

PRIVATE CHARTERS MENUS

**PRIVATE CHARTERS
FORMAL MENUS**

THREE-COURSE FORMAL – 1

STARTERS

(CHOICE OF ONE TO BE SERVED TO EVERYONE ON BOARD)
ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

SMOKED SALMON MOUSSE & KING PRAWNS

Served with Mesclun Salad, Honey & Mustard Dressing

GRAVLAX SALMON

Served with Cucumber Salad and Mustard Sauce

ASPARAGUS SALAD (v)

Made with Watermelon, Feta Cheese, Roast Red Onion, Roast Pumpkin & Balsamic Dressing

CHICKEN LIVER PARFAIT

Served with Mesclun Salad & Red Onion Spiced Marmalade

TIMBALE OF ROAST VEGETABLES (v)

Made with Goat's Cheese, Olives, Walnuts & Pesto

GRATIN OF SMOKED HADDOCK & BROWN SHRIMP

Made with Potato, Spinach, Leek & Parmesan

MAINS

(CHOICE OF ONE TO BE SERVED TO EVERYONE ON BOARD)
ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

ROAST RACK OF LAMB

Served with Dauphinoise Potato, Buttered Spinach & Red Wine Jus

ROAST MONKFISH WRAPPED IN PANCETTA

Served with Lemon Mashed Potato, Rocket & Black Olive Sauce

WILD MUSHROOM RISOTTO (v)

Made with Parmesan & Parsley

'SUPERB' SUPREME OF CHICKEN

Stuffed with Gorgonzola & Sage Mousse, Wrapped in Parma Ham, Served with Braised Barley

GRATIN OF BUTTERNUT SQUASH (v)

Made with Mascarpone, Parmesan, Artichokes, Sun Blushed Tomatoes

ROAST CHUMP OF LAMB

Served with Vegetable Ratatouille (Parmentier Potatoes, Roast Tomato & Red Pepper Sauce)

PRICING

£46.50 per person

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.25 per head

Available with all menus

Includes cheeses, crackers, chutneys, celery and grapes

DESSERT

(CHOICE OF ONE TO BE SERVED TO EVERYONE ON BOARD)

SELECTION OF FARMHOUSE CHEESES (v)

Served with Quince Jelly & Oat Cakes

WHITE & DARK CHOCOLATE MOUSSE (v)

Served with Vanilla & Blackcurrant Sauce

WARM DARK CHOCOLATE FONDANT (v)

Served with Compote of Mixed Berries Infused with Cinnamon

APPLE TARTE TATIN (v)

Served with Calvados Sauce

SUMMER PUDDING (v) – SEASONAL

Served with Fruits of the Forest & Clotted Cream

PISTACHIO MOUSSE (v)

Served with diced Poached Pear in Saffron

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

THREE-COURSE FORMAL – 2

STARTERS

(CHOICE OF ONE TO BE SERVED TO EVERYONE ON BOARD)

ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

BUTTERNUT SQUASH SOUP (v)

Made with Garlic Croutons, Cumin & Coriander

SMOKED SALMON MOUSSE & KING PRAWNS

Served with Mesclun Salad, Honey & Mustard Dressing

ITALIAN CAPON SALAD (N)

Poached Chicken Served with Toasted Pine Nuts, Raisins, Tomatoes, Basil & Orange Dressing

BRESAOLA SALAD

Cured Beef served with New Potato, Rocket & Horseradish Salad

GRATIN OF SMOKED HADDOCK

Served with Chive, Leek, Spinach, Potato & Parmesan

TIMBALE OF ROAST VEGETABLES (v)

Made with Goat's Cheese, Olives, Walnuts & Pesto

MAINS

(CHOICE OF ONE TO BE SERVED TO EVERYONE ON BOARD)

ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

BRAISED SHIN OF BEEF

Cooked in Red Wine, Served with Smoked Pancetta, Onions, Mushrooms, Mashed Root Vegetables & Green Beans

WILD MUSHROOM RISOTTO (v)

Made with Thyme, Parmesan & Parsley

ROASTED SALMON FILLET

Served with Crushed Minted New Potatoes & Broad Beans, Anchovy & Rosemary Dressing

GRILLED CHICKEN ESCALOPE

Served with Saffron Mashed Celeriac & Potato, with Creamy Leak Sauce

GRATIN OF BUTTERNUT SQUASH (v)

Made with Mascarpone, Parmesan, Artichokes, Sun Blushed Tomatoes

ROAST CORN FED CHICKEN BREAST

Served with White Bean Casserole & Pesto Dressing

PRICING

£43.50 per person

3 COURSES TOO MUCH? WHY NOT HAVE...

2 COURSES, STARTER AND MAIN £32.00

2 COURSES, MAIN AND DESSERT £30.00

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.25 per head

Available with all menus

Includes cheeses, crackers, chutneys, celery and grapes

DESSERT

(CHOICE OF ONE TO BE SERVED TO EVERYONE ON BOARD)

