

Formal Dining - Erasmus - £45.00 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

Esqueixada Salt Cod Salad, Peppers, Olives, Tomato and Cherry Vinaigrette
Tapas plate, Boquerones (marinated anchovies), Serrano Ham, Potato, Parsley and Pepper Tortilla, Salchichon Caperberries, Olives, Stuffed Piquillo Peppers with Cod, Manchego & Quince Jelly
Oak Smoked Scottish Salmon with King Prawns, horseradish cream and lime vinaigrette
Ham Hock Terrine with Cauliflower Piccalilli & Mesclun Salad
Baked Heritage Tomato Galette with Goats Cheese, tapenade, Wild Rocket and Toasted Pinenuts (V) – also available vegan
Feta, Watermelon, Red Onion & Oregano Salad (V) – also available vegan

Mains

Wild Mushroom, Parmesan & Saffron Risotto (V) also available vegan
Roast Salmon with Olive Oil & lemon with Champ and Watercress
Baked Cod with Tahini Sauce, Pomegranate & Chickpea Salad
Moroccan Spiced Lamb Shoulder, Roasted Butternut Squash, Pistachio Nut Pesto, Feta & Pomegranate Seeds
Roast Chump of Lamb, Dauphionise Potatoes, Wild Mushroom, Shallot and redcurrant Reduction & Green Beans
Pan Fried Supreme of Corn Fed Chickchen Breast, Pesto, Potato Rosti, Creamed Leeks and Crispy Pancetta
Roast Swordfish with Crushed New Potatoes, Broad Beans and Romesco Sauce
Roast Pork Fillet with Polenta Crumb, Parmesan & Rosemary Cannellini Beans & Gremolata
Braised Shin of Beef in Red Wine with Roast Root Vegetables
Roast Magret of Duck Breast, Puy Lentils, Savoy Cabbage, Blackcurrant, Red wine and Wild Mushroom Sauce
Asparagus, Red Onion and Gorgonzola Tart with Ratatouille of Vegetables (V)
Roast Polenta infused with Rosemary with Roast Butternut Squash, Wild Mushrooms and Sauce Vierge (V) also available vegan



Desserts

Passion Fruit Mousse with Tropical Fruit Salsa
Mango with Raspberry Crumb Mousse with Fresh Raspberries
Dark Chocolate and Caramel Fondant with Mixed Berry and Cinnamon Compote
Sticky Toffee Date Pudding with Crème Anglaise
Warm Apple Tarte Tatin with Clotted cream

3 course formal dining includes coffee and mints

Why not add

Pre Dinner Canapes, choice of 3, for £9

Cheese and Biscuits £6.95



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 Cousse 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



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

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

