



Chef Danny Davies
7 Day Menu Plan

I enjoy making fresh bread and pastries daily, I have a very good understanding of health and nutrition, smoothies, protein shakes and personalized diet plans are all possible. Paleo, vegan, celiac/gluten free menus are available on request. I have a very high standard of health & hygiene and food safety in the kitchen. Canapes and cocktails, BBQs on the beach, Afternoon teas, Lazy brunches with mimosas and fish supper-catch of the day menus are all within my repertoire of skills.

The following menus can be served either as plated meals, family style, or buffets.

A selection of breakfast items served daily would include breads and pastries, cereals, yogurts, fresh fruits, charcuterie, a variety of cheeses, house made granola and fresh squeezed fruit juices. A variety of cooked breakfasts will also be available upon request, such as crepes, french toast, pancakes, hash browns, waffles, omelets, eggs benedict, eggs florentine, scramble eggs royale, eggs any way, sausage, bacon, and oatmeal plus vegan and raw food options if required.

Day 1

Lunch

Sauteed spicy octopus, chorizo with saffron butter sauce with a rocket salad
Chicken Caesar salad, cos lettuce, parmesan croutons, anchovies and crisp
pancetta

Quinoa, broccoli, cucumber, zucchini, mung bean, avocado and red cabbage
superfood salad

Dinner

Pan fried rump of lamb, colcannon mashed potatoes, chantenay carrots, tenderstem
broccoli, red currant and rosemary jus

Sweet potato & chickpea tikka masala, sticky coconut rice, mint raita and flatbread
Roasted butternut squash, goats cheese, pomegranate, bulgur wheat salad

Day 2

Lunch

Fine salmon cappuccino, seafood vol au vent, kale, asparagus and a Hollandaise
sauce

Heritage tomato and mozzarella salad with balsamic caviar, olives, basil oil dressing
Grilled chicken, creamy mushroom linguine served with baby spinach and red vein
sorrel



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Dinner

Seared Dijon and herb encrusted pork loin with butternut squash and carrot puree,
truffle pesto, greens and a red wine jus

Dry mustard rubbed chicken stuffed with smoked Gouda wrapped in prosciutto ham
served with green peppercorn jus

Butternut squash and yellow zucchini risotto, toasted pumpkin seeds, baby kale and
parmesan shavings

Day 3

Lunch

Seared Ahi Tuna with ginger and sesame seed salad

Hand-made lobster and saffron ravioli served with lemongrass and chervil velouté,
creamy baby spinach

Cep and fennel tartlets with roasted plum tomatoes

Dinner

Rib-eye steak, fondant potato, braised red cabbage, fine green bean and toasted
almond slivers served with a pink peppercorn and brandy sauce.

A light and fresh potato crab cake made with spring onion and lemon, served with a
mixed leaf salad and a light mustard dressing

Buffalo cauliflower and quinoa tacos with guacamole, chickpeas, spicy salsa and
shredded red cabbage slaw

Day 4

Lunch

A warm salad of roast chicken, tender stem broccoli, asparagus, kale, sugar snap
peas and penne pasta with blue cheese crouton

Mushroom and garlic bread wellington, prosciutto, asparagus duxelles, mustard,
mushroom veloute and chives.

Crispy calamari with squid ink aioli, piquillo peppers, balsamic roasted red and
yellow cherry tomatoes

Dinner

Spring lamb, aubergine compote, cheese and chive pomme souffle, port and cherry
jus

Crispy roast duck, Chinese pancakes, hoisin and plum dipping sauce, egg fried rice
served with a salad of cucumber, spring onion and baby gem

Sweet potato and romanesco dhal curry, jasmine rice, red pepper and zucchini
bhajis, peshwari naan bread



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Day 5

Lunch

Bento box-a selection of hand-made sushi including tuna Hosomaki roll, Salmon roe Ikura gunkan, teriyaki chicken, avocado and cucumber Chu maki, Nigiri-zushi, soya dipping sauce, pink pickled ginger and wasabi

Sicilian fish stew of red mullet, king prawns, mussels, snapper and baby squid with saffron potatoes, and toasted sourdough

Roasted red pepper and garlic hummus salad with celery, radish, cucumber, bell peppers and crisp tortilla

Dinner

Braised featherblade of beef, cavolo nero, artichoke, pumpkin served with a bourbon jus

Corn fed chicken breast stuffed with truffles and chestnut mushrooms, served with dauphinoise potatoes, kale, smoked carrot puree and roast chicken jus

Char-grilled halloumi, quinoa and puy lentil salad with plum tomatoes and romesco sauce

Day 6

Lunch

Jerusalem artichoke and parsnip risotto with parsnip crisps and truffle

Charcuterie platter with figs and roasted red pepper served with foccacia bread

Cream of leek and potato soup served with homemade bread and butter

Dinner

Slow roast pork belly, cinderella squash puree, spring greens and roast garlic and charlotte potatoes

Thai green king prawn and conch curry served with coriander rice, pickled vegetables and peanut sauce

Lebanese baked salmon with a warm tabbouleh couscous, fresh mint and feta cheese salad

Day 7

Lunch

Spanish paella, roasted yellow pepper and tomato garlic bread

Hand-made goats cheese and rocket pizza served with a green salad, olives and lemon dressing



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Tagliatelle, roasted golden beets, almonds, blue cheese, watercress and horseradish
creme fraiche

Dinner

Pan seared pork chop served with a cider and honey glaze, stuffed savoy cabbage
and apple cinnamon chutney

Lobster served with seaweed butter and barbecued T-bone steak, a forrestia of
portabello mushrooms, grilled corn, celeriac and Kohlrabi
slaw

Caramelised hand dived sea scallops, baby arugula and red oak leaf salad, orange
segments, served with Champagne and citrus vinaigrette

Desserts and puddings

Eton mess and strawberries

Chocolate fudge cake

French lemon tart

Hot black treacle and ginger pudding, salted caramel

Dark chocolate delice, praline and orange gel

Vanilla creme brulee, poppy seed shortbread biscuits

Classic British sticky toffee pudding

N₂ chocolate mousse chantilly

Traditional American pancakes

Chocolate and churros

Triple chocolate brownies

Hot belgian waffles

Apricot bread and butter pudding

Pear tarte tatin with toffee creme fraiche

Red velvet cupcakes with lemon and cream cheese frosting

Profiteroles with dark chocolate sauce

Plus more...

Please feel free to contact me via email at futurechefproject@gmail.com for any
questions, availability or inquiries.