



# MENU

## Breakfast

*Cold Options: Chia of the Day topped with Homemade Granola*

*Seasonal Fruit Platter*

*Hot Options: Herb Omelet OR Loaded Savory Toasts (VG option)*

## Lunch

*Chunky Roasted Beetroot Quinoa Salad (VG)*

*Slow cooked Leg of Lamb with Pomegranate, Cherry Tomatoes, Baby Spinach and Mint*

*Mixed Slow Cooked mushrooms as VG option*

## Dinner

**MAIN:**

*Oven Baked Asian Style Sea Bass with a Thai Mango and Grilled Corn Wild Rice Salad*

*Asian Infused Tofu as VG option*

**DESSERT:**

*White Chocolate Coconut Mousse Pots*

*Selection of Sorbets (VG)*

*Selection of Ice-creams*



## Breakfast

*Cold Options: Chia of the Day topped with Homemade Granola*

*Seasonal Fruit Platter*

*Hot Options: Savory Muffins (can be VG OR Non-VG)*

## Lunch

*Falafel Bowls with Homemade Tzatziki (optional) & Hummus*

*Shredded Veg Salad with a Lemon Dressing (VG)*

## Dinner

**MAIN:**

*Grilled Peri-Peri Chicken with Crispy Oven Baked Baby Potatoes & Honey Roasted Baby Carrots*

*Grilled Eggplant "Steaks" for VG option*

**DESSERT:**

*Raspberry Lemon Cheese Cake (GF)*

*Selection of Sorbets (VG)*

*Selection of Ice-creams*



## Breakfast

*Cold Options: Chia of the Day topped with Homemade Granola*

*Seasonal Fruit Platter*

*Hot Options: Banana & Oat Pancakes (GF & VG)*

## Lunch

*Loaded Pasta Salad Tossed with Homemade Pesto, Blanched Broccoli and Green Beans Topped with Toasted Sunflower Seeds (GF & VG)*

*Baby Spinach and Pecan Tossed Salad (VG option)*

*OR*

*Cheese Board: Honey Baked Goats Cheese and Apricots*

## Dinner

*MAIN:*

*Lobster with Roasted Artichokes and Asparagus  
Baked Baby Potatoes*

*Vegan Chickpea "Fish Cakes" of VG option*

*DESSERT:*

*Olive Oil Almond Orange and Pineapple Cake (GF)*

*Selection of Sorbets (VG)*

*Selection of Ice-creams*



## Breakfast

*Cold Options: Chia of the Day topped with Homemade Granola*

*Seasonal Fruit Platter*

*Hot Options: Tofu Scramble with Avo on Toast*

## Lunch

*Roasted Tomato Soup (VG)*

*Eggplant Hummus Wraps (VG)*

*Baby Spinach and Char-Grilled Peach salad with Brie (Brie optional)*

## Dinner

**MAIN:**

*Chickpea Sweet Potato and Butternut Fish Curry with Brown Rice*

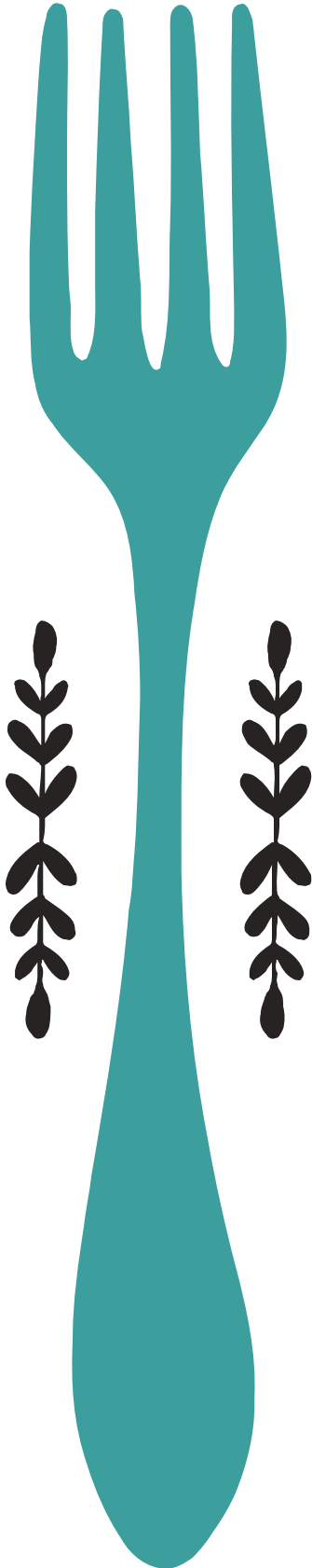
*Chickpea, Sweet Potato Butternut Curry with Brown Rice (VG option)*

**DESSERT:**

*Fudge Hazelnut Brownies with an Almond Butter Swirl (GF)*

*Selection of Sorbets (VG)*

*Selection of Ice-creams*



## Breakfast

*Cold Option: Chia of the Day topped with Homemade Granola*

*Seasonal Fruit Platter*

*Hot Option: Shakshuka (VG option will be Eggless)*

## Lunch

*Baked Sea Bass with Broccoli Fritters over a Bed of Couscous with a Minty Yoghurt Dressing*

*Mixed Leafy Salad*

*(Sea Bass is optional)*

## Dinner

**MAIN:**

*Grilled Steaks with Homemade Chimmi Churi with a Parsnip Puree and Polenta Chips*

*Grilled Cauliflower Steaks as VG version*

**DESSERT:**

*Gluten Free Olive Oil Matcha Cake (GF)*

*Selection of Sorbets (VG)*

*Selection of Ice-creams*



## Breakfast

*Cold Options: Chia of the Day topped with Homemade Granola*

*Seasonal Fruit Platter*

*Hot Options: Scrambled Eggs on Seed Loaf with Avocado Tofu for VG option*

## Lunch

*Burrata (Optional) with a Tomato Carpaccio*

*Napolitano Tagliatelle with Homemade Romesco Sauce (VG)*

*Light Rocket Salad*

## Dinner

*MAIN:*

*Breaded Fish Tacos*

*Mango, Avocado, Coriander, Lime & Spring Onion Salad Topped with Toasted Coconut Flesh*

*Mexican Inspired Bean Rice*

*Breaded Tofu for VG version*

*DESSERT:*

*Banana Oat Bread (GF & VG)*

*Selection of Sorbets*

*Selection of Ice-creams*



## Breakfast

*Cold Options: Chia of the Day topped with Homemade Granola*

*Seasonal Fruit Platter*

*Hot Options: Loaded Omelets OR Savory VG Muffins*

## Lunch

*Thai Coconut Basil and Lime Soup (VG)*

*Asian Noodles with Tempeh and Stir-fried Vegetables (VG)*

## Dinner

*MAIN:*

*Pistachio Crusted Lamb Chops with Roasted Root Vegetables and Sweet Potato Puree*

*Pistachio Falafels for VG option*

*DESSERT:*

*Dark Chocolate Mousse Pots*

*Selection of Sorbets (VG)*

*Selection of Ice-creams*