



## BRITANNIA RESTAURANT

Dinner

### ROYAL SPA SELECTIONS

Cold Sesame Noodle Salad 125/5/2 (v)  
Fillet of Haddock with Tomatillo Salsa 371/15/4  
Apple and Cranberry Strudel 160/4/2



### APPETIZERS AND SOUPS

Walnut Crusted Smoked Salmon Cheesecake with Baby Rocket and Emulsified Caper Dressing  
Roasted Bell Peppers and Asparagus with Cherry Tomato Dressing (v)  
Tempura Prawns on Peppery Radish and Daikon Slaw with Sweet Garlic Dip  
Roasted Tomato Soup with Basil Cream (v)  
Beef Consommé with a Julienne of Herb Pancake  
Chilled Gazpacho (v)



### SALAD

Celery, Artichokes and Hearts of Palm Salad (v)  
Fine Herb Vinaigrette, Honey Mustard Dressing



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## ENTRÉES

- Tagliatelle Chasseur with Mushrooms, Tomatoes, Tarragon and Chervil (v)  
Baked Cod Fillet Viennoise Gratinated with a Mushroom and Tomato Crust and Champagne Beurre Blanc  
Roast Pork Fillet with Macaire Potato and Honey Mustard Sauce  
Grilled Sirloin Steak with Red Onion Confit, O'Brien Potatoes and Thyme Infused Cabernet Red Wine Sauce\*  
South-western Style Crepes with Fontina Cheese and Creamy Tomato Sauce (v)  
Mushroom Strudel with Spinach and Feta Cheese, Thai Red Curry Sauce and Basmati Rice (v)



## DESSERTS

- Cappuccino Cheesecake  
White and Dark Chocolate Profiteroles  
Bread and Butter Pudding with Sultanas, Lemon and Vanilla Ice Creams  
Low in Sugar - Pineapple Upside Down Cake  
Strawberry and Mint Choc Chip Ice Creams with Lemon Sorbet and Caramel Sauce  
Cheese Selection with Shropshire Blue, Bel Paese and Mature Cheddar

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 \*