WHITE & DARK CHOCOLATE MOUSSE (v)

Served with Vanilla & Blackcurrant Sauce

WARM DARK CHOCOLATE FONDANT (v)

Served with Compote of Mixed Berries Infused with Cinnamon

APPLE TARTE TATIN (v)

Served with Calvados Sauce

SUMMER PUDDING (v) - SEASONAL

Served with Fruits of the Forest & Clotted Cream

PISTACHIO MOUSSE (v)

Served with diced Poached Pear in Saffron

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

ERASMUS FORMAL

STARTERS

(CHOICE OF ONE TO BE SERVED TO EVERYONE ON BOARD)
ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

ESQUEIXADA SALT COD SALAD

Made with Peppers, Olives, Tomato & Cherry Vinaigrette

TAPAS PLATE

Made with Boquerones (marinated anchovies), Serrano Ham, Potato, Parsley & Pepper Tortilla

COD STUFFED PIQUILLO PEPPERS

Served with Salchichón, Caperberries, Olives, Manchego & Quince Jelly

OAK SMOKED SCOTTISH SALMON & KING PRAWNS

Served with Horseradish Cream & Lime Vinaigrette

HAM HOCK TERRINE

Served with Cauliflower Piccalilli & Mescun Salad

BAKED HERITAGE TOMATO GALETTE (N) (V) (VG) VEGAN OPTION UPON REQUEST

Served with Goat cheese, Tapenade, Wild Rocket & Toasted Pine Nuts

WATERMELON-FETA SALAD (V) (VG) VEGAN OPTION UPON REQUEST

Made with Red Onion & Oregano

MAIN (CHOICE OF ONE TO BE SERVED TO EVERYONE ON BOARD)

WILD MUSHROOM RISOTTO (V) (VG) VEGAN OPTION UPON REQUEST

Made with Thyme, Parmesan & Saffron

ROASTED SALMON

Served with Champ, Watercress, Olive Oil & Lemon

BAKED COD

Served with Tahini Sauce, Chickpea & Pomegranate Salad

MOROCCAN SPICED LAMB SHOULDER

Served with Roasted Butternut Squash, Pistachio Pesto, Feta & Pomegranate Seeds

ROAST CHUMP OF LAMB

Served with Dauphinoise Potatoes, Wild Mushrooms, Green Beans, Shallot & Redcurrant Reduction

PAN FRIED SUPREME OF CORN FED CHICKEN BREAST

Served with Potato Rosti, Creamed Leeks, Crispy Pancetta & Pesto

ROAST SWORDFISH

Served with Crushed New Potatoes, Broad Beans & Romesco Sauce

ROAST PORK FILLET

Served with Polenta Crumb, Grenolate, Parmesan & Rosemary Cannellini

BRAISED SHIN OF BEEF

Cooked in Red Wine, Served with Roast Root Vegetables

ROAST MAGRET OF DUCK BREAST

Served with Puy Lentils, Savoy Cabbage, Wild Mushroom, Blackcurrant & Red Wine

ASPARAGUS, RED ONION & GORGONZOLA TART (V)

Served with Ratatouille of Vegetables

ROAST POLENTA (V) (VG) VEGAN OPTION UPON REQUEST

Infused with Roastmary, Served with Roast Butternut Squash, Wild Mushrooms & Sauce Vierge

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

PRICING

£48.50 per person

ENHANCEMENTS

STARTERS

CHEESE SELECTION

£9.25 per head

Available with all menus

Includes cheeses, crackers, chutneys, celery and grapes

DESSERT

(CHOICE OF ONE TO BE SERVED TO EVERYONE ON BOARD)

PASSION FRUIT MOUSSE (V)

Served with Tropical Fruit Salsa

MANGO & RASPBERRY CRUMB MOUSSE (V)

Served with Fresh Raspberries

DARK CHOCOLATE & CARAMEL FOUNDANT (V)

Served with Mixed Berries and Cinnamon Compote

STICKY TOFFEE DATE PUDDING (V)

Served with Crème Anglaise

WARM APPLE TARTE TATIN (V)

Served with Clotted Cream

DINNER CRUISE 1

MAIN MENU

ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

STARTER

SCOTTISH SMOKED SALMON MOUSSE & KING PRAWNS

Served with Lemon & Mesclun Salad

SOUP

TOMATO & ROAST PEPPER SOUP

Cooked with Basil

MAIN

CHICKEN 'PARMA'

Roasted Supreme of Chicken Wrapped in Parma Ham,
Served with Dauphinoise Potato, Seasonal Vegetables, Mushroom,
Red Wine Sauce & Thyme

DESSERT

WHITE, DARK & MILK CHOCOLATE TRUFFLE CAKE (v)

Served with Raspberry Sauce

VEGETARIAN MENU

ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

VEGETARIAN OPTIONS MUST BE PRE-ORDERED NO LATER THAN 3 WORKING DAYS
PRIOR TO THE EVENT. WE ARE UNABLE TO TAKE VEGETARIAN MENU ORDERS
ON THE NIGHT.

