

7 DAY MENU PLAN

Breakfast:

- Continental:
- Fresh seasonal fruit platters
- Yoghurt, house-muesli, cereals
- Muffins, croissants, fresh local breads and farm butter
- Home-made seasonal jams, preserves and compotes
- Cured local charcuterie
- Smoked salmon, caper-berries and cream cheese
- Dried fruits and nuts
- Fresh season fruit juices
- Booster smoothies and daily lassies

- Eggs (How you like), bacon, tomato, sautéed potatoes, sausages, mushrooms, toast

Day 1

Lunch:

- Caesar salad, poached egg, white anchovies
- Local Charcuterie, house-cured pickles, baguette

Dinner:

- Steamed mussels with white wine and herbs, fresh bread
- Garden salad
- Grilled Kingklip, charred baby leeks, pancetta and lemon cream

- Amarula panna cotta. vanilla bean ice cream, macadamia nut brittle

Day 2

Lunch:

- Roast aubergine and artichoke salad, toasted almonds and fynbos honey gastrique
- Roasted baby potatoes and romesco sauce
- Grilled chicken breasts with thyme and burnt butter

Dinner:

- Slow roasted lamb shoulder, grilled courgettes and salsa verde
- Tomato, fennel and blood orange salad
- Sweet potato crisps

- Twice baked cheese soufflé, watercress, pickled carrot and hazelnut salad (cheese course)

Day 3

Lunch:

- Open sandwiches:
- Pastrami and pickles
- Smoked salmon cream cheese cucumber
- Egg mayonnaise and smoked bacon
- Garden salad

Dinner:

- Pork terrine, dried apricot chutney, baguette crisps
- Whole roasted sea bass, warm potato salad

- Elderflower and Gooseberry sundae

Day 4

Lunch:

- Roast tomato tart, lambs lettuce and basil
- Smoked mackerel pate, croutons and celery cress

Dinner:

- Grilled ribeye steak, smoked potato mash and asparagus
- Garden salad with nasturtiums and dried prunes

- Pickled blue berries, with strawberry and black pepper sorbet

Day 5

Lunch:

- Chilled tomato soup with basil ice
- Buffalo mozzarella and pickled aubergine bruschetta
- Smoked chicken sandwiches

Dinner:

BBQ night :

- Grilled karoo lamb loin chops
- Cape Malay basted chicken Skewers
- Boerewors (South African spiced sausage)

- Crushed baby potatoes with parsley and butter
- Grilled corn
- Green salad with dried apriots and macadamia nuts
- Mediterranean-style fattoush salad with toasted chickpeas and buttermilk dressing

- New York cheese cake, Raspberry compote

Day 6:

Lunch:

- Wild mushroom and Gruyere Quiche with Green bean and lemon salad
- Sweet melon wrapped in prosciutto, with lemon and thyme vinaigrette

Dinner:

- Seared beef carpaccio, with parmesan shavings
- Grilled crayfish tails with roast garlic butter
- Warm Cous Cous salad
- Sauted vegetables

- Warm Treacle tart with clotted cream

Day 7:

Late Sunday Lunch:

- Roast parsnip and white onion soup

- Roast Beef loin, Thyme roasted chicken or Slow roasted Pork Belly
- Roast potatoes in duck fat
- Glazed carrots with honey and thyme
- Sauted savoy cabbage
- Yorkshire Puddings
- Gravy

- Eton Mess