Jan 7th – 14th: 8 Guests (substitutions will be made to accord with all dietarys and allergens, plus produce available.

Start Port, Antibes – Sardinia

7th:

Lunch: Grilled Crab, with a variety of homemade butters, Whipped lemon butter mash, Caesar endive salad, haricot bean salad, lemon and ginger seared cavolo Nero.

Canape: Truffle and butternut arancini with a garlic aioli

Starter: Heritage tomato, burrata with lemon zest and chive oil and fresh peppery nasturtium.

Main: Flame grilled fillet steak, horseradish salsa Verde, entrecote sauce, herb roasted kipflers, flamed asparagus on a bed of carrot top pesto, garlic butter mushrooms.

Dessert: Matcha, pistachio and rosehip cake with a mango caramel and a pistachio ice.

8th:

Breakfast: A choice of crepes and American pancakes, Nutella, lemon and sugar, cream and strawberries, maple bacon, avocado, chilli, and lime salsa. Poached, fried, scrambled eggs. Banana, chocolate sauce, rum caramel. Butter. Plus full English, meat, cheese platter, fruit platter, Yogurts.

Snacks: Baklava

Lunch: Roasted leg of lamb, rosemary and fermented garlic new potatoes, fresh Greek garden salad, braised leek with chilli oil and tarragon.

Canape: Philly Cheesesteak puffs with aged pecorino

Starter: Peruvian Seabass Ceviche | Fermented Chilli | Oregano | Mango | Serrano Oil

Main: Thai Basil and Chilli Prawns | Spiced Vino Blanco Littleneck Clams & Mussels | Salmorejo Puree | Pickled Charred Shallot

Dessert: Strawberry parfait (alt oat milk) vegan cream, marinated raspberries and lime salsa.

9th:

Breakfast: Summer frittata, roasted vine cherry tomatoes, lemon grilled asparagus and a side salad with a ponzu, lemongrass dressing. Plus full English, meat, cheese platter, fruit platter, Yogurts.

Snacks: Lamb sausage rolls with a mango salsa

Lunch: Sauteed artichokes with lemon parsley and jamon, Lamb pistachio Koftas, piquillo peppers stuffed with aged, marinated feta, King Prawns sauteed with homemade lemon, herb butter.

Starter: “Ajo Blanco” White Gazpacho | Green Kiwi Grapes | Toasted Marcona Almonds | Mint | Turmeric Oil

Main: Veal fillets with an entrecote sauce and truffle mash.

Dessert: Limoncello shortbreads with macerated strawberries and fresh berries.

10th:

Breakfast: Full English, meat, cheese platter, fruit platter, Yogurts. Mango margarita smoothie served with coconut and lime.

Snacks: Olives with fresh sourdough bread, olive oil and balsamic.

Lunch: Gourmet steak sandwich with grilled wagu beef, served in a brioche bun with red onion jam, gorgonzola, arugula, and a side of apple slaw

Starter: Beetroot Risotto | Creme Fraiche | Basi Oil | Cured Yolk Shavings | Pickled Heirloom Beet Gremolata

Main: Fillet of Blackened Mahi Mahi on a bed of roasted garlic and sweet potato risotto with a summer salad topped with beetroot chips

Dessert: Warm gooey brownies with vanilla bean ice-cream

11th:

Breakfast: Thick cut Brioche filled with banana, toffee/ or apple and cinnamon with a crumble/ or strawberries, whipped cream, mint. Plus full English, meat, cheese platter, fruit platter, Yogurts.

Snacks: Goji and coconut bliss balls.

Lunch: Lebanese Spatchcock chicken, chilli, lemon and cured egg yolk with pan fried asparagus, tabbouleh (lentil), tzatziki, batata hara.

Starter: Kobe Beef Carpaccio | Nasturtium Pickle | Sour Cream | Whole Grain Mustard | Chive Oil

Main: Grilled wild salmon on a bed of lentils, brown rice, shredded carrot and roasted garlic with and orange and manuka honey miso dressing

Dessert: Tropical Fruit & Green Rooibos Infused Panna Cotta | Bread And Butter | Mel de Flores | Raspberry Puree

12th:

Breakfast: Omelettes with a choice of toppings, berry bowl with chia, goji berries, coconut flakes, fruit etc. Plus full English, meat, cheese platter, fruit platter, Yogurts.

Snacks: Lemon and raspberry flapjacks

Lunch: Baked fish cakes with chilli lime dressing, Nori wrapped salmon pieces with wasabi tofu mayonnaise, Grilled prawn, and lemongrass courgetti noodle salad with fresh herbs, Wok fried greens with toasted sesame.

Canape: Seared scallops, fennel puree, apple and mint salsa and a rum caramel.

Starter: Salt and pepper buttermilk squid, lemon aioli, whipped wild garlic butter, fresh leaves.

Main: Light coconut and pistachio monkfish Thai green curry with sauteed spinach, vegetable pakoras, aloo Gobi, tomato, and onion salad.

Dessert: Rum basted pineapple with mango discs, rum toffee sauce served with a mojito shot.

13th:

Breakfast: Smashed avocado on Fresh crusty loaf, lime, chilli and mint salsa, Poached egg, Hollandaise, salmon, grilled limes. Plus full English, meat, cheese platter, fruit platter, Yogurts.

Snacks: Salted caramel eclairs with caramelized pecans

Lunch: Grilled seabass with mango, papaya, carrot salad, heritage tomatoes with balsamic and sea salt, Lebanese tabbouleh and a watermelon feta salad.

Canape: A selection of meat and cheeses

Starter: Sage, pecorino gundi with glazed courgette, toasted hazelnut and honey roasted endive shards.

Main: Linguini zucchini with pistachio pesto jumbo prawns topped with a parmesan lace wafer

Dessert: Mini New York cheesecake topped with passionfruit glaze and Persian cotton candy

14th:

Breakfast: Breakfast Burrito filled with scrambled cheesy eggs and bacon crumble, served with home-made salsa and plain Greek yoghurt. Plus, full English, meat, cheese platter, fruit platter, Yogurts.