STARTER

WALNUTS AND FETA SALAD (N) (v)

Made with Green Beans, Cherry Tomatoes, Roast Peppers,
Pumpkin Olives & Honey Dressing

SOUP

TOMATO & ROAST PEPPER SOUP (v)

Cooked with Basil

MAIN

ARTICHOKES LASAGNE (v)

Made with Spinach, Sauté of Mixed Mushrooms, Goat's Cheese
& Seasonal Vegetables

DESSERT

WHITE, DARK & MILK CHOCOLATE TRUFFLE CAKE (v)

Served with Raspberry Sauce

PRICING

£33.00/£37.20 per person

3 COURSES

£33.00

Excludes soup course

4 COURSES

£37.20

Includes soup course

ENHANCEMENTS

STARTERS

CHEESE SELECTION

£9.25 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DINNER CRUISE 2

MAIN MENU

ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

STARTER

CHARCUTERIE PLATTER

Made with Chorizo, Parma Ham, Salami, Tortilla, Manchego Cheese, Quince Jelly, Capers & Olives

SOUP

TOMATO & ROAST PEPPER SOUP

Cooked with Basil

MAIN

GRILLED ESCALOPE OF CHICKEN

Served with Dauphinoise Potato & Vegetable Ratatouille

DESSERT

CRÈME BRÛLÉE CHEESECAKE (v)

Served with Berry Compote

VEGETARIAN MENU

ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

VEGETARIAN OPTIONS MUST BE PRE-ORDERED NO LATER THAN 3 WORKING DAYS PRIOR TO THE EVENT. WE ARE UNABLE TO TAKE VEGETARIAN MENU ORDERS ON THE NIGHT.

STARTER

BUTTERNUT SQUASH AND FETA SALAD (v)

Made with Green Beans, Ruby Chard, Rocket, Pomegranate, Honey & Mustard Dressing

SOUP

TOMATO & ROAST PEPPER SOUP (v)

Cooked with Basil

MAIN

ASPARAGUS & WILD MUSHROOMS GRATIN (v)

Made with Artichokes, Served with Seasonal Vegetables & New Potatoes

DESSERT

CRÈME BRÛLÉE CHEESECAKE (v)

Served with Berry Compote

PRICING

£33.00/£37.20 per person

3 COURSES

£33.00

Excludes soup course

4 COURSES

£37.20

Includes soup course

ENHANCEMENTS

STARTERS

CHEESE SELECTION

£9.25 per head

Available with all menus

Includes cheeses, crackers, chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

LUNCH FORMAL (DAYTIME HIRE ONLY)

PLEASE CHOOSE ONE DISH FROM 2 COURSES TO BE SERVED TO EVERYONE.
ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED.

STARTERS

BUTTERNUT SQUASH SOUP (v)

Made with Garlic Croutons, Cumin & Coriander

SMOKED SALMON MOUSSE & KING PRAWNS

Served with Mesclun Salad, Honey & Mustard Dressing

ITALIAN CAPON SALAD (N)

Poached Chicken served with Toasted Pine Nuts, Raisins, Tomatoes, Basil & Orange Dressing

BRESAOLA SALAD

Cured Beef served with New Potato, Rocket & Horseradish Salad

TIMBALE OF ROAST VEGETABLES (N) (v)

Made with Basil Pesto, Goat's Cheese, Walnuts & Olives

MAINS

BRAISED SHIN OF BEEF

Cooked in Red Wine, Served with Smoked Pancetta, Onions, Mushrooms, Mashed Root Vegetables & Green Beans

WILD MUSHROOM RISOTTO (v)

Made with Thyme, Parmesan & Parsley

ROASTED SALMON FILLET

Served with Crushed Minted New Potatoes & Broad Beans, Anchovy & Rosemary Dressing

GRILLED CHICKEN ESCALOPE

Served with Saffron Mashed Celeriac & Potato, with Creamy Leek Sauce

GRATIN OF BUTTERNUT SQUASH (v)

Made with Mascarpone, Parmesan, Artichokes, Sun Blushed Tomatoes & Thyme

ROAST CORN FED CHICKEN BREAST

Served with White Bean Casserole & Pesto Dressing

PRICING

£30.00/£32.00 per person

2 COURSES

£30.00

Starter and main course

2 COURSES

£32.00

Main course and dessert

ENHANCEMENTS

STARTERS

CHEESE SELECTION

£9.25 per head

Available with all menus

Includes cheeses, crackers, chutneys, celery and grapes

DESSERT

WHITE & DARK CHOCOLATE MOUSSE (v)

