

# Nourri

## **Menu Signature**

Sparkling Wine  
Marinated Olives  
Hummus & Sundried Tomato Crostini  
Melon & Prosciutto

### **DAY 1**

Pears Poached in Champagne & Saffran  
Topped with Roquefort & Caramelized Walnuts  
Salad Greens

Chicken Roulade  
Served with Mushroom Port Cream Sauce  
Green Beans  
Potato Croquettes

Lemon Posset with Rosemary Shortbread

### **DAY 2**

Roasted Red Pepper Soup

Roast Pork  
Herb & Cider Jus  
Crisp Golden Roast Potatoes  
Seasonal Roast Vegetables

Tarte Tatin Topped with Sour Cream  
Vanilla Ice cream

### **DAY 3**

Waldorf Salad  
Crisp Apples, Celery and Grapes  
Toasted Walnuts  
Lightly dressed and beautifully presented on Fresh Salad Greens

Roasted Vegetable Cannelloni  
Filled with Aubergine and Courgette  
Baked in creamy Ricotta  
served with a Tomato Concasse

Velvety Dark Chocolate & Orange mousse

**DAY 4**

Asparagus & Hollandaise

Pan-seared Local Salmon  
Tender Green Vegetables  
Pomme Puree

Lemon Meringue Tart with Red Fruit

**DAY 5**

Beef Carpaccio with Rocket  
Shaved Parmesan & Truffle oil.

Pappardelle with Braised Beef Ragù  
Finished with Parmesan

Pears Poached in Red Wine  
served with whipped mascarpone and Madagascar Ice cream  
Topped with Hazelnut crumble

**DAY 6**

Spicy Carrot & Ginger Soup

Chicken Satay  
Saffron-infused Coconut Rice  
Pickled Cucumber Salad

White Chocolate & Matcha Cheese cake