

David Buchanan Sample 7-day Charter Menu

Monday Breakfast

Selection of Freshly Baked Mini Viennoiserie, Exotic Fruit & Mixed Summer Berry Platter
Omelettes to order:- suggestions Mixed wild mushroom, truffle & tarragon/Sun blushed tomato & rosemary/Honey Roast Ham, Brie & Mustard/Mixed Roasted peppers, chillies & cheddar cheese

Monday Lunch

Carpaccio of Scottish Beef, Shaved Parmesan, Micro Rocket Salad with Lemon Zest & Frozen Olive Oil

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Grilled Tuna Fillet rolled in Crushed Black Peppercorns on Warm Tossed Niçoise of Green Beans,
Quail's Eggs, Olives, Potatoes in its own dressing

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Tarte Citron, Crushed Raspberry Chantilly Cream

Monday Dinner

Aubergine Caviar, Onion & raisin Compote, Harissa, Carrots & Cumin served with flat breads

Quail or chicken Pastille

Tossed Salad with Fig & Almond Dressing

Tabouleh with fresh herbs

Warm Chick Pea, Tomato & Pine Nut Salad, Citrus Vinaigrette

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Lamb & Prune Slow-Cook Tagine

Chicken & Green Bean Tagine

Served with Fragrant, Fluffy Cous-Cous

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Selection of Moroccan Pastries; Kataifi, baklava, Turkish delight

Served with Mint Tea

Tuesday Breakfast

Croissant Aux amandes, Pain au Chocolate aux amandes, Mixed Melon & Pineapple Platter with
Ginger & Mint Marinade, Eggs Benedict/Norwegian/Florentine with Hollandaise Glaze & Parmesan

Tuesday Lunch

Salt Cod Beignets with Sweetcorn, Cherry Tomato & Cucumber Tossed Salad with Parsley & Dill,
Yellow Pepper Coulis

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Chermoula Lamb Kebabs served with timbale of Coriander & Lemon Rice Roasted Peppers, Red
Onions & Courgettes in Mixed Herb Oil

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Mixed Citrus Posset served with Scottish Semolina Shortbread

Tuesday Dinner

Gazpacho with Lemon Oil Croûte
Quail, Bacon & Grape Salad with Orange Dressing
Empanada stuffed with Tuna with Red Pepper Aioli
Boquerones in Vinegar

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Warm Tossed Octopus Salad on Green Beans with Garlic
Cooked table Side:- Seafood Paella with Chicken & Chorizo

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Crème Catalan with Fig & Almond Ice Cream

Wednesday Breakfast

Salted, Chocolate & Cinnamon Pretzels, Mixed Ten Berry Platter with Malibu & Vanilla Syrup,
Scrambled eggs with Basil Pesto & Philadelphia on Toasted Potato Scone & Slow-roasted tomato

Wednesday Lunch

Melon Parisiennes with Parma ham & Rocket

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Hot off the BBQ:- Marinated Chicken Thighs, Cajun Chicken Breast, Skewered Langouste, Salmon in a
Thai-style marinade cooked en-papillote

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Foil-wrapped Baked Sweet Potatoes with Cinnamon Butter or Chive Cream Cheese
Celeriac Coleslaw, German Potato Salad, Baked 5 cheese Macaroni, Baby Leaf Spinach Salad with
Nutmeg & Blue Cheese

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Pecan Pie with Littlepod Vanilla Ice Cream

Wednesday Dinner

Red Mullet Ceviche served on Carrot & Fennel with Orange Segments

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Crab, Chorizo & Coriander Risotto with Pickled Red Chillies

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Mini Pasteis de Nata, Quijadas & Custard Tarts

Thursday Breakfast

Vanilla, honey & Banana Porridge, American Pancakes with Maple Syrup, Crispy Oscar Meyer Bacon
Fresh Fruit Salad in Freshly Squeezed Orange Juice infused with Lemongrass & Lime Leaf

Thursday Lunch

Chilled Vichychoise with Curried Pomme Paille & Cream

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Escalope of Veal served with Sauce Forrestière, Rosemary Sautéed Cubed Potatoes and Leafy
Seasonal Salad on Side

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Frozen Organic Raspberries with Warm Chocolate & Peach Schnapps Sauce

Thursday Dinner

Raw Sweet Potato, Coriander, Crystalized Stem Ginger, & Roasted Macadamia Nut salad,
Coconut Oil Dressing

