

Emma Prosser – Sample Menu for 7 day charter.

Breakfast

Seasonal fruit platter

Fresh from the oven breakfast muffins

Eggs any style with your choice of bacon, smoked salmon or spinach

Toast, Pastries

Lunch

Chilli and king prawn linguini with fresh dressed green salad

Lemon posset with lemon and almond shortbread

Mezze platter - a selection of Greek delights

Hummus, muhamma and pitta, falafals, tzatziki, olives, feta, Greek salad

Pistachio and rose baklava

Seared fresh tuna steak with mango, lime and chilli salsa

Vanilla bean ice cream with pomegranate syrup and pineapple flowers

Zucchini noodles with torn chicken, basil pesto and sun blushed tomatoes

Tiramisu

Sushi platter

Comprising a selection of sashimi, nigiri, sushi rolls, ceviche and hand rolls

Japanese cheesecake with fresh raspberries

Stuffed mini aubergine halves with spinach and mushrooms baked with parmesan crumb with
butternut squash and feta quinoa salad

Strawberry and orange glazed tart

Afternoon Tea

A freshly baked cake will be available to accompany your afternoon cup of tea or coffee

Dinner

Portobello mushroom and halloumi stack with thyme and balsamic

Breast of chicken stuffed with Cashel blue wrapped in Parma ham with pan seared asparagus

White chocolate and cardamom parfait

Red Thai curry, ginger and coconut infused clams

Teriyaki salmon served with stir fried Asian vegetables

Ginger baked plums with vanilla bean ice cream and toasted almond flakes

Garlic sautéed mushrooms, thyme and gruyere toasts

Fillet steak with lemon and parsley gremolata, saffron rice and a Mediterranean vegetable ratatouille

Salted caramel whip with vanilla infused shortbread

Tuna carpaccio with olive oil, black olive and pink peppercorns

Pan seared sea bass with brown butter and capers, potato fondant and glazed vegetables

Rich chocolate pots with Chantilly cream and chocolate flakes

Smoked salmon and avocado tower with pea shoots

Pan seared scallops with crispy prosciutto and sage, wild rice, creamed kale and spinach

Honeyed parfait with mulled wine plums

Polenta crostini with ricotta, butternut squash and sage

Slow roasted lamb shank with white wine and a celeriac puree

Luxurious croissant and butter pudding with white chocolate crème anglaise

Pan fried mozzarella encased in prosciutto with a homemade plum chutney

Red wine and duck risotto with garlicky mushrooms and crackling

Dark chocolate and Cornish sea salt caramel tart