



MEDITERRANEAN & WORLD CUISINE FESTIVE DAILY MENU EXAMPLE

BREAKFAST SUGGESTIONS

- Fresh Fruit Smoothies or Lassis
- Ginger, Lemon, Orange and Carrot Juice
- Coddled, boiled or poached Eggs with Caviar & Lemon, or Spinach & Bacon, Za'Atar, Chorizo and Tomato...
- Spiced Prunes, Raisins & Apricots with Almonds
- Homemade Muesli
- Homemade Granola
- Oat, Seeds, Nut & Fruit Bars
- Fresh Bread, Croissants, home-made jams & marmalades

APERITIF

- Chilled Strawberry, Tomato & Basil shots
- Anchoïade or Tapenade, Toasts, Cucumber sticks, Cerise tomatoes
- Toasted, Spiced Almonds

LUNCH

- Chilled Watermelon Gazpacho
- Roasted Eggplant with Pomegranate Seeds & Tahini
- Orange-scented Chard Tart with Pine Nuts – Crisp Spinach Salad
- Cheese Platter with Grapes, Apples or Pears

CANAPÉS

- Melon, Prawn & Basil Skewers
- Roasted Red Pepper Hummus Crostini
- Prosciutto wrapped baked figs with a spiced Balsamic glaze

DINNER

- Mozzarella, Aubergine & Tomato Stacks topped with crunchy Anchovy Garlic breadcrumbs
- Lamb loin, Parmesan risotto and pan juices
- Honey Lemon & Pistachios Yoghurt Semifreddo with red berry coulis