

Sample Menus

Three-Course Sit Down Menu 1 - £42.50 incl VAT

Please choose ONE dish from each course to be served to everyone on board. However if you have any dietary requirements in your party please let us know no later than 3 working days prior to your event.

Starters

- Smoked salmon mousse with king prawns, mesclun salad, honey and mustard dressing
- Gravlax salmon with dill and mustard sauce and cucumber salad
- Salad of asparagus, watermelon, feta cheese, roast red onion, pumpkin & balsamic dressing
- Chicken liver parfait with mesclun salad & red onion spiced marmalade
- Timbale of roast vegetables with basil pesto, goats cheese, olives & walnuts
- Gratin of smoked haddock, brown shrimp, chive, leek, spinach, potato & parmesan

Mains

- Roast rack of lamb with dauphinoise potato, buttered spinach & red wine jus
- Roast monkfish wrapped in pancetta with black olive sauce & lemon mashed potato & rocket
- Wild mushroom risotto with thyme, parmesan & parsley
- Supreme of chicken stuffed with gorgonzola and sage mousse wrapped in Parma ham with braised barley
- Gratin of butternut squash, mascarpone, parmesan, artichokes, thyme & sun blushed tomatoes
- Roast chump of lamb with ratatouille of vegetables, roast tomato & red pepper sauce & parmentier potatoes

Desserts

- Selection of farmhouse cheeses with quince jelly & oat cakes
- White and dark chocolate mousse with vanilla & blackcurrant sauce
- Warm dark chocolate fondant with compote of mixed berries infused with cinnamon
- Apple tarte tatin with calvados sauce
- Summer pudding with fruits of the forest and clotted cream (seasonal)
- Pistachio mousse with poached pear in saffron

Tea, Coffee and mints included



Sample Menus

Three-Course Sit Down Menu 2 - £39.95 incl VAT

Please choose ONE dish from each course to be served to everyone on board. However if you have any dietary requirements in your party, please let us know no later than 3 working days prior to your event.

Starters

Butternut squash, cumin & coriander soup with garlic croutons
Smoked salmon mousse with king prawns, mesclun salad, honey and mustard dressing
Capon salad - poached chicken with toasted pinenuts, raisins, tomatoes, basil and orange dressing
Bresaola (cured beef), new potato, rocket & horseradish salad
Gratin of smoked haddock, chive, leek, spinach, potato & parmesan
Timbale of roast vegetables with basil pesto, goats cheese, walnuts and olives

Mains

Braised shin of beef in red wine, smoked pancetta, onions, mushrooms, mashed root vegetables & green beans
Wild mushroom risotto with thyme, parmesan & parsley
Pan-roasted salmon fillet, crushed minted new potatoes & broad beans with anchovy & rosemary dressing
Grilled chicken escalope with saffron mashed celeriac and potato with creamy leek sauce
Gratin of butternut squash, mascarpone, parmesan, artichokes, thyme & sun blushed tomatoes
Roast corn fed chicken breast with white bean casserole & pesto dressing

Desserts

White and dark chocolate mousse with vanilla & blackcurrant sauce
Warm dark chocolate fondant with mixed berry compote infused with cinnamon
Apple tarte tatin with calvados sauce
Summer pudding with fruits of the forest and clotted cream (seasonal)
Pistachio mousse with poached pear in saffron

Tea, Coffee and mints included with 3 courses

3 courses too much? Using our menu 2, why not have....

2 courses, starter and main £29.00
2 courses, main and dessert £25.95



Sample Menus

Showboat Menu

If you are keeping an eye on costs and do not require a menu to select from, why not consider our Showboat menu.

