

Menu Plan (charter sample)

By Zac Wrankmore

Breakfast of the day

**Poached egg with smashed Avocado, roasted cherry tomatoes, toasted pumpkin & mustard seeds on
sourdough toast**

Breakfast made to order

Freshly baked croissants/pain au chocolat

Brie/marmalade/Bonne Maman preserves/salted butter

Lemon & poppy seed muffins

Seasonal fruit platter

Homemade granola muesli

roasted cocoa nib/ coconut/ macadamia/ seeds

Selection of Greek yoghurts

Blue dragon mini smoothies

Blueberry/dragon fruit/frozen banana/coco water/almond milk

Fresh press orange juice

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Lunch

Taleggio, spinach & chorizo roulade

Beetroot parpadelle with Grilled lobster, pecorino, capers, mild chilli & capers

Veal Milanese

Rocket/Plum tomato/ buffalo mozzarella

Lemon & mint sorbet

HORS'DOEUVRES

Baby squid with lime Aioli & fried parsley

Dinner

Chargrilled asparagus with Romesco & apple balsamic

Panfried Chicken supreme

Corn velouté/fricassee/truffled popcorn/lollipops/pea shoots

Baked croissant pudding with white chocolate & chai sabayon

Coffee & biscotti

Day 2:

Breakfast of the day

Banana pancakes with vanilla chantilly crème & berry compote

Breakfast made to order

Freshly baked croissants/pain au chocolat

Brie/marmalade/Bonne Maman preserves/salted butter

Carrot, maple & pecan muffins

Seasonal fruit platter

Homemade Bircher muesli

Puffed riced/ dehydrated banana/ apricot/cranberry/almond milk/honey

Selection of Greek yoghurts

Death by chocolate mini smoothies

Raw cacao/cinnamon/frozen banana/coconut milk/dates

Fresh press orange juice

Lunch

Black olive & rosemary pain de campagna (rustic loaf) served with Anchovy butter

Burrata with blood orange, coriander seeds & thyme olive oil

Seafood platter

King prawns/grilled lobster/halibut medallions/pilaf rice/beurre blanc/fresh watercress

Strawberry & rose mess

HORS'DOEUVRES

Zucchini & dill fritters served with lemon wedges

Dinner

Pea soup with rolled goats cheese croutons

Slow roasted Pork belly

Apple & potato puree/walnut and pea salsa/crackling /cider glaze

Dark chocolate Fondant

Citrus ganache/ vanilla gelato/candied pistachio

Coffee & biscotti

Day 3

Breakfast of the day

Toasted sourdough bagels with smoked salmon and whipped cream cheese with dill & chives

Breakfast made to order

Freshly baked croissants/pain au chocolat

Brie/marmalade/Bonne Maman preserves/butter

Blueberry & chia muffins

Seasonal fruit platter

Homemade granola muesli

roasted cocoa nib/ coconut/ macadamia/ seeds

Selection of Greek yoghurts

Mango Bang mini smoothies

Frozen mango/banana/coconut water/Mint/Lime

Fresh press orange juice

Lunch

Garlic Roasted butternut salad

toasted pine nut/arugula/ chevre/pomegranate molasses dressing

Quiche Lorraine

Smoked bacon/mild cheddar/caramelized onion

Mezze platter

Cauliflower& chili zeppole/red pepper humus/wagyu beef polpette/horseradish /julienne vegetables/tsacik

Ricotta fritters with blackberry sauce & chocolate soil

HORS'DOEUVRES

Beer battered turbot goujons

tartar sauce/lime oil/fresh lemon

Dinner

Panko oyster tempura

Yuzu mayo/spring onion/chilli oil

Pad thai Goong

Fragrant thai rice noodles with shrimp, egg, vegetables, lime & peanuts

Coconut milk custard

Pineapple sorbet/pineapple salad/pineapple jelly/basil/Coconut oil cake

Coffee & biscotti

Day 4

Breakfast of the day

Mexican style omelette

Chili con carne/mixed peppers/sour cream/avocado/salsa

Breakfast made to order

Freshly baked croissants/pain au chocolat

Brie/marmalade/Bonne Maman preserves/butter

Dark chocolate & hazelnut muffins

Seasonal fruit platter

Homemade granola muesli

roasted cocoa nib/ coconut/ macadamia/ seeds

Selection of Greek yoghurts

Strawberry slinger mini smoothies

Frozen strawberries/lime /banana chia seeds/coconut water/mint

Fresh press orange juice

Lunch

Fresh linguine with fried zucchini, lemon & parmesan

Crushed & baked new potato salad

caper berries/roasted garlic/dill/Dijon mustard dressing

Skillet fried white fish

Fresh watercress/lemon & garlic vichyssoise/anchovy

Pineapple tart tatin with white chocolate ice cream

HORS'DOEUVRES

Pulled pork taquitos

Cilantro/mild cheese/ salsa verde

Dinner:

Baby carrots with Mung beans, chorizo, smoked labneh & crisp pitta

Roast rack of lamb

24hr yogurt marinade/caponata/baby spinach puree/olive crumb/jus

Jamaican rum Baba

Chantilly vanilla crème/ rum infused cinnamon syrup/fragrant sponge cake

Coffee & biscotti

Day 5

Breakfast of the day

French toast brioche

maple glazed bacon/custard cream/cherry compote/pistachio crumble

Breakfast made to order

Freshly baked croissants/pain au chocolat

Brie/marmalade/Bonne Maman preserves/butter

White chocolate & pistachio muffins

Seasonal fruit platter

Homemade granola muesli

roasted cocoa nib/ coconut/ macadamia/ seeds

Selection of Greek yoghurts

Purple acai mini smoothies

Acai/Frozen banana/coconut water/almond milk/coconut sugar

Fresh press orange juice

Lunch

Homemade corn bread

Orzo salad with cucumber, crispy lardons, roasted peppers & asiago

Served with a Caesar dressing

Maple glazed spare ribs with corn salsa

German style potato salad with red onions and bacon

Crunchy milk chocolate mousse

HORS'DOEUVRES

Mini Beef tortellini

Yogurt/mint/paprika butter

Dinner:

Honey glazed pear, toasted pecan, chevre & baby spinach salad

Served with red wine vinaigrette

Fillet of beef medallion

Pomme puree/braised chicory/shitake mushrooms/café beurre de Paris

Crème fraiche cheesecake

Dulce de leche/brown butter streusel

Coffee & biscotti

Day 6

Breakfast of the day

Bruschetta

White anchovies/glazed ham/poached egg/ roasted tomato/watercress and walnut pesto

Breakfast made to order

Freshly baked croissants/pain au chocolat

Brie/marmalade/Bonne Maman preserves/butter

Bran muffins

Seasonal fruit platter

Homemade granola muesli

roasted cocoa nib/ coconut/ macadamia/ seeds

Selection of Greek yoghurts

The Tropicana mini smoothies

Frozen papaya/coconut milk/mango/banana/maca/goji berries

Fresh press orange juice

Lunch

Miso-Ginger coleslaw

Mixed leafy greens/red cabbage/carrot/radish/miso ginger dressing

Wagyu beef burgers

Sesame brioche/Onion pickle/white cheese/wasabi mayo

Nori dusted shoestring fries

Whipped rice pudding with citrus caramel

HORS'DOEUVRES

Crunchy fish tacos

Yellowfin tuna poke/coriander/chipotle mayo/coriander/ avocado/roasted sesame seeds

Dinner

Parmiagiana melanzane

Roasted eggplant/napolitana/mozzarella/ parmigiano Reggiano

Linguine con polipette alla Luciana

Slow cooked octopus in fish broth, pan-fried then tossed in fresh linguine, parmigiana, parsley & caper butter

Granadilla pannacotta

Toasted coconut/pineapple & mint coulis

Coffee & biscotti

Day 7

Breakfast of the day

Sweet corn fritters

Spiced Romesco/arugula/baby spinach/guacamole/tomato

Breakfast made to order

Freshly baked croissants/pain au chocolat

Brie/marmalade/Bonne Maman preserves/butter

Banana & pecan muffins

Seasonal fruit platter

Homemade granola muesli

roasted cocoa nib/coconut/macadamia/seeds

Selection of Greek yoghurts

Fresh press orange juice

Lunch

Focaccia with camembert, caramelized onion and rosemary

Pomegranate & tomato spoon salad

Stuffed chicken breasts with spinach, ricotta and parsley farce

Lemon & curry leaf pilaf rice with burnt butter tzatziki

Milk chocolate eclairs

HORS'DOEUVRES

Smoked salmon croquettes with dill aioli

Dinner

Pearl barley risotto with watercress, asparagus & pecorino

Pan fried seabass

Spiced butternut puree/gremolata/dill pancake/mung beans/curried velouté

Banana beignets

Coconut gelato/passion fruit caramel

Coffee & biscotti