

CLASHIP 1

ONE-WEEK MENU

BREAKFAST

A selection of cereals, toast, fresh breads, island jams, yoghurt, or cooked breakfast made to your own preference by the chef

LUNCH

Grilled Snapper with julienne of pickled vegetables and festival

Omelette with home made potato chips

Jamaican red peas soup

Island crab salad with fresh bread

Tortilla wrap with chicken and mango salsa

Classic club sandwich

Spanish tortilla with crisp salad

HORS D'OEUVRES

Blue cheese dip with crudités

Quenelles of homemade pate with red onion marmalade

Fresh Guacamole with tortilla

Houmous with olives and pitta

Tomato bruschetta

Creamed cheese and smoked salmon roulade

Tuna tartare with tomato relish

APPETIZERS

Avocado salad with citrus salsa

Seared scallops with spinach and beurre blanc

Shellfish bisque

Prawn salad

Honeydew melon with raspberry coulis

Calaloo filo parcels with ackee sauce

Light vegetable broth with fresh bread

DINNER

Grilled fillet steak with roasted onion and pepper sauce

Poached chicken breast with leek mash and wild mushroom sauce

Herb crusted rack of lamb with roasted garlic and rosemary jus

Thai red curry served with fragrant rice

Grilled red mullet with pea and mint risotto

Linguini with parma ham and white wine sauce

Pork fillet with brandy apple sauce

DESSERTS

Banana parfait with caramelised plantain and rum sauce

Mango and lime crème brulee

Raspberry vacherin

Fresh fruit salad served in a tulle basket with vanilla ice cream

Apple charlotte with crème anglaise

Orange flavoured baked brioche pudding

Chocolate mousse with rum & raisin sauce