



LONDON PARTY BOATS LTD.

Catering Menus

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- Please note a minimum of 50 covers must be ordered and all guests onboard are to be catered for.
- All dietary requirements must be provided no later than 1 week before your charter date. Any dietary requirements given after this time may not be able to be accommodated.
- Our catering team do not cook with nuts; however, we cannot guarantee that all suppliers involved in the catering are in a nut free environment.
- We will endeavour to match the menu but reserve the right to substitute items of a similar value.

Canapé Menus

The Shoreditch - £10.50 for 6 pieces plus VAT

London smoked mackerel mousse with kiwi

Crispy Prawn rösti

Chicken Caesar in shortbread cup

Mini toad in the hole

Goat's cheese and fig chutney on savoury scone (V)

Bell Pepper filled with ricotta, mint and toasted Sesame (V)

Deluxe - £12.00 for 6 pieces plus VAT

Inverawe smoked salmon tartar, shallots and capers on blinis

Skewered fresh prawns with sweet chili lime and dill

Buffalo mozzarella, bocconcini, artichoke puree and sun blushed tomato on savoury rosemary olive tart (V)

Fresh herb tomato cream cheese, asparagus and olive on croûte (V)

Smoked chicken mousse, roasted red pepper and crispy shallots in a filo basket

Pecking Duck with ginger and spring onion and cucumber

Silver Selection - £14.00 for 6 pieces plus VAT

Pan seared tuna loin, roasted pepper on toasted coconut risotto cake

Thai crabmeat mousse on a mini basil tart

Free range tandoori chicken mango salsa on mini naan

Rare Angus fillet beef with wasabi remoulade on parmesan shortbread

Classic bacon, lettuce and tomato in pastry tulip

Bocconcini buffalo mozzarella on pesto Scone (V)

Gold Selection - £17.00 for 6 pieces plus VAT

Foie Gras de Canard on brioche with quince jelly

Rare Elwy Valley lamb fillet, redcurrant savour

Medallion of lobster with asparagus and truffle oil

Scottish smoked salmon rose with Caviar

Blue Monday cheese with spiced pear and walnut on savoury scone (V)

Spiced butternut squash, roasted red pepper and aubergine baba ganoush (V)

Vegetarian Canapés - £12.00 for 6 pieces plus VAT

Goat's cheese, spinach and semi-dried tomato shortbread

Creamed leeks and Gruyere tartlet

Long Clawson blue cheese with spiced pear and walnut on savoury scone

Spiced Butternut squash, roasted red pepper and baba ganoush

Buffalo mozzarella, artichoke puree and semi-dried tomato on parmesan scone

Tomato cream cheese, asparagus and olive in beetroot cup

Vegan Canapés - £12.00 for 6 pieces plus VAT

Baby bell Pepper with garlic humus and crispy shallots

Butternut squash, red pepper and aubergine baba ganoush Tricolore

Chinese vegetable kimchi tartelette

Greek stuffed vine leaves

Wild mushroom arancini

Wilted spinach artichoke and roasted red pepper tartlet

Dessert Canapés - £2.75 each plus VAT

Lemon cheesecake, dark and white chocolate shavings

Strawberry cheesecake dark and white chocolate shavings

Mini banoffee pie with popping candy

Pear and almond tartelette

Sicilian Lemon tart with Chantilly cream and strawberries

Assorted macaroons Raspberry / vanilla / Chocolate / Coffee / Pistachio

Manapé Menu

Minimum order of 50 per item

£3.00 each plus VAT

- Smoked salmon cream cheese croquet monsieur blini
- Thai spiced crab cakes with mango and mooli salsa
- Seared scallop on cauliflower puree caviar chervil
 - Mini scotch quail's egg hollandaise chives
 - Sweet chili and lime skewered king prawns
 - Prawn mango salsa coriander on crispy plantain
- Cornish crab and fresh water crayfish spiced Bloody Mary sauce
- Seared tuna loin wilted spinach toasted sesame seeds on spiced risotto cake
- Roasted beef fillet on parmesan risotto cake horse radish remoulade
 - Mini Shepherd's Pie
- Duck confit with pear compote in crispy filo basket spring onions
- Grilled English asparagus wrapped in black forest ham hollandaise dressing
 - Smoked chicken Caesar anchovy croutons in sun dried tomato cup
- Mini gourmet Aberdeen angus beef burger with caramelised red onion in a mini brioche
 - Wild mushroom ragout stilton chives truffle oil
 - Mini steak and ale pie with puff pastry topper
 - Butternut squash chargrilled red pepper with baba ganoush
 - Greek stuffed vine leaves
 - Fresh tuna niçoise on sweet potato



