



GOLD MENU

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on board cuisine

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on board cuisine

“a matter of taste” is a proudly Zimbabwean catering company specializing in house boat cuisine.

Our menus are dictated by seasonal fresh local produce as far as possible thereby reducing our global foot print.

Everything is freshly baked and cooked on board by experienced chefs to ensure your satisfaction at every meal

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gold menu

day 1

meet n greet

bream goujons and tartare sauce and lemon wedges
deep fried kapenta and sweet chilli sauce

lunch

whole horseshoe ham with honey mustard glaze
smoked beef
sliced salami
coleslaw with apple cider dressing
greek salad
potato salad with bacon eggs spring onions
beetroot feta rocket with honey mustard dressing
wholewheat and white luncheon rolls and butter
mustard

snacks on tender and fishing boats

beef rissoles and chipolatas with bbq sauce and garnished
stuffed eggs with tuna pate

dinner

bream mousse and melba toast



kariba crayfish curry
venison casserole
rice

2 seasonal vegetables
sambals



eton mess with seasonal fruit

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day 2

early morning

fruit kebabs seasonal fruit
muesli yoghurt fruit layered in glasses
selection biscuits

breakfast

poached eggs
bacon
grilled tomatoes with cheese and spring onions
chipolatas
liver strips and onion
sautee potatoes
toast
freshly baked muffins

lunch

cape malay pickled fish(bream fillets)
sliced gammon ham
roast beef slices
butternut sweet chilli and feta salad
pasta salad with basil pesto and olives and trio peppers
watermelon feta white sweet pickled onion salad cracked black
pepper
thai tomato salad
garlic cheese rolls and butter

tender and fishing boat snacks

crayfish in shells with dipping sauce

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dinner

freshly roasted tomato and basil pesto soup and parmesan
croutons



deboned rolled stuffed chickens (stuffings sage n onion, rosemary
butter)

cranberry glazed pork tenderloin

duchesse potatoes

2 seasonal veg

gravy



seasonal fruit trifle



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day 3

early morning

fruit wedges
yoghurt with fruit compote
muesli/bran flakes/corn flakes
selection biscuits

breakfast

scrambled eggs
freshly baked croissants
fillet de saxe
salami
selection gouda blue cheese
locally sourced jam and preserves
caprese skewers



flapjack stack and syrup

lunch

fresh bream fillets
chicken schnitzel with lemon butter
tartare sauce
baby new potatoes in parsley butter
peas
garden salad with yoghurt herb dressing

tender and fishing boat snacks

selection crackers and dips

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dinner

crayfish tail meat in a tempura batter with sweet chilli



whole roast beef rump with peppercorn stuffing

venison sausage

crispy roast potatoes

vegetable tian

glazed carrots with parsley

red wine jus

horseradish cream



pear cranberry apricot pecan nut crumble and cream



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Breakfast

day 4

fresh fruit salad in pineapple cases
yoghurt and granola layers in glasses
muesli/bran flakes/corn flakes
selection biscuits
kidneys in savoury gravy
scrambled eggs
cocktail boerewors
potato bacon pepper bake
bream fishcakes with lemon wedges
tomato onion relish

scones with jam and cream

disembark



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Terms and conditions

- ❖ Acceptance of the Terms and conditions
 - ❖ Receipt of these terms or written acceptance by a matter of taste, of the customer's order and deposit shall be deemed to constitute unqualified acceptance of these terms and conditions
- ❖ Dietary Requirements
 - ❖ Special dietary requirements can be catered for, but must be advised 3 weeks before departure date
 - ❖ Chef on board is in charge of all catering requirements
 - ❖ Menu subject to seasonal changes and availability
 - ❖ Children under 12yrs pay 50% of stated prices
 - ❖ Choice of menu to be finalized 3 weeks before boarding boat
- ❖ Final Numbers
 - ❖ Number of guests to be confirmed 7 days prior to boarding
 - ❖ Invoices are based on final numbers confirmed, or on the numbers actually catered for, should this be higher
 - ❖ Should final numbers decrease within 5 days the higher original figure will be charged
 - ❖ Should the numbers rise during this 5 day grace period, we reserve the right to impose a rebooking charge. The fee will be calculated on a 15% charge of the all costs relating to the increase, i.e. staff, food and equipment. This is to take into account additional ordering and kitchen time
 - ❖ Minimum charge of 10pax is applicable in all cases
- ❖ Payment Terms
 - ❖ Non-refundable deposit of 20% of total value payable at the time of booking boat
 - ❖ Remaining 80% to be paid in full, 7 days before departure date
 - ❖ Should the number of persons booked, increase after time of payment, the 20% deposit will be adjusted accordingly and payment must be made immediately
- ❖ Force Majeure
 - ❖ A matter of taste shall make reasonable efforts to perform their obligations under contract but shall not be liable for any delay or other failure to perform any part of the contract as a result of factors outside of their control. The company reserves the right to pass any additional costs incurred from suppliers' or in-house expenses due to unforeseen demand, restrictions or requirement to fulfil the contract
- ❖ Allergic Reactions
 - ❖ A matter of taste cannot guarantee that any produce on our menu is totally free from nuts, nut derivatives or other ingredients to which guests may have a serious allergic reaction. We would therefore advise guests with a severe allergy to any food product to talk to us directly to arrange an alternative to a chosen meal

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