

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTIONS

Tuna Carpaccio
Mahi Mahi with Shiitake Mushrooms
Apple Strudel



APPETIZERS & SOUPS

Symphony of Seafood with Salmon Tartare, Seafood Mousse and Shrimp Salad
Confit of Duck and Foie Gras Terrine, Rhubarb and Pear Compote
Escargots Bourguignon in Garlic Herb Butter
Lobster Bisque with Tarragon Cream
Chicken Consommé with Julienne of Vegetables Royal



SALAD

Iceberg Lettuce, Marmendasie Tomato, Russian Dressing (v)
Romaine Lettuce and Feta Cheese Salad, Apple Sherry Dressing (v)

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ENTRÉES

Asparagus and Wild Mushroom Risotto, Truffle and Morel Cream (v)
Lobster Thermidor, with Truffle Scented Pilaf Rice
Stuffed Chicken Breast with Figs and Stilton Mousseline, Parsley Mash and Marsala Sage Sauce
Beef Wellington, Pommes Dauphine and Perigourdine Sauce
White Asparagus and Wild Mushroom Vol Au Vent with Truffle Foam (v)
Basil and Mushroom Risotto, Roquefort Cream (v)



DESSERTS

Cambridge Burnt Cream Tart, Crème Chantilly
Hazelnut and Chocolate Mousse, Tia Maria White Chocolate Sauce
Baked Alaska, Flambéed Morello Cherries
Sugar Free, Apricot Mascarpone Mousse
Chocolate, Vanilla & Strawberry Ice Creams
Cheese Selection with Wensleydale, Herb Boursin, Munster and English Cheddar

(v) Indicates dishes suitable for Vegetarians