Finger Food Boxes

Spanish Tapas Box - £13.00pp plus VAT

Roasted chorizo picante, Crispy salt and pepper squid, Spanish tortilla,
Stuffed baby bell peppers, smoked paprika prawns, Black forest ham,
Kalamata olives Smoked salami smoked, tomato Humous crispy tortillas crisps
Mini brownie

Greek Mezze Box - £13.00pp plus VAT

Stuffed vine leaves, Greek salad feta cheese olives tomato mini cucumbers
Humours, crispy paprika pitta bread, cucumber tzatziki, lamb kofta,
Loukaniko pork sausage,
Assorted honey rosewater baklava

River Cruise Picnic - £13.00pp plus VAT

Melton mulberry gala pork pie with piccalilli, mini quail scotch egg,
Assorted Mini beetroot, spinach wraps hot and spicy chicken wing
Apple and walnut Waldorf salad
Triple Chocolate mousse with popping candy

Meat Box - £13.00pp plus VAT

Peppered sirloin beef with horseradish remoulade, Black forest ham,
Moroccan lamb koftas, Spiced BBQ chicken,
Wholegrain mustard mayonnaise, tomato mint salsa,
With pickles and chutney, all served with crisp breads
Roasted vegetable couscous with pomegranate
French apple flan

Billingsgate Fish Box - £14.00pp plus VAT

Scottish smoked salmon, Thai king prawns, peppered smoked mackerel Pate,
Fresh Devon crab quenelle mousse served with dill mayonnaise,
Garlic mayonnaise, lemon hollandaise, all served with crisp breads
Lemon tart Chantilly cream and strawberry

The Ploughman's Box - £13.00pp plus VAT

Extra mature cheddar cheese, Red Leicester, Gloucester old spot ham,
Spring onions, gherkins, balsamic pickled onion, homemade piccalilli,
Branston pickle, little gem salad, crust artisan bread selection

Continental Cheese Box - £13.00pp plus VAT

Extra mature cheddar cheese, long Clawson stilton, French Camembert, French brie, Red Leicester, Italian Dolcelatte
Served with pickles, grapes, celery, walnuts, assorted biscuits and artisan breads
Mini banoffee pie

Vegetarian Box - £13.00pp plus VAT

Chargrilled halloumi, Smoked Applewood cheese tartlet with stuffed baby bell peppers, chili pitta crisps and olives
Minted beetroot dip, chili avocado, guacamole, tomato chili salsa, roasted beetroots tortilla crisps
Portuguese custard tartelette

Vegan Box - £13.00pp plus VAT

Avocado Stuffed baby bell peppers, vine leaves, mini crudité beetroot humous,
Chargilled courgette wrapped asparagus, hollandaise Caesar salad with garlic croutons,
Thai Skewered vegetables, smoked paprika pitta bread
Vegan panna cotta with raspberry compote

BBQ Menus

Original BBQ - £26.50pp plus VAT

Outdoor reared pork Cumberland sausages
Aberdeen Angus 6oz cheese burger in a brioche bun
Hickory smoked pulled free range chicken, in a brioche sub

Vegetarian/ Vegan Menu

Vegetarian Burger with tomato chili salsa (**Vegan**)
Vegetarian Greek feta cheese with red onion in tomato burritos
Spicy falafel, chargrilled vegetables with tomato salsa in a spinach tortilla wrap (**Vegan**)

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole/ Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus
New York Cheese cake with summer berry coulis
All staff, equipment, condiments and disposable cutlery included

Argentinian BBQ - £26.50pp plus VAT

Piri piri chicken burger with jalapenos, guacamole, lemon sour cream dressing in a chargrilled burrito
Grilled flat iron steak with chimichurri sauce in a fajita (£2.00 supplement)
Salt and pepper popcorn squid with red onion salsa

