



CALDERA

SAMPLE MENU

DAY ONE

BREAKFAST

Continental including fruit platter and muffins/banana pecan loaf with choice of egg dishes, cold meats, cheeses and pancakes

LUNCH

Pan fried fish with spicy green salad, fresh guacamole and pita bread

Chocolate brownies with ice cream and warm chocolate sauce

DINNER

Mushroom soup

Rare roast beef with tomatoes and a mustard cream served with mashed potatoes

Mango mousse

DAY TWO

BREAKFAST

Continental breakfast (*see day one*)

LUNCH

Pasta with fresh basil pesto and bruschetta

Choice of ice-creams

DINNER

Baked risotto with zucchini, tomato and parmesan

Glazed salmon with broccoli and butternut

Meringue with fresh cream and berries

DAY THREE

BREAKFAST

Continental breakfast (*see day one*)

LUNCH

Honey roasted duck breast with orange and beetroot salad served with fresh bread

Berries with white chocolate sauce

DINNER

Caprese salad

Rack of breadcumb, herb and parmesan crusted lamb with warm lentil salad

Vanilla crème brulee

DAY FOUR

BREAKFAST

Continental breakfast (*see day one*)

LUNCH

Chicken salad with grapefruit and pistachios

Banana maple upside down cake with ice cream/custard

DINNER

Lobster bisque

Filet Mignon with garlic mushrooms and rosemary roast potatoes

Warm chocolate pudding with Baileys sauce

DAY FIVE

BREAKFAST

Continental breakfast (*see day one*)

LUNCH

Mussels steamed in a white wine and vegetable broth served with garlic toast

White chocolate cheesecake

DINNER

Prawn and avocado salad

Beef and vegetable lasagne

Sweet marscapone mousse with amaretti biscuits

DAY SIX

BREAKFAST

Continental breakfast (*see day one*)

LUNCH

Grilled sirloin with rocket and parmesan served with fresh hummus and pita bread

Coconut and lime macadamia cake

DINNER

Seared scallops, carrot fritters and yoghurt dressing

Pork medallions served with pineapple salsa and couscous

Sticky date pudding served with a butterscotch sauce