Substitutions will be made for diets

5 Pax

Day 1:

Breakfast –

Green juice/ watermelon, Meat Selection, Fruit Platter, Cheese Board, Eggs to order, Salmon, Breads, tomato and cucumber, Carrot and hummus.

Cookies – 3 Types – mini

Lunch –

Grilled salmon with Tabbouleh, roasted broccoli, and lemon-tahini drizzle.

Dinner –

Confit tomatoes, caprese style salad, basil, pesto.

Lamb loin with roasted baby vegetables and rosemary jus.

Lemon meringue tart

Day 2:

Green juice/ watermelon, Meat Selection, Fruit Platter, Cheese Board, Eggs to order, Salmon, Breads, tomato and cucumber, Carrot and hummus.

Cookies – 3 Types

Lunch –

Grilled chicken Buddha bowl with salad base, sweet potato, pickled onions, broad beans, chickpeas.

Dinner –

Salt baked beetroot, beetroot tortellini filled with a truffle mousse, textures of apple and beetroot. Rose, pistachio and a mango lychee salsa.

Courgette scaled turbot, stuffed squash blossoms, saffron fumet, piment d'espelette, Chive oil.

Chocolate mousse cake with cocoa tuile

Day 3

Green juice/ watermelon, Meat Selection, Fruit Platter, Cheese Board, Eggs to order, Salmon, Breads, tomato and cucumber, Carrot and hummus.

Cookies – 3 Types

Lunch –

Fillet of beef salad, confit tomatoes, parmesan, pesto, sourdough croutons.

Dinner –

Leek and potato soup with sage glazed leek, parmesan foam.

Basted Cod, Waldorf, lovage, verjus, grape, chive oil and samphire.

Passion fruit panna cotta, mango salsa, mango glass.

Day 4

Green juice/ watermelon, Meat Selection, Fruit Platter, Cheese Board, Eggs to order, Salmon, Breads, tomato and cucumber, Carrot and hummus.

Cookies – 3 Types

Lunch –

Roast Chicken, Bukhari rice, Mandi sauce, crispy sage.

Dinner –

Roasted hispi salad, chive emulsion, walnut ketchup, breadcrumbs, parmesan emulsion.

Agio Alio

Strawberry custard tart individual.

Day 5 -

Green juice/ watermelon, Meat Selection, Fruit Platter, Cheese Board, Eggs to order, Salmon, Breads, tomato and cucumber, Carrot and hummus.

Cookies – 3 Types

Lunch

Veal schnitzel, lemon, lemon verbena garden salad with a French style dressing, cranberry sauce.

Silvia no flour – flash pan fried.

Dinner

Sir – beef carpaccio, nasturtium pickled, mustard seeds, parmesan whip, shaved truffle.

Madam – Beetroot carpaccio, Goats cheese, shaved truffle.

Salt baked seabass with lemon, parsley, thyme, rosemary. Served with a buree blanc. Roasted and pan-fried seasonal vegetables.

Raspberry Cheesecake

Day 6

Green juice/ watermelon, Meat Selection, Fruit Platter, Cheese Board, Eggs to order, Salmon, Breads, tomato and cucumber, Carrot and hummus.

Cookies – 3 Types

Lunch

Chicken ceaser salad, Romaine lettuce, Cherry tomatoes, Ceaser dressing, Parmesan.

Dinner

Halloumi and peach salad, chicory, cucumber buttermilk and butternut puree.

Short rib Tacos with Pico de Gallo and spicy slaw. Grilled lime. Sorrel.

Peach melba

Day 7

Green juice/ watermelon, Meat Selection, Fruit Platter, Cheese Board, Eggs to order, Salmon, Breads, tomato and cucumber, Carrot and hummus.

Cookies – 3 Types

Lunch

Pan Fried lemon sole with sauteed chard, pea velouté, Garden salad.

Dinner

Peach, Burrata salad with crisp leaves.

Silvia sub for goat's cheese.

Pan seared Duck, lavender honey, rosehip, Celeriac Puree, Confit Plums.

Eton mess Sundae