



SILVER LINING

CAYMAN ISLANDS

SAMPLE 7 DAY DINNER MENU
by chef GINNY TAGUE

WELCOME ON BOARD



DAY 1

LUNCH

GRILLED TUNA ON A QUINOA, ROCKET, OLIVE AND HERB SALAD
WITH OVEN ROASTED TOMATOES AND A LEMON CAPER DRESSING

TRIPLE BERRY SOUFFLÉ WITH CREAM ANGLAISE AND RASPBERRY COULIS



DINNER

AVOCADO AND SPICY PRAWN SALAD WITH TOASTED NUTS AND ZESTY CRÈME FRAÎCHE

SPICED PLUM SORBET

MUSTARD AND ROSEMARY LAMB RACK ON MOROCCAN SPICED COUSCOUS WITH
A ROAST VEGETABLE SALAD, TOMATO AND FENNEL FONDUE AND A ROSEMARY GLAZE

CARAMELISED APPLES WITH BALSAMIC PLUMS AND CINNAMON ICE CREAM



DAY 2

LUNCH

GRILLED PRAWN AND MELON SALAD WITH MINT DRIZZLE

TAGLITELLE WITH SAFFRON, SEAFOOD IN A CREAMY WHITE WINE SAUCE

INDIVIDUAL KEY LIME TARTS WITH VANILLA WHIPPED CREAM AND BERRY COULIS



DINNER

LAMB KOFTA SKEWERS ON A GRILLED HALLOUMI, TOMATO AND HERB SALAD

LEMON AND YOGHURT SORBET

GRILLED SEA BASS ON COCONUT AND RAISIN RICE WITH STEAMED BOK CHOY,
JULIENNE VEGETABLES AND A SPICY LENTIL SAUCE

BANANA FRITTERS WITH CANDIED LEMON AND CHOCOLATE SAUCE

DAY 3

LUNCH

VINE RIPENED TOMATO AND FENNEL SOUP

SWEET CORN CAKES WITH CRAB MAYONNAISE, ROCKET SALAD AND AVOCADO RELISH

WHITE CHOCOLATE AND RASPBERRY LAYERED MOUSSE



DINNER

CANNELLINI BEAN CROSTINI WITH SIZZLING CHILLI SAUCE

PEACH SORBET

CRISPY SKIN GRILLED TERIYAKI SALMON ON A SWEET POTATO, ROAST GARLIC
AND HERB HASH WITH GRILLED PLUM TOMATO AND WILD ROCKET SALSA

BOYSENBERRY AND CHOCOLATE BROWNIE WITH VANILLA YOGHURT CREAM
AND TRIO OF FRESH BERRIES



DAY 4

LUNCH

SPICY COCONUT AND MUSSEL BROTH

PRAWN AND PUMPKIN HANDMADE RAVIOLI WITH A LEMON DILL SAUCE AND A ROCKET,
WATERCRESS AND PARMESAN SALAD

BRAZILIAN COCONUT CAKE WITH LEMON ICE CREAM AND BERRY FONDUE



DINNER

BAKED GOATS CHEESE WITH RED PEPPER DRESSING AND GRILLED ZUCCHINI

PINEAPPLE AND BOYSENBERRY SORBET

GRILLED EYE FILLET OF BEEF ON CREAMY POTATO MASH WITH GORGONZOLA
STUFFED MUSHROOMS, CREAMED SPINACH WITH A HINT OF NUTMEG AND RED WINE JUS

PEACH MELBA WITH WHITE CHOCOLATE ICE CREAM AND RASPBERRY COULIS



DAY 5

LUNCH

JERUSALEM ARTICHOKE AND ROCKET SOUP

CHICKPEAS AND SPINACH WITH HONEYED SWEET POTATO

TARTE TATIN WITH GRANNY SMITH CHILLED PARFAIT MOUSSE AND APPLE GRANITÉ



DINNER

PROSCIUTTO WRAPPED CALAMARI, ROCKET, PRUNE AND ROAST GARLIC SALAD

LIMONCELLO SORBET

OVEN BAKED CHICKEN WRAPPED IN SERRANO HAM WITH AVOCADO PUREE, WARM PEA, SPINACH AND PARMESAN SALAD, PARSNIP CRISPS AND A MUSHROOM TRUFFLE JUS

DOUBLE CHOCOLATE MOUSSE CAKE WITH ESPRESSO ICE CREAM

DAY 6

LUNCH

ROASTED SWEET POTATO AND CASHEW NUT SOUP

BLACKENED SNAPPER, ON A LEMON AND HERB RISOTTO WITH
A BABY SPINACH AND MARINATED FENNEL SALAD

PANNA COTTA WITH BLUEBERRY AND LIME COULIS AND COCONUT ICE CREAM



DINNER

WARM GOATS CHEESE SALAD WITH WALNUT, BABY GEM LETTUCE AND APPLE VINAIGRETTE

LIME AND MINT SORBET

PAN ROASTED DUCK BREAST WITH A MUSHROOM RISOTTO CAKE, PEA PUREE,
BRAISED CABBAGE WITH BACON AND AN OXTAIL JUS

FIG VACHERIN WITH FRENCH VANILLA ICE CREAM



DAY 7

LUNCH

ROAST BEETROOT WITH HAZELNUT AND GORGONLOZA

SEARLED ALSKA SALMON WITH SPRING VEGETABLE SALAD

WHOLE BAKED PEARS IN AN ORANGE WINE GLAZE WITH WHIPPED WALNUT MASCARPONE



DINNER

FIGS WRAPPED IN PALMA HAM BAKED IN A ROQUEFORT SAUCE ON A BED OF ROCKET

DUCK À L'ORANGE

RASPBERRY UPSIDE DOWN CAKE WITH CRÈME ANGLAISE