3 courses £30.00 incl VAT (excludes soup course)

4 courses £35.00 incl VAT (includes soup course)

Menu

Scottish smoked salmon mousse with mustard and dill centre,
king prawns with lemon and mesclun salad

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Tomato, roast pepper and basil soup

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Roasted supreme of chicken wrapped in Parma ham,
served with dauphinoise potato and mushroom with thyme and red wine sauce
and seasonal vegetables

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White, dark and milk chocolate truffle cake with raspberry sauce

Tea or Coffee and Mints

Vegetarian alternatives available

Dietary requirements MUST be notified no later than 3 working days prior to the event



Sample Menus

Barbeque Buffet Menu 1 - £30.00 incl VAT

Cumberland pork sausage in hickory sauce
Chinese style black bean sauce mini spare ribs
Piri-piri spiced chicken brochettes
Mixed vegetable brochettes
Grilled sweet potato wedges with sour cream and sweet chilli sauce
Corn on the cob with chilli butter
Jacket potatoes
Mixed leaf salad
Coleslaw
Includes Dessert

Barbeque Buffet Menu 2 - £35.00 incl VAT

Moroccan chermoula spiced chicken
Lamb kibbeh
Oregano and lemon grilled chicken
Grilled aubergine with peppers & tahini sauce
Piri-piri spiced prawns
Tomato, red onion, cucumber & feta salad
Tabbouleh
Pasta, grilled vegetables & basil pesto salad
New potato, dill & garlic mayonnaise salad
Includes Dessert

Save £6.00 per head -main course only

remove dessert



Sample Menus

Hot Buffet 1 - £27.25 incl VAT

Traditional beef cooked in Guinness with button onions, mushrooms, carrots & smoked bacon
Chicken hot-pot with parmentier potatoes and mature cheddar
Braised mixed mushrooms & spinach finished with smoked paprika & crème fraiche
Gratin of butternut squash, peppers, courgettes, goats cheese & aubergines
Saffron rice
A selection of seasonal vegetables
Roast new potatoes with red onions & rosemary
Bread rolls and butter
Includes Dessert

Hot Buffet 2 - £35.50 incl VAT

Spiced Moroccan lamb tagine with apricots, walnuts & coriander
Grilled salmon with chive, white wine & leek sauce
Chicken and seafood paella rice infused with saffron
Braised mixed mushrooms & spinach with smoked paprika & crème fraiche
Gratin dauphinoise
Spiced couscous
A selection of seasonal vegetables
Cucumber, feta, rocket, oregano & tomato salad
Bread rolls and butter
Includes Dessert

Save £6.00 per head -main course only
- remove dessert



Sample Menus

Cold Buffet 1 - £19.75 incl VAT

Honey glazed ham
Roast turkey breast, sage & onion stuffing & cranberry sauce
Grilled med vegetables, feta cheese, olives, lemon dressing
Potato & chive salad
Coleslaw
Bread rolls and butter
Includes Dessert

Cold Buffet 2 - £32.00 inc VAT

Selection of charcuterie and pate with olives and caperberries
Smoked paprika roast leg of chicken with citrus and garlic mayonnaise
Grilled peppers, courgettes, aubergine, red onion, orzo pasta, basil dressing
Tabbouleh salad – bulgur wheat, cucumber, peppers, red onion and parsley
Tomato, red onion, olive, oregano and feta salad
New potato & chive salad
Bread rolls and butter
Includes Dessert

Cold Buffet 3 - £43.00 incl VAT

Selection of charcuterie and pate with olives and caperberries
Smoked paprika roast leg of chicken with citrus and garlic mayonnaise
Grilled peppers, courgettes, aubergine, red onion, orzo pasta, basil dressing
Poached salmon with smoked salmon rosettes and asparagus
Italian sea food salad with chilli, lemon & parsley
Tabbouleh salad - bulgur wheat, cucumber, peppers, red onion and parsley
Tomato, red onion, olive, oregano & feta salad
New potato and chive salad
Bread rolls and butter
Includes Dessert

Save £6.00 per head -main course only - remove dessert



Sample Menus

Indian Style Buffet Menu 1 - £23.75 incl VAT

Rogan josh (curried lamb)
Vegetable and chickpea coconut curry
Saffron pilau rice
Cachoombar (red onion, coriander, cucumber & tomato salad)
Garlic and coriander naan bread
Includes Dessert

Indian Style Buffet Menu 2 - £38.00 incl VAT

Poppadoms and relishes
Rogan josh (curried lamb)
Vegetable and chickpea coconut curry
Murg tikka (chicken kebabs)
Matter pannir (feta cheese and peas)
Garlic and coriander naan bread
Basmati pilau rice
Cachoombar (red onion, coriander, cucumber & tomato salad)
Includes Dessert