Served with Vanilla & Blackcurrant Sauce

WARM DARK CHOCOLATE FONDANT (v)

Served with Compote of Mixed Berries Infused with Cinnamon

APPLE TARTE TATIN (v)

Served with Calvados Sauce

SUMMER PUDDING (v) - SEASONAL

Served with Fruits of the Forest & Clotted Cream

PISTACHIO MOUSSE (v)

Served with Poached Pear in Saffron

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

LUNCH CRUISE (DAYTIME HIRE ONLY)

MAIN MENU

ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

MAIN

CHICKEN 'PARMA'

Roasted Supreme of Chicken, Made with Thyme, Rosemary & Lemon, with Creamy Leek, Tarragon, Served with Dauphinoise Potato & Seasonal Vegetables

DESSERT

WHITE, DARK & MILK CHOCOLATE TRUFFLE CAKE (v)

Served with Raspberry Sauce

VEGETARIAN MENU

ARTISAN BREAD, TEA, COFFEE AND MINTS ARE INCLUDED

VEGETARIAN OPTIONS MUST BE PRE-ORDERED NO LATER THAN 3 WORKING DAYS PRIOR TO THE EVENT. WE ARE UNABLE TO TAKE VEGETARIAN MENU ORDERS ON THE NIGHT.

MAIN

ROAST PUMPKIN HOMEMADE HOT POT (v)

Made with Wild Mushrooms, Aubergine, Spinach in a Rich Tomato Sauce & Basil Pesto; Crust served with Dauphinoise Potato & Seasonal Vegetables

DESSERT

WHITE, DARK & MILK CHOCOLATE TRUFFLE CAKE (v)

Served with Raspberry Sauce

PRICING

£24.50 per person

ENHANCEMENTS

STARTERS

CHEESE SELECTION

£9.25 per head

Available with all menus

Includes cheeses, crackers, chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

**PRIVATE CHARTERS
BUFFET MENUS**

BBQ BUFFET – 1

HOT STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

CUMBERLAND PORK SAUSAGE

Cooked in Hickory Sauce

MINI SPARE PORK RIBS

Cooked in Chinese Style Black Bean Sauce

PIRI-PIRI SPICED CHICKEN BROCHETTES

MIXED VEGETABLE BROCHETTES (v)

GRILLED SWEET POTATO WEDGES (v)

Available with Sour Cream & Sweet Chilli Sauce

CORN ON THE COB

Served with Chilli Butter

JACKET POTATOES (v)

COLD STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

MIXED LEAF SALAD (v)

COLE SLAW (v)

SOUR CREAM & SWEET CHILLI SAUCE (v)

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (vg) (G)

STRAWBERRIES & CLOTTED CREAM (v) – SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (v)

SUMMER PUDDING (v) – SEASONAL

PRICING

£33.00/£26.00 per person

REMOVE THE DESSERT £26.00

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

(N) Contains Nuts

(vg) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

BBQ BUFFET – 2

HOT STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

MOROCCAN CHERMOULA SPICED CHICKEN

LAMB KIBBEH

GRILLED CHICKEN

Made with Oregano & Lemon

PIRI-PIRI SPICED PRAWNS

COLD STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

TABBOULEH SALAD (v)

Made with Bulgur Wheat, Cucumber, Peppers, Red Onion & Parsley

NEW POTATO SALAD (v)

Made with Dill & Garlic Mayonnaise

SALAD SELECTION (v)

Made with Tomato, Red Onion, Cucumber & Feta

'VEGGIE' PASTA SALAD (v)

Made with Grilled Peppers, Courgettes, Aubergine & Red Onion, Orzo Pasta & Basil Dressing

GRILLED AUBERGINE & PEPPERS (v)

Served with Tahini Sauce

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (VG) (G)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (v)

SUMMER PUDDING (v) - SEASONAL

PRICING

£38.00/£31.00 per person

REMOVE THE DESSERT £31.00

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers, chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

ERAMUS BBQ BUFFET

MAINS

PLEASE CHOOSE 4 (FOUR) MAINS (INCLUDING VEGETARIAN)
ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

PERSONALISED BURGER MADE WITH CHARGRILLED BEEF PATTY OR FIELD MUSHROOM BURGER (v) (vg) VEGAN OPTION UPON REQUEST

With Goat's Cheese & Salsa Verda, Toppings include: Brioche Rolls,
Mature Cheddar, Fresh Tomatoes, Lettuce, Sweetcorn Relish, Pickles

