



LONDON PARTY BOATS LTD.

M.V. JEWEL OF LONDON

Catering Menus

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- 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 endeavor to match the menu but reserve the right to substitute items of a similar value.

Canapé Menus

Minimum 40 guests per menu (except vegetarian and vegan)

Suitable for weddings and corporate events only

All canapés are served cold

Dessert Canapé suggestions

Lemon cheesecake, dark & white chocolate shavings
Strawberry cheesecake dark & white chocolate shavings
Mini Banoffee pie
Pear & almond tart
Triple chocolate mousse chocolate pastry cup

£2.95 each plus VAT

Deluxe Menu

Inverawe smoked salmon tartar, shallots & capers, lemon zest creme fraiche on blinis
Chilli ginger Skewered fresh prawns with fresh dill (GF DF)
Buffalo mozzarella, artichoke & Sun blushed tomato on savoury Rosemary olive cup (V)
Blue Monday cheese with mulled wine spiced pear & walnut on savoury Cranberry scone (V)
Chargrilled Chicken mousse, roasted red pepper in shortbread tartlet
Hoi sin aromatic peking duck, pickled ginger, spring onion and diced carrot on cucumber (GF DF)

£13.25 for 6 pieces plus VAT

Silver Selection

Seared Bluefin tuna, roasted pepper on spiced parmesan risotto cake (GF DF)
Spicy prawn ball tartelette
Blue Cromer crab with Loch Fyne smoked salmon tartar avocado torte blini
Rare Angus fillet beef. Wasabi remoulade parmesan sesame crumble on tomato mini round
Sticky pulled pork sliders, crushed peanut, and spring onion
Hoi sin duck, black sesame cucumber pickle
Bocconcini buffalo mozzarella on tomato pesto (V GF)

£15.75 for 6 pieces plus VAT

Gold Selection

Foie gras de canard on brioche with Quince jelly
Rare Elwy Valley pulled lamb with redcurrant red cabbage marmalade
Medallion of lobster with asparagus & truffle oil
Loch Fyne Scottish smoked salmon rose with caviar
Bocconcini Buffalo mozzarella, artichoke & semi-dried tomato on savoury tartelette (V)
Butternut squash, red pepper & aubergine tricolore (V DF GF)

£17.95 for 6 pieces plus VAT

Vegetarian Canapés

Goat's cheese, spinach puree and semi-dried tomato shortbread disk (V)
Chargrilled leek and gruyere tartlet (DF GF)
Blue Monday cheese with spiced pear and walnut on savoury scone (V)
Butternut squash, red pepper, and aubergine tricolore (DF GF)
Buffalo mozzarella, artichoke, and semi-dried tomato on parmesan twist (V)
Smoked beetroot cream cheese, asparagus, and olive in beetroot cup (V)

£14.00 for 6 pieces plus VAT

Vegan canapes

Baby bell pepper with garlic humus and crispy shallots (V DF GF)

Butternut squash, red pepper and aubergine buba ganoush tricolore (V DF GF)

Thai vegetable tartlet (V DF GF)

Greek stuffed vine leaves (V DF GF)

Wild mushroom arancini (V DF GF)

Spinach Artichoke and roasted red pepper tartlet (V DF GF)

£14.00 for 6 pieces plus VAT

1 waiting staff required for every 60 passengers

1 waiting staff included

Additional waiting staff: £74 plus VAT

Manapé Menu
Minimum order of 40 per item
£3.50 each plus VAT

Hot Manapés

Mini shepherd's pie
Thai spiced crab cakes with mango and mooli salsa
Seared scallop on cauliflower puree caviar chervil
Sweet chilli & lime skewered king prawns
Mini gourmet Aberdeen angus beef burger with caramelised red onion in a mini brioche
Mini steak & ale pie with puff pastry topper

Hot/Cold Manapés

Roasted beef fillet on parmesan risotto cake horseradish remoulade
Duck confit with pear compote in crispy filo basket spring onions
Wild mushroom ragout stilton chives truffle oil

Cold Manapés

Smoked salmon cream cheese croquet monsieur blini
Mini scotch quail's egg hollandaise chives
Prawn mango salsa coriander on crispy plantain
Cornish crab and freshwater crayfish with spiced bloody mary sauce
Seared tuna loin, wilted spinach and toasted sesame seeds on spiced risotto cake
Grilled English asparagus wrapped in black forest ham with hollandaise dressing
Smoked chicken Caesar anchovy croutons in a sun-dried tomato cup
Butternut squash and chargrilled red pepper with buba ganoush
Greek stuffed vine leaves
Fresh tuna Nicoise on sweet potato

1 waiting staff required for every 60 passengers

1 waiting staff included

Additional waiting staff: £74 plus VAT

BBQ Menus
Minimum of 40 guests
Waiting Staff, Equipment and Condiments Included
£31.00 per person plus VAT