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Garlic & Ginger Roasted Monkfish Tail served on Ribbons of Sesame Pickled Vegetables with Miso
Broth and Julienne of Daikon & Mizuna Leaf

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Coconut Crème Caramel with Peanut Brittle

Friday Breakfast

French Toast with Cinnamon Butter, Syrup & Citrus Yoghurt, Mixed Charcuterie Platter with Seasonal
Cheeses, Fresh Baguette, Rough Scottish Oatcakes & Quince Jelly

Friday Lunch

Chilled Charantais Melon soup with Citrus Vodka & Macerated Strawberries

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Grilled Fillets of Sea Bass on Char-Griddled Asparagus, Citrus Butter with Parsley & capers

Sauteed Lyonnaise Potatoes with Minted Crème Fraîche

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Orange Crème Brûlée, Pistaccio Biscuits with Chocolate Glaze

Friday Dinner

Poppadums with Raita, Mango Chutney, Coriander & Mint Chutney, Lime Pickle

Onion Bhaji, Avocado Dosa & Lamb Puri

Mixed Pakora; Mushroom, Cauliflower, Chicken, Haggis,

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Lamb Rogan Josh

Butter Malai Chicken

Chicken Tikka, Lamb Tikka Chops or Grilled Tiger Prawns fresh from the (Tandoori) oven

Mixed Fish & Vegetable Biryani

Saag Paneer

Aloog Gobi

Bombay Potatoes

Peshwari, Keema, Garlic & Coriander, Cheese Naans with Plain Chapati & Onion Paratha

Coconut or Pilau Rice on the Side

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Pakistani Mango Kulfi, Vanilla Lassi, Cardamom Kheer & Passio Fruit Bhappa Doi

Saturday Breakfast

Full Scottish Breakfast:- Beef Lorne (square) Sausage, Pork Sausage, Grilled Bacon, Fried Mushrooms, Grilled Tabasco Tomato, Heinz Spiced Baked Beans, Fried Bread, Fried Egg, Stornoway Black Pudding, Haggis & Fruit Pudding

Dropped Scotch Pancakes with Bramble Jam, Honey & Fresh Jersey Butter

Saturday Lunch

Mixed Heirloom Tomato Salad with fleur de sel & Cold Pressed Organic Olive Oil

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Grilled Corn-Fed Chicken Caesar Style Salad on Dressed Romaine Lettuce & Cajun Rubbed Croûtons

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Coconut & Lemon Tart with Raspberry Sorbet

Saturday Dinner

Minestrone Amouse-bouche

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Mushroom Arrancini Balls, Deep Fried Mozzarella & Chilli Bites, Polenta Chips
Tricolore Salad of Buffalo Mozzarella, Beef Tomatoes, Avocado Dressed with Basil Infused Oil
Rosemary & Tomato Pesto Focaccia

Fruits de Mer Tagliolini Pasta in rich slow-cooked Ragu with Garlic Ciabatta

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Mini Tiramisu, Baked Fig Panna Cotta, Torta di Nonno

Sunday Breakfast

Selection of freshly prepared mixed vegetable juices, smoothies and shakes.

Mixed mini muffins; blueberry; raspberry & white chocolate; chocolate orange; coconut & crystalized
stem ginger

Truffled Scrambled Eggs with Wholewheat toast soldiers & Truffle Oil

Sunday Lunch

Light Red Lentil Soup with Shredded Smoked Ham Haugh

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Traditional English Roast Sunday Lunch with Roast Striploin of Beef, Leg of Lamb or Crispy Pork Belly
with either Red Wine Jus, Minted Gravy or Caramelized Apple & Cinnamon Sauce

Goose-fat Roasted Potatoes with Red Onion & Thyme, Honey Buttered Carrots & Parsnips, Sage,
Onion & Cranberry Stuffing, Yorkshire Puddings

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Baked Rice Pudding with Home Made Raspberry Jam Centre

Sunday Dinner

Scallops on Sweet Potato Purée with Gazpacho Dressing, Crispy Parma Ham, Rocket Salad with
Saffron Dressing

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Pan-Fried Poulet de Bresse Chicken Breast with Poached Leg on Puy Lentils with Macedoine of
vegetables and Baby Rissole Potatoes

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Tarte aux Noix Moelleuse with Clotted Cream Ice Cream, Candied Hazelnuts