



## BRITANNIA RESTAURANT

Dinner

### ROYAL SPA SELECTIONS

Mixed Lettuce Salad with Roasted Tomatoes and Parmesan Cheese 95/5/3 (v)

Grilled Haddock with Tomato Relish, Leaf Spinach and Grits Cake 250/13/4

Linzer Cake 115/4/2



### APPETIZERS AND SOUPS

Baby Prawn Salad with Marie Rose Sauce

Chicken Liver Parfait with Red Onion Compote

Thai Vegetable Spring Rolls with Rice Noodle Salad and Tangy Cashew Nut Sauce (v)

Pumpkin Soup with Roasted Pumpkin Seeds

Beef Consommé with Barley and Vegetables

Chilled Apple and Yoghurt Soup (v)



### SALAD

Baby Spinach with Citrus Segments, Pecans and Red Onion Rings (v)

French Vinaigrette, Maire Rose Dressing



# BRITANNIA RESTAURANT

## ENTRÉES

Fettuccine with Green Peppercorn, Whisky and Orange Cured Salmon and Chopped Dill

Fillet of Cod with Snow Peas and Tomato and Chervil Vinaigrette

Free Range 'La Landes' Guinea Fowl stuffed with Mushroom, Creamy Blue Cheese Mashed Potato and Lime and Chive Chicken Jus

Seared Sirloin Steak with Bourbon Barbecue Sauce and Western Fries\*

Stuffed Portobello Mushroom with Provençal Vegetables and Mozzarella (v)

Twice Baked Potato with Re-fried Beans and Guacamole (v)



## DESSERTS

Chocolate Marquise with Bitter Orange Coulis

Bacardi Rum Crème Brûlée

Warm Apple Strudel with Brandy Sauce

Low in Sugar - Cranberry and Pecan Pie with Vanilla Sauce

Coconut and Very Cherry Ice Cream with Mango Sorbet and Cherry Sauce

Cheese Selection with Danish Blue, Camembert and Dutch Edam

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 \*