CUMBERLAND HERB SAUSAGE

CHICKEN SOUVLAKI

Made in a Lemon and Oregano Marinade

MERGUEZ

Spiced Lamb Sausage Served with Harissa Mayonnaise

CAJUN SPICED PORK SKEWERS

SWORDFISH AND PEPPER BROCHETTE

Served with Romesco Sauce — Supplement of £1.00

GRILLED MACKERAL

Spiced with Chermoula

KING PRAWNS

Served with Salsa Verde — Supplement of £2.00

CHARGRILLED HALLOUMI (v)

Served with Black Olive & Caper Salad

SIDES

PLEASE CHOOSE 4 (FOUR) SIDES
ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

GRILLED AUBERGINE & COURGETTES (v) (vg)

HORIATIKI SALAD (v)

Made with Tomato, Feta, Olives, Red Onion & Parsley

TABBOULEH SALAD (v) (vg)

Made with Bulghur Wheat, Parsley, Cucumber, Mint & Lemon Dressing

FETA, WATERMELON & PINE NUT SALAD (N) (v) (vg)

VEGAN OPTION UPON REQUEST

HOMEMADE COLE SLAW (v)

MIXED LEAF SALAD (v)

BABY BAKED POTATOES (v)

Served with Sour Cream & Chives

PRICING

£38.00 per person*

*Minimum of 100 guests

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

DESSERT

PLEASE CHOOSE 2 (TWO) DESSERTS

CHOCOLATE ORANGE TORTE (vg) (g)

STRAWBERRIES & CLOTTED CREAM (v) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (v)

SUMMER PUDDING (v) - SEASONAL

TUBS OF DRUNKEN DAIRY ICE CREAM (v)

Available in Various Flavours — Supplement of £1.00

(N) Contains Nuts

(vg) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

ERAMUS BUDGET BBQ BUFFET

MAINS

SAUCES AND DRESSINGS ARE INCLUDED

MIXED SAUSAGES

Vegetarian and Pork & Apple

HOMEMADE BEEF BURGERS IN CIABATTA

MED VEGETABLE SKEWERS

PASTA SALAD OR NEW POTATO SALAD

HOMEMADE COLE SLAW

MIXED LEAF AND HERB SALAD WITH DRESSING

DESSERT

PLEASE CHOOSE 2 (TWO) DESSERTS

CHOCOLATE ORANGE TORTE (VG) (G)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (V)

KEY LIME PIE (V)

BAKED VANILLA CHEESECAKE (V)

ROCKY ROAD CHEESECAKE (V)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL

TUBS OF DRUNKEN DAIRY ICE CREAM (V)

Available in Various Flavours — Supplement of £1.00

PRICING

£18.00/£23.85 per person*

ADD DESSERT OPTIONS £23.85

Choose up to 2 (TWO) desserts
for a supplement of £5.85

*Minimum of 100 guests

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

HOT BUFFET – 1

HOT STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

TRADITIONAL BEEF COOKED IN GUINNESS

Served with Button Onions, Mushrooms, Carrots & Smoked Bacon

CHICKEN HOT-POT

Served with Parmentier Potatoes & Mature Cheddar

BRAISED MIXED MUSHROOMS & SPINACH (v)

Finished with Smoked Paprika & Crème Fraiche

GRATIN OF BUTTERNUT SQUASH (v)

Made with peppers, Courgettes, Goat's Cheese & Aubergines

SAFFRON RICE (v)

SELECTION OF SEASONAL VEGETABLES (v)

Cooked 'Al Dente' with Olive Oil & Chives

ROAST NEW POTATOES (v)

Made with Red Onions & Rosemary

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (vg) (G)

STRAWBERRIES & CLOTTED CREAM (v) – SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (v)

SUMMER PUDDING (v) – SEASONAL

PRICING

£30.50/£23.50 per person

REMOVE THE DESSERT **£23.50**

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION **£9.60 per head**

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

(N) Contains Nuts

(vg) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

HOT BUFFET – 2

HOT STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

SPICED MOROCCAN LAMB TAGINE (N)

Served with Apricots, Walnuts & Coriander

GRILLED SALMON

Cooked with Chive, White Wine & Leek Sauce

CHICKEN AND SEAFOOD PAELLA

Rice Infused with Saffron

BRAISED MIXED MUSHROOMS & SPINACH (V)

Finished with Smoked Paprika & Crème Fraîche

GRATIN DAUPHINOISE (V)

Oven Baked Sliced Potatoes with Garlic & Cream

SPICED COUSCOUS (V)

SELECTION OF SEASONAL VEGETABLES (V)

Cooked 'Al Dente' with Olive Oil & Chives

SALAD SELECTION (V)

Cucumber, Feta, Rocket, Oregano & Tomato

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (VG) (G)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (V)

KEY LIME PIE (V)

BAKED VANILLA CHEESECAKE (V)

BANOFFEE PIE (V)

