



## SAMPLE MENU

### Breakfast

Fresh Fruit Platter & Selection of Yoghourts  
Citrus Compote with Vanilla  
Brioche French Toast served with Warm Blueberry Compote  
Selection of Cooked Eggs; Benedict, Scrambled, Omelette  
A Variety of Fresh Muffins & Pastries  
Freshly Squeezed Juices and Smoothies

### Lunch

Moroccan Chicken Pie & Buttered Almond Cous Cous served with Warm Pita & Falafels  
Caribbean Chicken Salad served with Lime and Pepper Dressing  
Lemon & Herb dressed Pasta served with Char-grilled Salmon  
Rare Roast Beef served on a bed of Rocket with Parsley Pesto & Crusty Brown Bread  
Poached White Fish with a Fresh Herb Salad

### Entrees

Seared Scallops & Coriander Salad with a Lime and Red Pepper Dressing  
Beef Carpaccio with Rocket, Parmesan & Aioli  
Spinach, Pear & Gorgonzola Salad served with Caramelised Walnuts  
Crab Cakes with a Cucumber & Green Pepper Salsa  
Salt & Pepper Squid served with a Thai Chilli Dressing

### Main Course

Crevette, Asparagus and Red Pepper Risotto  
Parmesan Grilled Lobster with Lime & Chilli Mayonnaise served with Chunky Chips  
Pepper Crusted Fillet of Beef with Roasted Balsamic Onions and served with Potatoes Boulangere  
Lamb Cutlets served with Rosemary Potatoes & Sweet Red Pepper Relish  
Steamed Fish with Asian Flavours served with Jasmine Rice & Pak Choy

### Desserts

Crème Caramel  
Lemon Torte served with Home Made Ice Cream  
Pink Champagne & Berry Jelly  
Individual Chocolate Soufflés  
Mango & Passion Fruit Sorbet with Grilled Mango

### Canapés

Dill Potatoes Cakes with Smoked Salmon  
Sesame Crusted Tuna with Wasabi Mayonnaise  
Marinated Mozzarella with Prosciutto  
Corn Fritters with Prawn, Coconut, Peanut & Chilli Sambal  
Radicchio with Thai Crab Salad

### Tea Time

Pistachio & Lime Friands  
Yogurt and Lemon Syrup Cake  
Honey Snap Biscuits  
Lemon Drizzle Cake  
Chocolate, Honey & Almond Cake