

## **SAMPLE MENU**

*Due to the fact that nothing can be guaranteed in Zimbabwe we cannot give specific meal plans as these do change on a daily basis depending what is available in the country. The following is an idea of what is normally prepared:*

Tea/Coffee

Muffins and cereals

Clients will then leave for early morning fishing or game viewing

Breakfast, Brunch or lunch

On return a brunch will be served consisting of bacon and eggs, chefs special for the day, savoury mince, toast etc. If the clients would prefer to have a full breakfast first thing in the morning this is no problem.

If clients have early morning breakfast and then want lunch, this is fine. Lunch would normally be something like a pasta, cold meat and salads, fish and chips, steak etc.

Afternoon tea/coffee cake or biscuits

The tender boat will then be prepared again with a cold box and clients can go fishing again and game viewing until sunset.

On return a selection of savoury snacks will be served

Dinner

Dinner will normally consist of a roast, or steak (once again depending what is available at the time) roast potatoes and vegetables in season. This is followed by dessert, either; apple tart and cream, malva pudding, caramel tart or fruit salad etc... Tea/Coffee

*Kindly note that as the catering goods are transferred with the clients from Vic Falls, no meal will be awaiting them upon arrival at the vessel but can be done within 1 hour of arrival. Should clients wish the meal to be ready on arrival there will be a surcharge for the food goods to be transferred in advance.*