



# Chefs on location

## Breakfasts

Chefs finest organic Porridge Oats  
Free range eggs (Scrambled, Fried or Poached)  
Bacon, Sausage, Vegetarian Sausage, Hash Browns,  
Tomatoes, Baked Beans, Mushrooms & Black Pudding  
Poached smoked haddock or Loch Fyne kippers  
Fresh Florida fruit salad & organic yoghurts  
Fruit compote, cereals & muesli  
Warm croissants, brioche & Danish Pastries  
Toast, baps, breads,, bagels & English muffins

## Drinks & Snacks Cart

Selection of organic teas and cafetiere coffees  
Herbal teas & fruit Infusions  
Green tea  
De-cafeinated tea & coffee  
Still & sparkling mineral water  
Fresh juices & Mineral Waters  
Cans of Coke, Sprite, Fanta & Diet Coke  
Fresh fruit smoothies  
  
Biscuits & fresh Fruit provided throughout the day.

## Lunches

### **Pan fried rump of lamb**

with a rich red wine and watercress jus

### **Roasted Lamb**

in Garlic and Pancetta

### **Roasted Aberdeen angus rib eye of beef**

with yorkshire pudding and creamed horseraddish sauce

### **Think red beef and baby aubergine**

### **Veal escalope**

with creamy wild mushroom jus

### **Honey and wild thyme glazed Norfolk gammon**

on colcannon cheesy mash

### **Piri piri chicken**

with cajun saffron rice

### **Pork escalope**

with wilting spinach and garlic

### **Beer battered haddock loin**

w/ chunky chips freshly made tartar & lemon sauce

### **Chargrilled rainbow trout**

with an almond and apricot glaze

### **Line caught sea bass**

on a pesto and pepper oil dressing

### **Oven roasted Scottish wild salmon fillet**

on a spring vegetable risotto with parmesan shavings

### **Poached cod loin in Jersey milk**

with an old style parsley sauce au gratine

### **Poached Scottish salmon fillet**

in a lime and pepper oil

### **Seared tuna medallion**

on a bed of thai noodles with lime

### **Sweet potato**

with a pesto leek and brie topping

### **Ravioli parcels**

with a rich italian tomato sauce

### **Chick pea and vegetable thai yellow curry**

and hom mali rice

### **Mixed bean and vegetable ragout**

on a spring vegetable risotto with parmesan shavings

### **Roasted aubergine**

with a roasted tomato and garlic and herb crust

### **Quattro formagio and rocket risotto**

with parmesan shavings

### **Roasted vegetable**

with lemon and coriander linguine with parmesan shavings

### **Spicy bean piri-piri**

on a bed of saffron wild rice

### **Spring green vegetable risotto**

and parmesan shavings

### **Wild portabello mushroom**

with a permento olive and cheesy stuffing



# Chefs on location

## Puddings & Desserts

- Apple & almond crumble torte
- A very chocolaty mousse
- Old fashioned rice pudding with coconut
- White chocolate torte
- Raspberry Pavlova
- Crème caramel
- Rhubarb trifle
- Luscious lemon torte
- Chocolate Fudge Cake
- Malt loaf
- Bread & butter pudding
- Summer fruit pudding
- Tropical fresh fruit salad

All accompanied by cream or custard.  
Or ice cream when it's hot!



## Cold Table

- Cold meat platter
- Fish platter
- Crudities & dips
- Cheese board
- Fresh Fruit selection
- Assorted continental breads

### Accompanied by a selection of the following salads

- Broad bean & pancetta
- Salad nicoise
- Chick pea & coriander
- Mixed leaf salad
- Coleslaw
- Greek salad
- Italian tomato & red onion
- Mushrooms a la greque
- Caesar salad
- Mozzarella, tomato & basil
- Artichoke & orange
- Thai clear noodle & lemon grass

## Afternoon Tea

- Selection of delicious filled sandwiches, bagels, baguettes & wraps
- Cheese on toast & sausage rolls
- Crumpets & toasted tea cakes
- Selection of cakes & pastries