

WEEKLY DINNER

A S C A R I



- DAY 1 Beetroot, carrot and feta stack served with a Raspberry Balsamic / Pork Medallions with a balsamic reduction served with green beans and toasted pine nuts and vine tomatoes / Yoghurt Panna Cotta with fresh strawberry's and a strawberry Coulis
- DAY 2 Butternut Squash, Coconut and Chili soup topped with Garlic croutons / A selection of Homemade Lamb Kofte and Falafels, Hummus, Baba ganoush, Taziki, Grilled Aubergine with Chilli, Mint and Feta and a Pomegranate Quinoa Salad and Grilled Flat Breads / Pumpkin Cake topped with citrus cream cheese topping and Walnuts
- DAY 3 Mini Poppadum stack with Red Onion and Tomato Chukkey Keema Lamb Curry- A mince lamb curry cooked with cumin seeds, garlic, chilies and fresh coriander. Served with Basmati rice, poppadum's, raita and home-made pickles Indian Strawberry Shirkhand / Yoghurt dessert
- DAY 4 Tomato, Red Onion, Cucumber and Dill Salad served with Garlic flat breads / Fillet Steak with a blue cheese and Herb butter served with Julienne Vegetables and Fondant Potatoes / Mini Chocolate mousse pots served with fresh berries and coulis

- DAY 5 Courgette and Mascarpone soup with homemade crutons and toasted Almonds / Lamb Steaks with a Mint and Parsley Butter with Vine Tomatoes, Pine Nuts and Roasted Broccoli with Parmesan and Lemon and Rosti Potatoes
Sailors Tiramisu made with a drop of rum!
- DAY 6 Prawn Vermicelli Summer Rolls served with a spicy Mango dipping sauce Black Sesame Salmon with Soba Noodles, Courgette and Carrots Ribbon / And a Mixed Oriental Mushroom stir-fry / Vanilla Cheese Cake topped with fresh strawberries and chocolate mint
- DAY 7 Fillet of Cod with Mint pea puree and Crispy pancetta served with Italian black kale and Red onions