

Rosie's 7 Day Menu

V - VEGETARIAN
VE - VEGAN
GF - GLUTEN FREE
LF - LACTOSE FREE

* MENU MAY VARY BASED ON SUPPLY OF INGREDIENTS
** MANY MEALS CAN BE ADAPTED FOR DIETARY REQUIREMENTS
*** ALL BREAKFAST SERVED WITH ASSORTED PASTRIES,
CEREALS AND FRESH FRUIT





Day 1

WELCOME

Caribbean Boatmade Blini Selection served with Kir Royals

LUNCH

Lightly grilled Ahi Tuna with baby potatoes, soft boiled egg, salad with a sun-dried tomato and caper dressing (LF, GF)

COCKTAILS & CANAPÉS

Fresh Pineapple Pina Colada (Ve, GF, LF)

Tostones with Tomato and Caper Salsa Dip (Ve, GF, LF)

APPETISER


Fresh Tomato and Basil Garlic Bread Bruschetta served with a Balsamic Glaze (Ve, LF)

ENTREE

Sous Vide Mediterranean Roast Rack of Lamb with Crushed New Potato's served with Salsa Verde (LF, GF)

DESSERT

Magic Gluten free Sticky Toffee Pudding with a Rum Toffee Sauce, served with ice cream (V, GF)





Day 2

BREAKFAST

Caribbean Coconut Rum French Toast (V, LF)

LUNCH

Pan Fried Red Snapper with a Courgette, Mint and Pine Nut Salad
(LF, GF)

COCKTAILS & CANAPÉS

Pear and Elderflower Gin Collins (Ve, LF, GF)
Teriyaki Salmon and Avocado Cucumber Cannelloni (LF, GF)

APPETISER


Giant Mozzarella Arancini Ball with Sweet Chilli (V, GF)

ENTREE

Prosciutto wrapped Pork Tenderloin, stuffed with Mascarpone and Sage. Served with Potato Dauphinoise and fresh Broccoli (GF)

DESSERT

Rosie-made Passion fruit Curd Tart topped with Italian Meringue(V)





Day 3

BREAKFAST

Lobster Eggs Benedict

LUNCH

Airline Chicken caesar salad with crispy bacon croutons

COCKTAILS & CANAPÉS

Hugo Spritz (Ve, LF, GF)

Curried Gratinated Mussels

APPETISER

Steamed Bao Buns with Asian Pulled Pork

ENTREE

Rosie's Red Curry with Scallops and Prawns served with Jasmine Rice (LF, GF)

DESSERT

Cranberry & Orange Eton Mess (GF)





Day 4

BREAKFAST

Huevos Rancheros with Avocado, Salsa & Lime

LUNCH

Salmon Poke Bowls with Sticky Jasmine rice, edmame, seaweed salad, pickled ginger and avocado. (LF)

COCKTAILS & CANAPÉS

Aperol Spritz (Ve, LF, GF)

Charcuterie Platter with mixed cheese, Olives and Cured Meats

APPETISER

Spinach, Feta and Herb Puff Pastry Tartlets with a Balsamic Glaze
(V)

ENTREE

Mustard Crusted Sea-bass served on a Bed of Curried Creamed Leeks topped with a Pancetta Crisp. Served with Parmentier Potatoes(GF)

DESSERT

Vegan Chocolate Orange Mousse (Ve, LF, GF)





May 5

BREAKFAST

Toasted Baguette Platter with ham's and cheese's and Soft Boiled Eggs

LUNCH

Quiche of the day served on a Grilled peach, prosciutto and burrata Salad

COCKTAILS & CANAPÉS

Mango and Coconut Daiquiri (Ve, LF, GF)
Rum and Lime Shrimp (LF, GF)

APPETISER


Pork Gyoza (LF)

ENTREE

Fillet of Beef cooked to your liking served on a bed of wilted spinach and wild mushrooms, served with Garlic Shrimp and Hassleback Potatoes with a cajun cream sauce (GF)

DESSERT

Ginger Poached Pears topped with Greek Yogurt, Poppy Seeds and a Walnut Crisp (V, GF)





Day 6

BREAKFAST

Breakfast Burgers, Pork patty, hasbrown, fried egg, cheese and bacon in a boatmade bun

LUNCH

Greek Day; Souvlaki, greek salad, tzatziki, flat breads

COCKTAILS & CANAPÉS

Mojito Guancho (Ve, LF, GF)

Chorizo and Prawn Skewers (LF, GF)

APPETISER

Avocado and Tuna Tartar Egg Yolk Tower (LF, GF)

ENTREE

Roulade of chicken stuffed with goats cheese wrapped in pancetta, served with potato fondant, wilted spinach and balsamic shallot with a red wine reduction. (GF)

DESSERT

Greek Yogurt Pana Cotta, topped with a Tropical Salad





May 7

BREAKFAST

Mango and Coconut Pancakes drizzled with Maple Syrup (V, LF)

LUNCH

Grouper Tacos served with boatmade guacamole, salsa, sour cream, Mexican cheese and a bean salad.

COCKTAILS & CANAPÉS

Kiwi Smash (Ve, LF, GF)

Loaded sweet Potato chips with smashed avocado and crispy bacon

APPETISER

Pan Seared Scallops on a Parsnip Puree topped with Bacon Bites (GF)

ENTREE

Sous Vide Mahi served on a saffron Risotto topped with a mango salsa. Served with a Mango and Balsamic reduction.
(GF)

DESSERT

Banana and Baileys Creme Brulee (GF)





Day 8

BREAKFAST

Crispy Bacon Butties, can be made in a to go style. (LF)

