

BAGHEERA



Chef Menus

Edward Boyce | Chef



Eddie is a passionate, experienced, and award-winning chef who has worked in the hospitality industry for over 20 years.

Being the son of a Polish mother and Turkish father gave Eddie an early understanding of different cultures and cuisines. It was while working in his sister's restaurant in Turkey at the age of 16 that he started to take an interest in cooking.

Eddie completed his formal culinary training in England and after working in America, France,

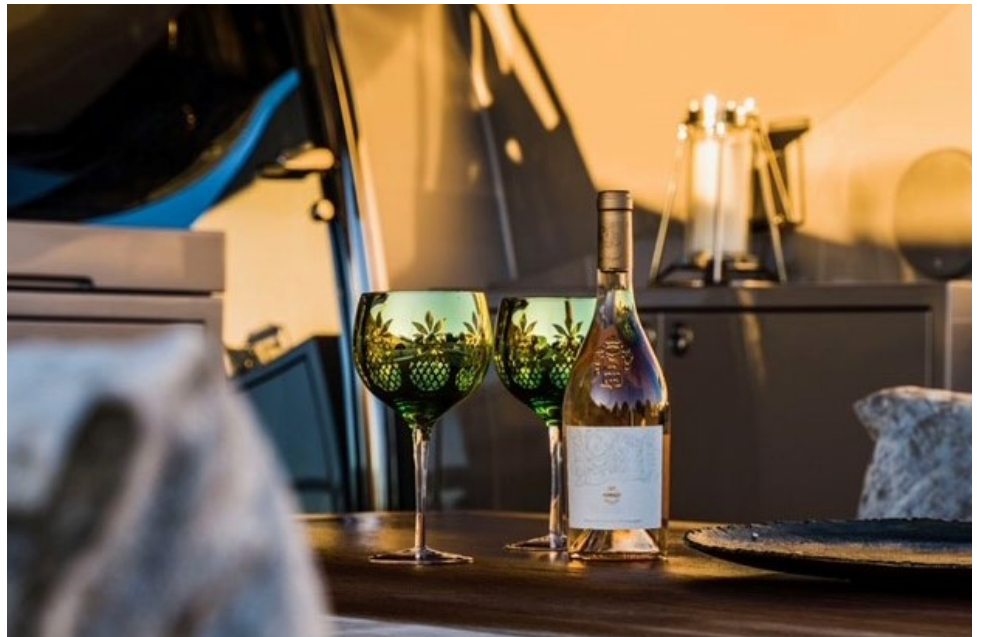
Asia, and many other places, decided to open a restaurant in Manchester. A few years later, he decided to sell his successful business and unite his passion for cooking with his love for the sea, and he has now been on yachts for over seven years.

To put it simply, Eddie loves food and thoroughly enjoys preparing it. Eddie sees every meal as a complete entity. From daily baked bread with matching spreads, to extended banquets with multiple starters, mains, and desserts. All the flavours and textures are carefully curated to complement each other from start to finish.

Example dishes include Monk fish tails rolled in pancetta, zucchini flowers stuffed with cream cheese and capers, smoked and slow-cooked Wagyu fillets with truffle foam potatoes, Moroccan pasta dumplings, veal tartare with black caviar and quail egg, crispy lobster croquettes, chilled blackcurrant and mint soufflé, and iced chocolate mousse cake with blood orange jelly.

Eddie is experienced with many different styles including Asian fusion, Mexican, Russian, Polish, Thai, Indian, Sushi, Spanish, British, Turkish, French, and other world cuisines. He has an enormous array of vegan delights in his repertoire, and is adept at creating exciting and healthy meals for children.

Eddie prides himself on presenting the perfect dish, tailored to your individual tastes, so feel free to discuss your preferences with him at any time.



