

**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 Leek 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

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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 Piccalili & Mesclun 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 Roasemary, Served with Roast Butternut Squash, Wild Mushrooms & Sauce Vierge

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(V) Vegetarian

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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

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

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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

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, Caperberries & 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

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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

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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

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