Vegetarian

Mexican chargrilled chili vegetables, in a beetroot burrito (**Vegan**)
Blackened spiced sweetcorn (**Vegan**)
Stuffed portabella mushrooms feta cheese home-made pesto and pine nuts

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole/ Sour cream & chives
Coleslaw/ Raithia / Mexican chilli bean salad refried bean / Humus
Salted caramel cheese cake with berry compote
All staff, equipment, condiments and disposable cutlery included

Brazilian BBQ - £26.50pp plus VAT

Lambuja (Hamburger) Angus beef marinated in garlic oil in a burger bun
Cacoila de Porco: Pulled pork marinated with chili and garlic served in brioche sliders, cooked low and slow
Frango Com Pimenta Chicken Piri Piri marinated in chili and garlic

Vegetarian Menu

Lambuja (vegetarian hamburger) marinated in garlic oil (**Vegan**)
Vegetable burritos with salsa and guacamole
Barquinhos de berinjela tortillas with peppers, onion, tomato, tofu and chili (**Vegan**)

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa/ Guacamole/ Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus / Taramusalata
Sicilian Lemon Tartelette
All staff, equipment, condiments and disposable cutlery included

American BBQ - £26.50pp plus VAT

New Orleans smoked beef and pork jumbo chili dog in grilled sub with kickin' onions
Smokey Texan pulled beef, slow cooked beef brisket with garlic and olive oil, served in slider
Sothern fried breaded chicken red cabbage coleslaw garlic mayonnaise in a tortilla wrap

Vegetarian

New Orleans smoked veggie chili dog in grilled sub with kickin' onions
Char-grilled Texan tofu, vegetable and beetroot wrap (**Vegan**)
Tortilla with peppers, onion, tomato, and chili Salsa (**Vegan**)

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole/ Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus / Taramusalata
Banoffee pie
All staff, equipment, condiments and disposable cutlery included

Chinese BBQ - £26.50pp plus VAT

Free range shredded Chinese Szechuan Chicken
Singapore style sticky pork ribs
Skewered Cantonese king prawn with sweet chili jam

Vegetarian

Teriyaki marinated baby aubergine (**Vegan**)
Char-grilled hoi sin tofu wrap (**Vegan**)
Black bean shitake mushrooms steamed sesame bun (**Vegan**)

Salad Bar

Tomato cucumber red onion / Green salad / Tomato sweetcorn salsa / Guacamole/ Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus/ Apple sauce
Triple chocolate mousse with popping candy
All staff, equipment, condiments and disposable cutlery included

North African BBQ - £26.50pp plus VAT

Spicy Lebanese pepper chicken with a chickpea salsa
Egyptian beef shawarma with humus and tahini
Moroccan spiced mince beef with cashew nuts in a flat bread

Vegetarian BBQ

Lebanese vegetable and tomato chickpea salsa in garlic and coriander flatbreads with refried beans (**Vegan**)
Spiced roasted butternut squash fennel, coriander and fenugreek (**Vegan**)
Tortilla with peppers, onion, tomato, cheese and chili

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole / Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus
Tart titan with Chantilly cream
All staff, equipment, condiments and disposable cutlery included

Indian BBQ - £26.50pp plus VAT

Tandoori chicken kebab with raithia

Indian beef keema with chick pea and coriander, chick pea, dhal in flat bread

Chicken tikka masala green chili burger

Vegetarian food

Indian vegetable keema with split pea and lentil and coriander dhal in flat Bread

Curried cauliflower with char-grilled tofu burrito (**Vegan**)

Spiced roasted butternut squash fennel, coriander & fenugreek (**Vegan**)

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole / Sour cream and chives

Coleslaw / Raithia / Bombay aloo / Spicy lentil dhal / Poppadum

Chocolate indulgence

All staff, equipment, condiments and disposable cutlery included

Spanish BBQ - £26.50pp plus VAT

Chilli Bean chicken red cabbage coleslaw garlic mayonnaise in a tortilla wrap

Presai berica pork shoulder with remesco spring onions burrito guacamole, tomato salsa

Spanish spicy chorizo picante, Piri piri mayonnaise and rocket in olive ciabatta

Vegetarian food

Spanish vegetarian Monterey Jack chili bean tortilla with refried beans (**Vegan**)

