

MENU

SAMPLE MENU FOR 7-DAY TRIP



BREAKFAST

- Greek/low fat yoghurt infused with organic honey complimented by homemade granola
- Fresh fruit platter to change every day incorporating the freshest produce (local if available)
- Cinnamon and star anise flavored apricots, dates, figs and prunes
- A selection of local and continental cheeses
- Cured meats
- Continental pastries
- Sour dough, rye bread, wholemeal seeded loaf, (homemade)
- Toasted bread, muffins, tea cakes etc
- Warm pancakes with grilled pancetta and maple syrup
- Eggs Benedict (smoked salmon, Parma ham or grilled mushroom)
- Forest mushrooms on toast with a poached egg
- Croque Monsieur
- Scrambled egg with sun blushed tomatoes
- Omelette of your choice also egg white omelette if requested



DAY 1

LUNCH

Shaved Iberico ham with roasted peaches, Manchego cheese and roasted hazelnut oil
Creamed rice pudding Brule

SUNSET SNACK

Pan fried fish cakes with a caper berry relish

EVENING

Sesame seed roasted fillet of pork with braised red cabbage, crushed potatoes and complimented by a coarse grain mustard vinaigrette

SWEET

Pannacotta with fresh berries and vanilla shortbread



DAY II

LUNCH

*Grilled Provençal vegetables, salt baked red snapper and sauce vierge
White chocolate mousse with pistachio biscotti*

SUNSET SNACK

Brochette of free range chicken grilled and served with a sweet chilli and coriander jam

EVENING

Seafood mixed grill with rock samphire, saffron infused celeriac puree and sweet tomato concasse

SWEET

Pineapple sorbet, pineapple fritters, praline tuilles and mint jelly



DAY III

LUNCH

*Carpaccio of beef fillet, wild rocket, parmesan and white truffle oil
Apple strudel with Chantilly cream*

SUNSET SNACK

Parfait of duck livers with root crisps and plum chutney

EVENING

Fish Laksa, local fish in a sweet, sour, spiced Asian broth with an influx of ginger, coriander, mint, noodles, chilli, lemongrass, galangal and soy

SWEET

Crushed strawberries, meringue, vanilla crème fraiche and honeycomb



DAY IV

LUNCH

*Coquilles Saint-Jacques a la venitienne, with lemon ,mayonnaise
Tiramisu*

SUNSET SNACK

Grilled calamari with a red pepper salsa

EVENING

*Veal and beef roulade with wilted spinach, bretton potatoes, port
reduction*

SWEET

Granite sicilien with coffee flavoured cream



DAY V

LUNCH

*Tomato bruschetta with buffalo ricotta and basil
Chocolate and raspberry brownie with vanilla ice cream*

SUNSET SNACK

Smoked mozzarella and porchini arancini

EVENING

*Grilled lobster with a citrus sauce, truffle chips and seasonal
leaves*

SWEET

Amalfi lemon curd tart with crushed almonds



DAY VI

LUNCH

Prawn and chilli linguini with lemon oil and rocket
Orange crème vanilla with coconut tuilles

SUNSET SNACK

Boudin noir with soft poached quail eggs, crisp bacon and balsamic

EVENING

Whole roasted black bream filled with spring onions and tarragon, fondant potatoes, spinach and artichoke salad

SWEET

Poached pear with apple sorbet and crème anglais



DAY VII

LUNCH

Wild mushroom risotto with black truffle and parmesan crisps
Banana parfait with caramel sauce

SUNSET SNACK

Sticky thai beef with ginger noodles and hoi sin

EVENING

Roasted fillet of beef with pak choi and crab spring rolls

SWEET

Gateau mimosa with citrus sauce and chocolate shards



This is a sample menu and can be adapted at
anytime, as well as the offering above there will
always
be a cheese selection available.

The theory behind all menus is ensuring we buy
quality ingredients
and ensure that the best is delivered from them,
i.e.

“SIMPLE THINGS DONE WELL”

