



BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTIONS

Roasted Butternut Squash, Apple and Pecan Salad 145/5/2 (v)

Stuffed Yellow Pepper with Aubergine, Raisins, Toasted Pine Nuts, Fennel Couscous, Marinara Sauce and Haricot Vert 315/10/10 (v)

Poppy Seed Cake 156/7/1



APPETIZERS AND SOUPS

Crabmeat and Shrimp Gâteau with Mixed Green Salad and Basil Oil

Vegetable Caponata with Goat's Cheese and Aubergine Mousse (v)

Frog Legs à la Provençal

Cream of Broccoli Soup with Whole Wheat Croutons (v)

Chicken Consommé with Quenelles and Leek

Chilled Avocado and Smoked Salmon Soup*



SALAD

Baby Spinach Salad, Sliced Mushrooms, Crumbled Blue Cheese, Red Onions and Crispy Bacon Bits

Blue Cheese Dressing, Fine Herb Vinaigrette



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ENTRÉES

Linguine with Rocket, Feta Cheese and Sun-dried Tomatoes
Lemon Sole Bonne Femme

Chicken Kiev with Sautéed Potatoes and Duxelles Cream Sauce

Grilled Sirloin Steak with String Beans, Pont Neuf Potatoes and Mushroom and Pepper Sauce*

Vegetable and Bean Chilli Taco Shells with Steamed Rice (v)

Roasted Mediterranean Vegetable Tart Tatin and Goat's Cheese Bavarois (v)



DESSERTS

Fruit Pavlova with Mango Sauce

Chocolate Raspberry Tiramisù

Warm Apple Charlotte with Calvados Sauce

Low in Sugar - Wild Berry Mascarpone Mousse

Rum and Raisin and Coconut Ice Creams with Raspberry Sorbet and Caramel Sauce

Cheese Selection with Gorgonzola, Jarlsberg and Wensleydale

Nutrition Key : Calories / Fat Grams / Fibre Grams

(v) Indicates dishes suitable for Lacto-Ovo Vegetarians

Public Health Services have determined that consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.

These items are marked with an asterisk *