Tortilla with peppers, onion, tomato, cheese and mince Quorn chili

Blackened spiced sweetcorn (**Vegan**)

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole / Sour cream and chives

Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus

Pear and almond tart

All staff, equipment, condiments and disposable cutlery included



Street Food

Street Food One - £20.50pp plus VAT

Hot dogs. Beechwood Smoked Bockwurst & brioche dog rolls
French's American Mustard, ketchup & kicking onions
Hickory smoked Pulled pork sliders with Smith's 'slaw & brioche subs
Jerk Chicken thighs & kicking onions & dirty rice Burrito

Street Vegetarian Menu

Spicy Moroccan minced Quorn in sesame & nigella seed Panini
Indian vegetable Keema with chickpea & coriander dhal in Nan
Roasted vegetable burritos with peppers, onion, tomato, cheese & chili

Street Food Two - £20.50pp plus VAT

Spanish spicy chorizo, piri piri mayo & rocket in olive Ciabatta
Lebanese chicken & tomato chickpea salsa in garlic & coriander flatbreads
Spicy Moroccan minced lamb in sesame & nigella seed Panini

Street Vegetarian Menu

Roasted vegetable burritos with peppers, onion, tomato, cheese & chili
Lebanese veg & tomato chickpea salsa in garlic & coriander flatbreads
Garlic rosemary Char-grilled halloumi roasted pepper salsa wrap
Salad of the day



Hot Bowl Food

Choose any three dishes @ £22.50pp plus VAT

Meat

Smoked haddock, salmon and prawn fish pie in a white wine and shallot cream with parmentier potato
Duck and cherry beer sausage, mash and red onion marmalade gravy

Cottage pie, wholegrain mustard crushed potatoes

Thai green chicken or prawn curry, jasmine scented rice

Moroccan lamb tagine with coriander vegetable couscous

Free range Chicken Massaman curry, cardamom rice

Fillet of beef stroganoff, wild and long grain scented rice

Beef bourguignon, Parisian confit carrots and creamy Dijon mash

Chunky Chilli con carne and basmati rice with sour cream, guacamole and tortillas

Free range chicken tikka masala and basmati rice

Cumberland sausage and parmesan mash red onion jus

Aromatic duck confit with Thai vegetable noodles

Vegetarian

Thai green vegetable curry and basmati rice (V) (Vegan)

Vegetable Tagine, coriander couscous flatbread, tzatziki (V)

Vegetarian Quorn bourguignon, creamy Dijon mash (V)

Risotto al fungi, with wild mushrooms, onions and soft herbs, shaved parmesan & herb oil (V)

Chunky chickpea falafel, beetroot tortilla cone, sour cream, guacamole, coriander cress and candied chili (V)
pumpkin seeds. Roasted heritage beetroot, Cornish brie, hazelnut granola (V)

Vegan

Thai green vegetable curry and basmati rice (V) (Vegan)

Risotto al fungi, with wild mushrooms, onions and soft herb oil (V) (Vegan)

Chick pea and sweet potato Massaman curry (V) (Vegan)

Butternut squash, asparagus, peas, spinach, chervil, coconut nut milk risotto (V) (Vegan)

Vegetable rangdang with jasmine rice

Mexican five bean burrito bowl with guacamole and chili humus

Dessert bowl

Summer berry Eaton mess with raspberry coulis

Fresh baileys panna cotta mixed berry compote

Triple chocolate mousse white chocolate, cappuccino, dark chocolate with popping candy

Raspberry crème brûlée

Italian Coffee Tiramisu



Finger Buffet

Smithfield - £12.50pp plus VAT

Chicken Goujons garlic mayonnaise
Vegetable tartlet

Hoi sin aromatic duck spring rolls with hoi sin dipping sauce
Sausage selection with honey mustard sesame dressing

Sandwiches, 1pp

Poached salmon, tuna mayo,
Roast chicken/roast turkey, gammon ham
English cheddar and egg mayonnaise, etc.
Mini cake selection

Billingsgate - £12.50pp plus VAT

Brochette of scallops, smoked ham, cherry tomatoes and shallots
Hickory smoked chicken kebabs
Thai tiger prawns
Prawn rösti