ROCKY ROAD CHEESECAKE (V)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL

PRICING

£39.00/£32.00 per person

REMOVE THE DESSERT £32.00

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

COLD BUFFET – 1

PLATTERS

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

HONEY GLAZED HAM

ROAST TURKEY BREAST

Served with Sage & Onion Stuffing & Cranberry Sauce

GRILLED MEDITERRANEAN VEGETABLES (v)

Served with Feta Cheese, Olives & Lemon Dressing

POTATO & CHIVE SALAD (v)

COLE SLAW (v)

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (VG) (G)

STRAWBERRIES & CLOTTED CREAM (v) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (v)

SUMMER PUDDING (v) - SEASONAL

PRICING

£21.50/£14.50 per person

REMOVE THE DESSERT £14.50

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

COLD BUFFET – 2

PLATTERS

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

SELECTION OF CHARCUTERIE & PATE

Served with Olives & Caperberries

SMOKED PAPRIKA ROASTED CHICKEN LEG

Served with Citrus & Garlic Mayonnaise

'VEGGIE' PASTA SALAD (v)

Made with Grilled Peppers, Courgettes, Aubergine, Red Onion, Orzo Pasta & Basil Dressing

TABBOULEH SALAD (v)

Made with Bulghur Wheat, cucumber, Peppers, Red Onion & Parsley

GREEK TOMATO SALAD (v)

Made with Tomato, Red Onion, Olive, Oregano & Feta

NEW POTATO & CHIVE SALAD (v)

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (vg) (G)

STRAWBERRIES & CLOTTED CREAM (v) – SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (v)

SUMMER PUDDING (v) – SEASONAL

PRICING

£34.50/£27.50 per person

REMOVE THE DESSERT £27.50

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers, chutneys, celery and grapes

(N) Contains Nuts

(vg) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

COLD BUFFET – 3

PLATTERS

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

SELECTION OF CHARCUTERIE & PATE

Served with Olives & Caperberries

SMOKED PAPRIKA ROASTED CHICKEN LEG

Served with Citrus & Garlic Mayonnaise

'VEGGIE' PASTA SALAD (v)

Made with Grilled Peppers, Courgettes, Aubergine, Red Onion, Orzo Pasta & Basil Dressing

POACHED SALMON

Served with Smoked Salmon Rosettes & Asparagus

'FRUITTI DI MARE' SALAD

Italian Sea Food Salad Served with Chilli, Lemon & Parsley

TABBOULEH SALAD (v)

Made with Bulghur Wheat, cucumber, Peppers, Red Onion & Parsley

GREEK TOMATO SALAD (v)

Made with Tomato, Red Onion, Olive, Oregano & Feta

NEW POTATO & CHIVE SALAD (v)

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (VG) (G)

STRAWBERRIES & CLOTTED CREAM (v) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (v)

SUMMER PUDDING (v) - SEASONAL

PRICING

£46.50/£39.50 per person

REMOVE THE DESSERT **£39.50**

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION **£9.60 per head**

Available with all menus

Includes cheeses, crackers, chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

BRUNCH BUFFET – ERASMUS ONLY

SWEET

ARTISAN BREAD, COFFEE & TEA STATION ARE INCLUDED

DANISH PASTRICS & CROISSANTS (v)

AMERICAN STYLE PANCAKES (v)

Served with Maple Syrup

BELGIAN SWEET WAFFLE (v)

Served with Forest Fruits & Salted Caramel Sauce

ROCKY ROAD CHEESECAKE (v)

SAVOURY

ARTISAN BREAD, COFFEE & TEA STATION ARE INCLUDED

CHICKPEA HASH (v)

Made with pepper, Egg & Feta Cheese Hash

PORK & HERB SAUSAGE

GRILLED SMOKED BACON

SCRAMBLED EGGS (v)

With Chives

HASH BROWNS (v)

ROAST MUSHROOMS (v)

SMOKED SALMON BAGEL

Served with Cream Cheese & Rocket

SMOKED PAPRIKA POTATO WEDGES (v)

GRILLED VEGETABLE TABBOULEH SALAD (v)

Made with Feta, Quinoa & Pomegranate

SUBSTITUTIONS ARE NOT AVAILABLE WITH THIS MENU.