Save £6.00 per head -main course only - remove dessert



Sample Menus

List of additional desserts for buffets - £6.00 incl VAT per person

(Any other desserts required available upon request)

Chocolate praline tart
Strawberries and clotted cream (seasonal)
Tarte au citron
Key lime pie
Baked vanilla cheesecake
Banoffee pie
Rocky road cheesecake
Pecan pie
Summer pudding (seasonal)



Sample Menus

Finger Food Menu 1 - £14.50 inclVAT

Selection of sandwiches
Vegetable samosas
Breaded mozzarella grissini sticks
Parma ham and goats cheese pizza
Brie and cranberry parcels
Moroccan spiced chicken brochettes
Lamb, coriander and pine nut kibbeh

Finger Food Menu 2 - £21.00 inclVAT

Selection of sandwiches
Vegetable samosas
Prawns in filo pastry
Fig and goats cheese parcels
Lamb, coriander and pine nut kibbeh
Piri-piri spiced chicken brochettes
Spinach and feta cheese bruschettas
Thai seafood dim sum
Smoked salmon and crab parcels

A selection of mini patisserie can be added at a cost of £5.50 inclVAT



Sample Menus

Canapé Menu £14.00 inclVAT

**Choose six of the following
(additional choices charged at £3.00 inclVAT per item)**

Warm canapés

- Mini roast beef Yorkshire puddings
- Chicken and bacon pie
- Vegetarian samosas (v)
- Parma ham pizza
- Cottage pie
- Sausage and potato cake
- Thai seafood dim sum
- Naan bread with masala chicken and mango
- Vegetable satay (v)
- Smoked salmon and crab parcel
- Duck spring roll

Cold canapés

- Prawn and dill bouchée
- Mushroom and tarragon bouchée (v)
- Smoked salmon on blinis
- Smoked salmon and cream cheese bagel
- Stilton and wild mushroom tartlets (v)
- Spinach and feta cheese bruschetta (v)
- Ham hock terrine and olive on brown bread
- Prosciutto, roast red pepper, basil pesto on polenta
- Manchego cheese and quince jelly on walnut bread

A selection of mini patisserie can be added at a cost of £5.50 inclVAT



Sample Menus

**The following is a suggestion for some of our boats
great for 2 hour cocktail cruises**

**Sundowner Canapé Menu - £10.75 incl VAT
(allows for chefs selection of 6 canapés per person)**

- Brie, apple, hazelnut and fig mini brioche (v)
- Parmesan polenta with courgette and cherry tomato (v)
- Fromage frais, red pepper and black olive
on white bread with curry spices (v)
- Choux pastry with blue cheese, almond and pistachio (v)
- Blue cheese, grilled vegetables and hazelnut on walnut bread (v)
- Aubergine, cheese, almond, fig and hazelnut on white bread (v)
- Horseradish, cheese, paprika and spinach on white bread (v)
- Tomato, goats cheese, pecan nuts on walnut bread (v)
- Comte cheese and apricot profiteroles (v)
- Blue cheese and mango on spiced bread (v)
- Courgette roll, tomato, cheese & prosciutto on olive bread
- Smoked salmon pancake
- Prawn with cream cheese, basil & spinach bread
- Crayfish, horseradish & lemon
- Trout eggs and crab profiteroles with cucumber
- Cured beef, fig, pistachio on hazelnut bread



Sample Menus

Light Afternoon Tea - £7.95 incl VAT

Sultana scones with Cornish clotted cream and strawberry jam
A selection of teas (English breakfast / herbal / fruit teas)
Coffee (decaff is also provided)

Full Afternoon Tea - £18.25 incl VAT

A selection of sandwiches:
Severn & Wye smoked salmon and cream cheese
Free-range egg mayonnaise and mustard cress
Mature cheddar and pickle
Smoked ham and mustard mayonnaise
Atlantic prawn and herb mayonnaise
(If required, other fillings can also be requested)
Sultana scones with Cornish clotted cream and strawberry jam
Mini traditional cakes and pastries
A selection of teas (English breakfast / herbal / fruit teas)
Coffee (decaff is also provided)

