

# coastline<sup>®</sup> Villas

Here is a selection of menu ideas from our Chefs in **Mallorca and Ibiza**. Each chef has his own specialities and the choice will be influenced by the time of year.

## Sample menu 1 - the BBQ

### Salads

Tomato, mozzarella and basil salad - Cucumber salad with honey and dill - Fig, baby gem lettuce with blue cheese dip

### Platters

Cold platter of seafood – crab and ginger sushi with lemon and herb oil, gravalax of salmon (this takes two days to prepare min)  
Oysters with a red wine vinaigrette and local langoustines with chilli dipping sauce  
Cold platter of meats- parma ham, sobrassada sausage, bresola, mortadela, chorizo and celeriac remolade.

### On the bbq

Chicken breast marinated in lime, ginger, garlic and chilli - Peppered Galician beef steak - Tuna steak finished in balsamic glaze  
Moroccan spiced lamb cutlets - Grilled sardines with pesto and olives - Grilled Mediterranean veg selection with hallomi

### To finish

Mediterranean fruit platter - Blueberry tart  
Local cheese selection served with homemade chutney, celery, grapes and port

## Sample Menu 2 – A La Carte

### Starters

Mussel and saffron soup with chopped dill potatoes and saffron strands  
Chicken and Spanish ham terrine with frizzy salad and broad bean dressing  
Langoustines with summer vegetable stew  
Mallorcan farmhouse salad  
Blue cheese soufflé on a pickled walnut salad with plum and fig dressing  
Soupa de rap (monkfish soup)

### Mains

Serrano ham wrapped monkfish tails on chorizo infused potatoes with julienne summer vegetables and a saffron and white wine cream sauce  
Smokey octopus stew with red wine and olives  
Langosta a la Mallorquina el tempo (Mallorcan style lobster with pepper and tomato salad)  
Suckling pig served with candied shallots of fondant potato and calvados jus  
Chicken with Mallorcan Sausage, courgettes and butter beans  
Lamb ala ficelle (Rump of lamb slow cooked in stock and served with summer vegetables)  
Oven roasted courgette filled with garlic & thyme creamy mushrooms and served with Mallorcan potatoes

### Desserts

Chocolate tart served with raspberry ripple ice cream  
Basil pannacota served with berry compote and garibaldi biscuits  
Banana tarte tatin with vanilla ice cream  
Spiced figs with lemon sorbet  
Crema catalana  
Trio of lemon sorbet, lemon cheesecake and lemon brule  
Cheese selection

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Here is a selection of menu ideas from our Chefs in **Corsica**. Each chef has his own specialities and the choice will be influenced by the time of year.

## Starters

Mixed seafood Platter served with a chive yoghurt dressing & dressed leaves  
Long tail shrimp sautéed with garlic & lemon  
Carpaccio of Beef  
Fresh sardines stuffed & grilled with garlic & herbs  
Moules mariniere, Corsican style  
Bonifacio salad – brocciu cheese, aubergine, peppers, charcuterie, leaves & fig oil  
Assiette of Corsican meats  
Seafood bisque  
Tarragon & lemon tossed chicken salad

## Main Courses

Grilled monkfish with garlic & wild mushroom & a tarragon & tomato sauce  
Grilled daurade beurre blanc  
Pan fried sea bass stacked on buttered leeks with a sauce hollandaise  
Seafood mezze with a selection of local salads  
Prawn Theodore  
Lemon sole served with a Veronique sauce  
Griddled lamb with a red wine jus  
Entrecote or fillet of steak with a garnish of tabac onions & béarnaise sauce  
Roasted cote du boeuf with honey & mustard glaze  
Chicken grandmere  
Roasted seabream topped with sliced lemon and beef tomatoes  
A BBQ with choice of meats, fish & salads

## Desserts

Traditional crème brûlée  
Panacotta with chocolate and orange sauce  
Apple tartin  
Citron tart  
Poached pears with crème anglaise  
Caramelised local fruits served with vanilla scented ice cream  
Crème caramel  
Local fruit platter  
Selection of Corsican cheese with fig jam  
Double chocolate cheese

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## Luxury Picnics

Al fresco dining is one of the most pleasurable ways to enjoy your summer holiday. Whether exploring a different part of the island for the day or chartering a boat our chef can prepare a picnic stuffed with food and ready to go.

### Sample Picnic - Corsica

Platter of Corsican meats with cornichons - Platter of smoked salmon with capers, lemon wedges and a dill yoghurt dressing  
Platter of Corsican cheese with fig jam and walnuts - Marinated Olives -  
Tomato and mozzarella salad - Greek salad - Sanglier pate - Cracked pepper and sesame seed bread sticks

Fresh fruit platter - Strawberries dipped in chocolate

Bottle of chilled rose wine  
Bottle of still or sparkling water

### Sample Picnic - Mallorca

Selection of Breads; olive oil, balsamic vinegar, butter - Olives - Local meat platter with pepper misto  
Local cheese selection - Local preserves & honey - Seafood platter - Greek style salad  
Tomato basil mozzarella salad - Baby gem with blue cheese dip - Peeled cucumber in a white wine and dill vinaigrette

Fruit selection - Banana honey and walnut mascarpone creams

### Luxury Fish Picnic

2 bottles of Veuve Clicquot  
A bottle of Capitoro de Ajaccio rose wine  
St Georges Corsican water

Marinated olives – Oysters - Carpaccio of tuna with sesame seeds & sundried tomatoes  
Smoked salmon accompanied by a crème fraiche & dill dressing - Garlic & lemon crevettes with a sauce aioli  
Mixed leaf & salad with a French dressing - Cucumber ribbons - Basil cherry tomatoes

Exotic fruit salad ~ with kiwi, strawberries, melon, apricots & orange ~ & some fresh cream to smother it in!