PRICING

£36.00 per person*

*Minimum of 80 guests

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

**PRIVATE CHARTERS
INFORMAL MENUS**

FINGER FOOD

MENU 1

SELECTION OF SANDWICHES
VEGETABLE SAMOSAS (v)
BREADED MOZZARELLA GRISSINI STICKS
PARMA HAM & GOATS CHEESE PIZZA
BRIE & CRANBERRY PARCELS (v)
MOROCCAN SPICED CHICKEN BROCHETTES
LAMB, CORIANDER & PINE NUT KIBBEH (N)

MENU 2

SELECTION OF SANDWICHES
VEGETABLE SAMOSAS (v)
PRAWNS IN FILO PASTRY
FIG & GOAT'S CHEESE PARCELS (v)
LAMB, CORIANDER & PINE NUT KIBBEH (N)
PIRI-PIRI SPICED CHICKEN BROCHETTES
SPINACH & FETA CHEESE BRUSCHETTAS (v)
THAI SEAFOOD DIM SUM
SMOKED SALMON & CRAB PARCELS

PRICING

£15.50/£22.00 per person

| | |
|--------|--------|
| MENU 1 | £15.50 |
| MENU 2 | £22.00 |

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head
Available with all menus
Includes cheeses, crackers,
chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

CANAPÉS

PLEASE CHOOSE 6 (SIX) OF THE FOLLOWING OPTIONS

WARM CANAPÉS

MINI ROAST BEEF YORKSHIRE PUDDINGS

CHICKEN & BACON PIE

VEGETABLE SAMOSAS (v)

PARMA HAM PIZZA

COTTAGE PIE

SAUSAGE & POTATO CAKE

THAI SEAFOOD DIM SUM

MASALA CHICKEN & MANGO

Served on Naan Bread

VEGETABLE SATAY (v)

SMOKED SALMON & CRAB PARCEL

DUCK SPRING ROLL

COLD CANAPÉS

PRAWN & DILL BOUCHÉE

MUSHROOM & TARRAGON BOUCHÉE (v)

SMOKED SALMON ON BLINIS

SMOKED SALMON & CREAM CHEESE BAGEL

STILTON & WILD MUSHROOM TARTLETS (v)

SPINACH & FETA CHEESE BRUSCHETTA (v)

HAM HOCK TERRINE & OLIVE

Served on Brown Bread

PROSCIUTTO, ROAST RED PEPPER, PESTO

Served on Polenta

MANCHEGO CHEESE & QUINCE JELLY (N) (v)

Served on Walnut Bread

PRICING

£15.50 per person

EXTRA CHOICES

£3.30

Supplement per item per person

ENHANCEMENTS

STARTERS

CHEESE SELECTION

£9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

DESSERT

MINI PATISSERIE SELECTION

£6.00

Supplement per item per person

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

ERASMUS CANAPÉS

WHY NOT COMBINE 3 ERASMUS CANAPÉS WITH 3 ERASMUS BOWL FOOD OPTIONS?

PLEASE CHOOSE 5 (FIVE) OF THE FOLLOWING OPTIONS

WARM CANAPÉS

STILTON & LEEK TARTLET (v)

PINCHITOS MORUNAS

Pork Fillet Wrapped in Serrano Ham Spiced with Cumin & Fennel

CHICKEN BROCHETTE SOUVLAKI

MINI ROAST BEEF YORKSHIRE PUDDINGS

VEGETABLE SAMOSA (v)

WILD MUSHROOM, STILTON & ASPARAGUS TARTLET (v)

SMOKED PAPRIKA SPICED CHICKEN &
SERRANO HAM BROCHETTES

Served with Tamarind Dip

COLD CANAPÉS

SMOKED SALMON & CRAB TARTAR ON BLINIS

Served with Mascarpone

TOMATO TAPENADE (v)

Served with Roast Pepper on Tomato Bread

SMOKED HAM ON BROWN BREAD

Served with Mustard & Gherkin

MINI SALMON BAGEL

Made with Smoked Salmon & Chive

TANDOORI CHICKEN & MANGO

Served on Naan Bread

GRILLED ARTICHOKE & HUMMUS CROSTINI (v) (ve)

LEBANESE SALAD ON POLENTA (v) (ve)

SUN-BLUSHED TOMATO & BASIL PESTO ON PUFF PASTRY (v)

SPICED AUBERGINE FLATBREAD (v)

Made with Cumin Spiced Aubergine, Butternut Squash,
Hummus & Pomegranate

PRICING

£15.50 per person*

*Minimum of 80 guests

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

(N) Contains Nuts

(ve) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

BOWL FOOD – ERASMUS ONLY

WHY NOT COMBINE 3 ERASMUS CANAPÉS WITH 3 ERASMUS BOWL FOOD OPTIONS?

