



For Adventurers Menu

Day 1

Yogurt Marinaded Chicken Kebabs, feta cucumber and tomato salad, Beetroot cous cous with toasted seeds and lemon, spinach and feta filo parcels, marinated olives, charred mackerel, green salad, Tzatziki, House salad dressings
Dessert: Baclava with Greek yogurt, honey and seeds

Day 2

Patatas Bravas, Tempura Artichoke hearts, breaded whitebait, gazpacho, charred toasts with tomatoes, tempura baby octopus, Paella, Sangria
Dessert:

Day 3

Fish tacos with Mango salsa, chilli and sweet corn salsa, stuffed spicy peppers, homemade black tortillas, steak fajitas, guacamole, Mexican tomato salad, re-fried bean nachos, soured cream
Dessert: Churros

Staff Day Off

Day 4

Lobster and seafood stew, Porchetta with white bean cassoulet, panzanella salad, dressed green bean salad, homemade focaccia, Antipasti
Dessert: Pannacotta or Tiramisu

Day 5

Beef Matsamman Curry, coconut rice, flatbreads, pad Thai, chicken noodle soup, bang bang broccoli
Dessert: Mango Parfait, Mango and Strawberry salsa, Coconut Ice-cream

Day 6

Chargrilled Rack of Lamb with Rocket and Pomegranate, Charred Ratatouille, Salsa Verde, salade de Savoie, Boulangère Potatoes
Dessert: French Artisan Cheeseboard

Breakfast

Continental breakfast served every day, different Hot option each day to include the following:

French toast with Raspberry Compote and Greek Yogurt

Eggs Benedict/Florentine/Royale

Tomato, Potato and Mozzarella Frittata with crispy Bacon

Huervos Ranchos

American style pancakes with maple bacon

Scrambled egg and tomato salsa burrito, sauté potatoes, guacamole

Full English Breakfast

Homemade Granola, with a poached pear and Greek yogurt