

Sample Charter Menu

Breakfast

(Examples of Cooked to Order)

Smoked Salmon & Dill Scrambled Eggs served with Fresh Whole meal Toast

Wild Mushroom Omelet (Whole egg or egg white)

Chai, Acai and Strawberry energy boost pots

Eggs Benedict with baby Spinach

Blueberry or Banana & Cinnamon Pancakes with Maple syrup

Raspberry and clotted cream Scones

Traditional English Breakfast

Fresh Fruit Platter and Oatmeal Superfood breakfast bars

A selection of Bagels, Fresh Toast, Croissants and Fresh Muffins

Lunch

Pan seared Scallops on a bed of Cucumber ribbons with a Butternut Squash Veloute

Wild Mushroom Risotto with White truffle oil, Parmesan and baby Arugala salad

Goats Cheese, Balsamic Beets and Caramelized Figs on a bed of Watercress and baby Spinach

Salad of Balsamic Fillet of Beef with mixed Beans, Zucchini and Pine nuts

Thai Shrimp noodle salad with a sweet chili dressing and toasted cashews on a bed of Shiso greens

Fresh local Clams with sauce Marinier and Ciabatta

Crab and Avocado Tian with Heirloom Tomato Carpaccio

Hors d'oeuvres

Mini Crab Spring rolls served with Plum dipping sauce

Satay Chicken skewers with a Peanut dip

Tomato and Feta Pesto bites

Mini blini's with Gravlox and Dill grain Mustard sauce

Roasted Artichoke dip with Pita and Vegetable Crudités

Homemade Onion Marmalade on Blue cheese & Sesame biscuits

Appetizer

Sautéed Scallops with a fricassee of Chorizo, Artichokes & Chestnut mushrooms

Grilled Asparagus wrapped in Prosciutto drizzled with Fig Balsamic Glaze

Pesto Stuffed Mussels with Parmesan crisp

Goats cheese mousse with Beetroot puree and Champagne Jelly

Piedmont Roasted Peppers with Balsamic reduction

Open ravioli of Seafood with petit pois and Dill foam

Sushi platter with Mango Dragon & Green Dragon rolls and Tuna Sashimi

Entrée

Cannon of Lamb Wellingtons, Saffron mash served with wilted Spinach and a Redcurrant and Thyme Jus

Herb crusted Mahi Mahi with Fresh Mango and Papaya salsa, Zucchini ribbons and a Potato rosti

Filet Mignon with a Cabernet & Balsamic reduction, Cauliflower puree, Parsley crushed new potatoes and grilled Asparagus

Oriental Shrimp with roasted Mediterranean vegetables and cous cous

Cider braised Pork Tenderloin with apples & pears and a White Wine Risotto

Duo of Miso Cod and Soy and Sesame Tuna with a Wasabi butter sauce, seaweed salad and Fondant potato

Poached Lobster with Lobster & White Truffle Mac and Cheese

Dessert

Chili Chocolate Truffle torte with a hot White Chocolate shot and Parsnip chip

Passion fruit syllabub with grilled and dehydrated pineapple

Dark Chocolate and Orange Mousse quenelle on a toasted brioche round and popcorn dust

Trio of Lemon - Lemon Posset, lemon drizzle, Lemon curd

White Chocolate and Cardamom parfait with Basil sugar

Salted Caramel Crème Brûlée with Pistachio Shortbread

Deconstructed Pavlova with mixed Summer berry coulis