



BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTIONS

Roasted Chicken and Vegetable Salad 165/5/3

Scallops with Mashed Artichokes and Tomato Confit* 235/8/5

Lime Pot de Crème 175/6/tr



APPETIZERS AND SOUPS

Hot Smoked Salmon and Cucumber Tartare

Rilette of Duck Confit with Brioche and Spiced Orange Chilli Chutney

Steamed Buttered Asparagus with Poached Egg and Hollandaise Sauce (v)*

Cheddar Cheese Soup (v)

French Onion Soup

Chilled Mango Gazpacho (v)



SALAD

Frisée, Mâche, Rocket and Oak Leaf with Honey Pear and Tomato (v)

Raspberry Vinaigrette, Avocado Dressing



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ENTRÉES

Roasted Mediterranean Vegetable Canneloni with Sautéed Shrimp
Baked Salmon Fillet and Wild Mushroom Wellington with Artichoke and Tarragon Beurre Blanc
Roast Gloucester Old Spot Pork with Aged Apple Cider, Lavender Jus and Mashed Potato
Duo of Roast Rack of Lamb and Lamb Confit with Green Beans, Lyonnaise Potato and Natural Rosemary Lamb Jus*
Caramelised Leek and Goat's Cheese Tart with Parsley Oil and Mesclun Salad (v)
Tuscan Vegetable Crêpes (v)



DESSERTS

Ice Grand Marnier Parfait
Chocolate Croquant Royale
Vanilla Lemon Soufflé with Limoncello Sauce
Low in sugar - Chocolate Fudge Brownie
Pistachio and Chocolate Ice Cream with Strawberry Frozen Yoghurt and Kiwi Sauce
Cheese Selection with Stilton, Herb Boursin and 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 *