Tester Menu 1

Monday

- Smoked salmon rilette with avocado & tartare dressing
- Goosnargh chicken with purple potatoes, buttered calvo nero & light summer jus
- Summer berry & white chocolate tiramisu

Tuesday

- Duck and cranberry terrine with spiced orange chutney and home made bread
- Fresh hake morcilla, chorizo with cauliflower ginger rice, green rocket salad and salsa verdi
- Chilled blackcurrant and mint soufflé

Wednesday

- Pan fried king prawns with fresh chillies and lemon & lime
- Korean spiced pork fillet with angel hair noodles and roasted mediterranean vegetables
- Light lemon polenta cake drizzled with fresh strawberry coulis

Thursday

- Ocean trout sashimi rolls with lemon dip sauce
- Smoked haddock risotto and crispy hen's poached egg
- Steamed pudding with mango

Friday

- White wine risotto cakes with smoked chicken and mango coulis
- Fillet of beef with garlic and chive gnocchi, fresh green beans and aged kea wine jus
- Strawberry and lavender soufflés with home made vanilla ice cream

Saturday

- Bouillabaisse mixed seafood chowder
- Fresh taggiatelli pasta with chorizo, grilled prawns and rocket parmesan
- Lemon & lime panacotta with ginger biscuit crumb

Sunday

- Fresh mussels and marinara with lemon fresh parsley toasted bread
- Roasted pink lamb with minted new potatoes, chanteney carrots and mushroom red wine jus
- Iced chocolate mousse cake with blood orange jel and home made ice cream



Vegan Menu

Monday

- Beetroot garlic humus with black olive crumb, baby carrots and broccoli
- Sweet & sour pumpkin curry, coconut wild rice, pomegranate and mint
- Vanilla and mango cheesecake with home made banana ice cream

Tuesday

- Rainbow rice paper rolls with peanut dip
- Wild mushroom risotto with pea puree and fresh wild garlic
- Chocolate and raspberry brownie with vanilla coulis

Wednesday

- Asparagus and mushroom pate with cherry chutney toasted breads
- Butternut squash and sage nut roast with garlic gnocchi and wild peas
- Rich banoffee pie with vegan cream

Thursday

- Mexican corn with chipotle crema
- Quinoa sweet potato and kale salad
- Earl grey lemon posset with lemon sherbet

Friday

- Falafel with green salad and raita puree
- Miso aubergine and mushroom gyozas with courgette chips
- Lemon and yoghurt loaf cake with fresh mango and lychee coulis

Saturday

- Popcorn tofu with sweet chilli sauce
- Fresh linguine carbonara pasta with sunblush tomatoes
- Banana berry nice cream sundae

Sunday

- Tofu noodle soup with toasted loaf
- Sweet potato and black bean pot with chilli kale and wild rice
- Blueberry cheesecake with home made cherry ice cream



Finger Savoury Canapes

- Fig and feta canapés
- Mini fresh prawn cocktails
- Zucchini frittatas
- Smoked fish cakes
- Peking duck rolls
- Coconut chicken wontons
- Radicchio thai crab bread
- Oysters, leek & salmon roe
- Risotto ham hock cakes
- Halumi mediterranean brushetta
- Risotto zucchini flowers
- Pumpkin and garnish frittata
- Falafel and mint
- Crying tiger beef



Finger Sweet Canapes

- Ginger tulle sabayon baskets
- White chocolate lemon & lime truffles
- Almond nougat
- Gourmet rocky road
- Meringue kisses with passion fruit cream
- Peanut butter milk chocolate truffles
- Craisin port and dark chocolate baskets
- Coconut macarons
- Semolina mango squares
- Passion fruit melting moments
- Sweet strawberry chocolates
- Raspberry brownies



Children's Menu

Starters

- Mini corn on the cob
- Humus & crudité's
- Fish sticks, tomato and basil
- Homemade nachos with cheese

Mains

- Chicken breast, sweet potato wedges and barbeque sauce
- Rump minute steak, chunky chips and peas
- Meatballs, pasta and garlic bread
- Cheese & tomato pizza

Desserts

- Strawberry and banana milkshake lollies with chocolate sauce and coconut dip
- Knickerbocker glory
- chocolate fudge cake with home made ice cream