Selection of sandwiches and mini beetroot and spinach wraps, 1pp

Fresh white crab-meat
Inverawe smoked Scotch salmon and fresh prawns
Smoked free-range chicken and maple cured bacon
Turkey and maple cured bacon
Pastrami and sweet dill cucumber
Roast pork and apple sauce
Stilton and grape, etc.
Mini cake selection

Spitalfields - £12.50pp plus VAT

Skewered King prawns with lemon dill and sweet chilli
Thai chicken kebabs coconut milk
Goujons salmon with home-made tartar sauce
Sesame prawn toasts with light soy dressing

Mini Beetroot & spinach Wraps, 1 pp

Poached salmon, capers and lemon mayonnaise,
Prawns and Avocado/chorizo, salsa & salad,
Chicken, mayonnaise and rocket

Sandwiches (1pp) typically

Smoked salmon/ prawns and avocado,
Rare beef/ ham and Swiss cheese,
Roast chicken, etc.
Mini cake selection



Covent Garden - £12.50pp plus VAT

Skewers chicken Satay peanut dipping sauce
Butterfly king prawns with sweet chili dipping sauce
Skewers salmon, Lime & yogurt marinade
Veg dim sum samosas, bhajis and spring rolls with raithia

Mini beetroot and spinach wraps, 1pp

Poached salmon, capers and lemon mayo,
Prawns and avocado/chorizo, salsa and salad,
Chicken, mayonnaise and rocket
Sandwiches (1pp) typically
Smoked salmon/ prawns and avocado,
Rare beef/ ham and Swiss cheese,
Roast chicken, etc.
Mini cake selection

Vegetarian: £12.50pp plus VAT

Skewers of buffalo mozzarella, cherry tomatoes and olives in pesto (2)
Mozzarella and jalapeno goujons and sweet chili dip
Chef's Vegetable tartelette (1)

Mini Beetroot and spinach wraps, 1 pp

Guacamole, roasted vegetables and salsa,
Quorn, mayonnaise and rocket,
Peppers, onion, tomato, cheese and chilli salsa
Sandwiches (1pp) typically

Free range egg mayonnaise, brie and grape, Swiss cheese 'n 'slaw
Mini cake selection

Vegan Menu: £12.50pp plus VAT

Greek stuffed vine leaves
Baby bell peppers stuffed with sun blushed tomato humus
Beetroot falafels with beetroot mayonnaise
Onion bhajis and vegetable filo samosas with raithia dipping sauce
Szechuan popcorn tofu bites and kimchi fried dumpling with light soy dipping sauce



Cold Fork Buffet

Cold Fork Buffet 1 - £22.50pp plus VAT

Focaccia bread extra virgin olive oil

Aberdeen Angus beef fillet

Roasted red and yellow peppers, red onions, sweet garlic, roasted vine cherry tomatoes, edamame beans and asparagus

Roasted couscous and parmesan shavings

Baked beetroot & goat's cheese quiche with honey and thyme

Mixed leaf salad with French beans, fresh herbs and rocket

New potato salad wholegrain mustard and olive oil dressing

Mixed leaf salad with fresh herbs and rocket

Panna cotta with berry compote

Cold Fork Buffet 2 - £22.50pp plus VAT

Fresh baked Baguettes and butter

Free-range chicken supreme stuffed with spinach, wrapped in Parma Ham

Vegetarian goat's cheese with red pepper and red onion tarts

Italian pasta salad with sun blushed tomatoes, olives, home-made pesto, roasted assorted peppers and an olive oil dressing

Radicchio, mushrooms and mange tout salad

Buffalo mozzarella, semi-dried tomatoes and basil salad

French apple tart and Chantilly cream

Cold Fork Buffet 3 - £22.50pp plus VAT

Dinner rolls and butter

Herb crusted Poached Inverawe salmon fillets with asparagus and mayonnaise

Chargrilled free-range chicken fillet with rosemary with fresh mayonnaise

New potato with chives and crème fraîche dressing

Mixed leaf salad with fresh herbs and rocket

Greek salad with feta cheese

Pear and almond frangipane tart

Cold Fork Buffet 4 - £22.50pp plus VAT

Dinner rolls and butter

Carpaccio of beetroot with goat's cheese, honey and thyme mousse with shiso cress

