

The background of the page is a dark blue-grey color. It features a faint, light-colored pattern of a topographic map with various contour lines and a compass rose in the lower-left corner. The compass rose shows the cardinal directions: N (North), S (South), E (East), and W (West).

Week Menu Sample

By Danielle Mitchell

Foreword.

Breakfasts: cereals, home made yoghurt, Toast, home made jams and fresh orange juice will be served every morning, guests will be asked the night before what their preference is.

Lunch: Green salad, homemade dressings and homemade breads will be served with every Lunch.

Dinner: This menu has been created to appeal to the majority of guests. I can cater for vegetarians, children, low carb, low fat and Asian.

Day 1

o Breakfast

Poached eggs on Home baked English muffins, Parma ham topped with a sauce béarnaise.

o Lunch

Fresh Tagliatelle with rocket pine nuts and lemon.

o Canapé

Mini Filo Pizzas topped with sun dried tomatoes, caramelized onion and parmesan.

o Dinner

Tian of Lobster with Avocado.

Butterfly Leg of Lamb with Gratin Dauphinoise accompanied by roasted vegetable stack.

Tarte Tartin with crème anglaise.

Day 2

o Breakfast

Ricotta Pancakes with crispy bacon and Blueberry Sauce.

o Lunch

Goats Cheese and roasted Pepper Tartlets.

o Canapé

Mini Blinis with Sour Cream, Salmon and caviar.

o Dinner

Beef Carpaccio with Gorgonzola Cream, Truffle Oil and Truffle Shavings

Seared Fillets of Sea Bass with a Herb Rub and Mango Salsa accompanied by Potato Provencal, Braised Fennel and Cucumber.

Tiramisu.

Day 3

o Breakfast

Danni's Dutch Breakfasts. 2 Eggs Sunnyside up with two slices of Deli Ham on Home Made Bread topped with melted Old Amsterdam Cheese.

o Lunch

Risotto with Asparagus Peas and Mint.

o Canapé

Mini Spring Rolls with Spicy Plum and ginger sauce.

o Dinner

Crab Bisque

Seared Duck Breast with Sour Cherry Sauce accompanied by Anna potato's and Peas a la Française

Crème Brulee.

Day 4

o Breakfast

Omelette with toppings to your preference.

o Lunch

Thai Spiced Salad of Beef with Grapes.

o Canapé

Mini Choux filled with herbed cheese.

o Dinner

Tuna Cheviche

Spiced Persian Chicken with Jewelled Rice.

Lime Soufflés.

Day 5

o Breakfast

American Pancakes with Canadian Bacon & Maple Syrup.

o Lunch

Thai Spiced Salad of Beef with Grapes.

o Canapé

Mini Asian Crabcakes.

o Dinner

Red Curry Carrot Soup.

Seared Teriyaki Salmon accompanied by a noodle salad

Pistachios Meringues with Lemon curd & Berries

Day 6

o Breakfast

Eggs Benedict.

o Lunch

Chicken Salad.

o Canapé

Dips with Crudities.

o Dinner

Tomato and Olive Tranche.

Fillet of Beef with Chocolate Chilli Sauce accompanied by
Potato boulangere and seasonal vegetables.

Tarte aux Pommes with Cinnamon Ice Cream.

Day 7

o Breakfast

Poached Eggs with Parmesan & Smoked Salmon Toast.

o Lunch

Twice Baked Cheese Soufflés with Roasted Pepper & Tomato Sauce.

o Canapé

Palmiers with Sun dried Tomatoes.

o Dinner

Potted Crayfish in Dill Cream.

Fillet of Pork with Creamed Mustard Sauce accompanied by potato carrot & Celeriac Mash .

Cranberry and Orange Parfait.