

Greystone Cottage

BREAKFAST

Fresh fruits
Toast, pastries, pancakes with maple syrup, French toast
Selection of cereals
Eggs - any style
Fresh fruit juice
Coffee or tea

LUNCH

Mezze served with a selection of dips, hummus, guacamole, and flat bread
Seared tuna served with sweetcorn & feta, green salad, or tomato salad
Coconut crusted chicken with a choice of coleslaw or green salad
Prawn Taco with Grilled Watermelon salsa
Phyllo pastry pizza with roasted vegetables and feta with green mixed salad
BBQ options – ribs, wings, lamb skewers, vegetable kebabs served with a selection of salads

DINNER

STARTERS

Crostini served with guacamole, tomato & basil, tuna tartare, or pea, mint & Parmesan flakes
Coconut prawns, Chilli prawns, or prawns wrapped in chorizo
Plantain wrapped in bacon
Ceviche
Tuna tartare served with plantain curls, avocado, or burnt butter & pistachio
A selection of soups including callaloo, pumpkin, and lobster (in season)

MAINS

Pan fried Mahi-Mahi with lemon butter sauce, Thai curry sauce, or Indian curry sauce
Lamb cutlets with coriander & honey, salsa verde, rose petals & harissa, or chili & mint
Fillet of Beef with coriander seeds, peppercorn sauce, and red wine jus
Fillet Steak with Ginger and Soy butter
Chicken curry with coconut rice or served with naan, poppadom, mango chutney and raita
Thai Chicken Curry
Chicken stuffed with sundried tomato wrapped in bacon

DESSERTS

Lemon Posset served with lace biscuits
Chocolate pot, mint chocolate pot, or hot chocolate pudding
Pineapple carpaccio with bashed mint sugar
Lemon Curd Tarts
Soufflé with fruit purée
A selection of ice creams and sorbets