PLEASE CHOOSE 3 (THREE) OF THE FOLLOWING OPTIONS

INDIVIDUAL PORTIONS

MOROCCAN LAMB TAGINE SPICED COUSCOUS

Made with Tahini, Coriander & Yoghurt Sauce

'PLANT-BASED' COCONUT DAL (v)

Made with Roast Butternut Squash, Lentil & Onion Bhaji

SEAFOOD PAELLA

Rice Infused with Saffron

PORK & HERB SAUSAGE

Served with Mature Cheddar & Chive Mash

CHICKEN CASSEROLE

Cooked with Potato, Chorizo & Kale, Spiced with Smoked Paprika

WILD MUSHROOM & PARMESAN RISOTTO (v) (ve)

VEGAN OPTION UPON REQUEST

SHEPHERD'S PIE

FETA, WATERMELON & PUMPKIN SEED SALAD (v) (ve)

VEGAN OPTION UPON REQUEST

SALMON & SMOKED HADDOCK FISH PIE

CAMARGUE RED RICE & FETA SALAD (v) (ve)

VEGAN OPTION UPON REQUEST

Made with Chickpeas & Pomegranate

GALICIAN FABADA

Potted Cooked Chorizo with Morcilla, Judion Butter Beans & Parsley

MAC 'N' CHEESE (v)

SEAFOOD RISOTTO

Made with Saffron, Prawn, Squid, Crab & Asparagus Risotto

CHICKEN CAESAR SALAD

VEGETARIAN CAESAR SALAD (v)

PRICING

£43.50 per person*

*Minimum of 80 guests

ENHANCEMENTS

STARTERS

CHEESE SELECTION

£9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

SWEET OPTIONS

STRAWBERRIES & CREAM (v) – SEASONAL

STICKY TOFFEE PUDDING (v)

Served with Cream

APPLE CRUMBLE (v)

Served with Custard

ETON MESS (v)

Whipped Cream with Custard Strawberries & Meringue

(N) Contains Nuts

(ve) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

TASTE OF BRITAIN – ERASMUS ONLY

CANAPÉS

MINI BEEF BURGER

VEGGIE BURGER (v)

Made with Falafel

ROAST BEEF & HORSERADISH YORKSHIRE PUDDING

MINI FISH & MUSHY PEA ROSTI

BOWL FOOD

PORK SAUSAGE

Served with Mature Cheddar Mash & Onion Gravy

CHICKEN HOT-POT (G*)

Roast Chicken with Mushrooms Topped with Garlic Roast Potatoes

ROOT VEGETABLE & LENTIL PIE (v) (vg) (G*)

Served with Champ Topping

DESSERTS

TRADITIONAL APPLE CRUMBLE (v)

Served with Custard

ETON MESS (v)

Whipped Cream with Custard Strawberries & Meringue

SUBSTITUTIONS ARE NOT AVAILABLE WITH THIS MENU. FOR OTHER OPTIONS,
WHY NOT CONSIDER OUR CANAPÉS AND BOWL FOOD COMBO?

PRICING

£36.00 per person*

*Minimum of 80 guests

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

(N) Contains Nuts

(vg) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

AFTERNOON TEA

LIGHT AFTERNOON TEA

SULTANA SCONES (v)

Served with Cornish Clotted Cream & Strawberry Jam

SELECTION OF TEAS

Flavours: English Breakfast, Herbal & Fruit

COFFEE

Also Included: Decaffeinated Coffee

FULL AFTERNOON TEA

SELECTION OF SANDWICHES (v) (vg) (G*)

VEGETARIAN, VEGAN AND GLUTEN FREE OPTION UPON REQUEST

SULTANA SCONES (v)

Served with Cornish Clotted Cream & Strawberry Jam

MINI TRADITIONAL CAKES & PASTRIES (v)

SELECTION OF TEAS

Flavours: English Breakfast, Herbal & Fruit

COFFEE

Also Included: Decaffeinated Coffee

PRICING

£8.75/£19.00 per person*

LIGHT AFTERNOON TEA £8.75

FULL AFTERNOON TEA £19.00

*Minimum of 80 guests

ENHANCEMENTS

STARTERS

CHEESE SELECTION £9.60 per head

Available with all menus

Includes cheeses, crackers,
chutneys, celery and grapes

SUBSTITUTIONS ARE NOT AVAILABLE WITH THIS MENU.

(N) Contains Nuts

(vg) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DRESSED BAR

BASIC DRESSED BAR

WASABI NUTS
CRISPS
OLIVES
CHILLI RICE CRACKERS

PREMIUM DRESSED BAR

WASABI NUTS
CRISPS
OLIVES & CAPERBERRIES
CHEESE STRAWS
MATURE CHEDDAR & RED ONION CHUTNEY ON BISCUITS
SOUR CREAM & CHIVE POPCORN
STUFFED PEPPERS

PRICING

£4.20/£6.60 per person

| | |
|---------------------|-------|
| BASIC DRESSED BAR | £4.20 |
| PREMIUM DRESSED BAR | £6.60 |

ENHANCEMENTS

CHEESE SELECTION £9.60 per head

Available with all menus
Includes cheeses, crackers,
chutneys, celery and grapes

LATE NIGHT BITES £7.20 per head

Only available in conjunction
with other menus, unless
approved otherwise by our
charters team

CONTINENTAL LIGHT £8.00 per head

BREAKFAST

GRAZING STATION £POA

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.