San Francisco sourdough

Scotch Inverawe teriyaki salmon fillets with king prawns, fresh asparagus with lemon mayonnaise

Chef's savoury tarts: caramelised red onion and goat cheese/ratatouille/leek and gruyere

Thai vegetable noodle salad

Mixed leaf salad with asparagus, sugar snaps, fresh herbs and rocket

Smith's 'slaw

New York cheese cake

Cold Fork Buffet 5 - £22.50pp plus VAT

A Selection of Various Ciabatta and Focaccia Breads

Tuna niçoise new potatoes French beans olives cherry tomatoes extra olive oil dressing

Mozzarella with beef tomatoes and fresh basil

Waldorf salad and olive oil dressing with garlic herb croutons

Mixed leaf salad with fresh herbs and rocket

Asian coleslaw

Dessert

Chocolate truffle

Hot Fork Buffet

Hot Fork Buffet 1 - £26.00pp plus VAT

Smoked salmon shallot crème fraiche on buck wheat blinis

Navarin of Welsh lamb French lamb casserole with new potatoes and baby vegetables

Chicken Provencal with ratatouille baby Jacket potatoes

Five cheese macaroni (V)

French green salad (V)

Chocolate indulgence with berry compote

Hot Fork Buffet 2 - £26.00pp plus VAT

Tandoori chicken wings

Free range chicken tikka with onion bhaji and basmati vegetable rice

Aberdeen angus beef rangdang with jasmine rice

Vegetable tikka masala with Bombay aloo

Cucumber raithia salad

Strawberries & cream cheese cake

Hot Fork Buffet 3 - £26.00pp plus VAT

Italian marinated king prawns

Aberdeen angus beef Italian lasagne

Free range chicken chasseur button mushrooms & white wine

Lamb moussaka

Vegetable saffron rice salad

Summer berry Eaton mess with berry coulis



Sit Down Menu

Menu 1 - £36.00pp plus VAT

Freshly Baked diner rolls and butter

Ballantine of two Inverawe Scotch salmons (hot kiln roast and cold cured)

Caramelised onions, capers and black olives

Barbary duck Breast on rocket mash with asparagus, purple spouting broccoli and broad beans red wine port jus

Vanilla panacotta with fresh raspberries

Menu 2 - £36.00pp plus VAT

Freshly Baked diner rolls and butter

Potted Loch Fyne salmon, potato salad, soured cream and chive dressing

Rump of Elwy Valley Welsh lamb, rosemary jus, fricassee of wild mushrooms

Pommes dauphinoise, creamed savoy cabbage

French apple flan, spiced apple compote and cream

Menu 3 - £36.00pp plus VAT

Freshly Baked diner rolls and butter

Carpaccio of beetroot with goat's cheese, honey and thyme mousse with shiso cress (V)

Honey roasted figs with stilton, wrapped in Parma ham (V)

Gilt head bream fillet crushed new potatoes minted Pea puree baby vegetable

Chocolate Mogador: Rich chocolate mousse, sponge base, fresh raspberry center

Menu 4 - £36.00pp plus VAT

Freshly Baked diner rolls and butter

Buffalo mozzarella bocconcini, sun-blushed tomatoes and crispy Parma ham

Served on herbed focaccia croûte

Free-range Guinea fowl supreme with Cream and white wine sauce,

Spring vegetables, pommes chateau

Blackcurrant mousse, redcurrant garnish, raspberry coulis

Menu 5 - £36.00pp plus VAT

Freshly Baked diner rolls and butter

Pithivier of Buffalo mozzarella, vine tomatoes, roasted peppers and basil
on wilted spinach and tomato coulis

Roast sirloin of Aberdeen Angus beef (28 days hung), red wine, rosemary and demi-glace reduction
Yorkshire pudding, roast potatoes and parsnips, French beans

Triple chocolate mousse

Cheese Course - £9.50pp plus VAT

Farmhouse cheese board with apple and walnut chutney grapes celery and biscuits
Cheeses supplied by Neal's Yard Dairy and La Fromagerie

Waiting staff charges to apply, dependent on numbers

