

BRITANNIA RESTAURANT

LUNCH

(Daily Changing)

Canyon Ranch / Spa Selection

Appetiser – Edamame Beans with Japanese Dipping Sauce (v) 171/7/1

Entrée – Cedar Plank Salmon with Coconut Lime Rice and Bok Choy 382/9/1

Dessert – Blackberry Granita (v) 82/4/1

Appetisers and Soups

Tuna and Celery Tartlet with Cucumber, Spring Onion and Lemon Mayonnaise
Whipped Goat's Cheese with Marinated Tomatoes, Basil Oil and a Balsamic Vinaigrette (v)
Cream of Broccoli, Stilton and Spring Onion Soup (v)
Gazpacho (v)

Salad and Sandwich of the Day

Marinated Red and Green Cabbage, Mixed Leaves and Tomato Dressing (v)
Roast Turkey Tortilla Wrap served with Guacamole, Sour Cream, Salsa Cruda and Tortilla Chips
A selection of Cold Meats is always available

Entrées

Penne Aglio Olio Peperoncino with Garlic, Red Chilli and Spring Onions (v)
Breaded Plaice Fillet with Wilted Lemon Spinach, New Potatoes, Carrots, Confit Cherry Tomatoes
and Rémoulade Sauce
Grilled Minute Steak* with Bistro Parmesan Fries and Green Beans
Vegetarian Shepherd's Pie, Creamed Potatoes and Buttered Savoy Cabbage (v)

Desserts

Lemon Meringue Pie with Crunchy Lemon Zest
Chocolate Gateau with Cherry Compote
Low Sugar Blueberry Pound Cake with Blueberry Coulis and Vanilla Sauce
Coconut and Mint Choc Chip Ice Creams with Mango Sorbet and Cherry Sauce

Nutrition key: Calories/Fat (Grams)/Fibre (Grams)

(v) – Denotes vegetarian.

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.
Please note that some of these dishes may contain nuts or nut extracts.