Original BBQ

Outdoor reared pork Cumberland sausages
Aberdeen Angus 6oz cheeseburger in a brioche bun
Hickory smoked pulled free range chicken in a brioche sub
Hot 'n spicy chicken wings

Vegetarian

Vegetarian Burger Tomato chilli salsa (Vegan)
Vegetarian Greek feta Cheese red onion tomato burritos
Spicy Falafel, chargrilled vegetables with tomato salsa in a Spinach tortilla wrap (Vegan)

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw/ Mexican chilli and refried bean salad

No 2 - Argentinian BBQ

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

Vegetarian

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

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw/ Mexican chilli and refried bean salad

No 3 - Brazilian Menu BBQ

Lambuja (hamburger) Angus beef marinated in garlic oil served in a burger bun
Cacoila de Porco: Pulled pork marinated with chilli and garlic served in brioche sliders
Frango Com Pimenta chicken piri piri marinated in chilli and garlic
Sweet chilli chicken wings

Vegetarian

Lambuja (Hamburger) Vegetarian burger marinated in garlic oil (Vegan)
Burrito vegetal Vegetable burritos with salsa & guacamole
Barquinhos de berinjela Tortillas with peppers, onion, tomato, Tofu & chilli (Vegan)

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw / Mexican chilli and refried bean salad

No 4 - American Menu BBQ

New Orleans smoked beef & pork jumbo chilli dog in grilled sub with kickin' onions
Smoky Texan pulled beef, slow cooked beef brisket with garlic and olive oil, served in slider
Southern fried breaded chicken, red cabbage, coleslaw and garlic mayonnaise in a Tortilla wrap
Smokey BBQ wings

Vegetarian

New Orleans smoked veggie chilli dog in grilled sub with kickin' onions
Chargrilled Texan tofu and vegetables served in a beetroot wrap (Vegan)
Tortilla with peppers, onion, tomato, & chilli salsa (Vegan)

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw / Mexican chilli and refried bean salad

No 5 - Chinese BBQ

Free range shredded Chinese Szechuan chicken
Singapore style sticky pork ribs
Skewered Cantonese king prawn with sweet chilli jam
Szechuan chicken wings

Vegetarian

Teriyaki marinated baby aubergine (Vegan)
Chargrilled hoi sin tofu wrap (Vegan)
Black bean Shitake mushrooms served in a steamed sesame bun (Vegan)

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw / Mexican chilli and refried bean salad

No 6 - North African

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

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

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw / Mexican chilli and refried bean salad

No 7 - Indian BBQ

Tandoori chicken kebab with raithia
Indian beef keema with chickpea & coriander dhal in plat bread
Chicken tikka masala and green chilli burger

Vegetarian

Indian vegetable keema with spit pea, lentil and coriander dhal in flat bread
Curried cauliflower with chargrilled tofu burrito (Vegan)
Spiced roasted butternut squash with fennel, coriander & fenugreek (Vegan)

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw / Mexican chilli and refried bean salad

No 8 - Spanish BBQ

Chilli bean chicken, red cabbage, coleslaw and garlic mayonnaise in a tortilla wrap
Presai berica pork shoulder served in a burrito with guacamole, spring onions and tomato salsa
Spanish spicy chorizo picante with piri piri mayo & rocket served in an olive ciabatta

Vegetarian

Spanish vegetarian Monterey Jack chilli bean tortilla with refried beans (Vegan)
Mince Quorn chilli tortilla with peppers, onion, tomato and cheese
Blackened spiced sweetcorn (Vegan)

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw/ Mexican chilli and refried bean salad

Optional dessert choice or cheeseboard available upon request

Street Food Menus (served hot)
Minimum of 40 guests
Waiting Staff, Equipment and Condiments Included
£27.50 per person plus VAT

Street Food Menu One

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

Street Food Vegetarian Menu One

Spicy Moroccan minced Quorn served in a sesame & nigella seed panini
Indian vegetable keema with chickpea & coriander dhal served in naan bread
Roasted vegetable burritos with peppers, onion, tomato, cheese & chilli
Salad of the day

Street Food Menu Two

Spanish spicy chorizo, piri piri mayo & rocket served in an olive ciabatta
Lebanese chicken & tomato chickpea salsa served in garlic & coriander flatbreads
Spicy Moroccan minced lamb served in a sesame & nigella seed panini

Street Food Vegetarian Menu Two

Roasted vegetable burritos with peppers, onion, tomato, cheese & chilli
Lebanese vegetable, tomato and chickpea salsa served in garlic & coriander flatbreads
Garlic and rosemary chargrilled halloumi and roasted pepper salsa served in a wrap
Salad of the day

Hot Bowl Food
Minimum of 40 guests
Choose any 3 dishes from below
£22.50 per person plus VAT

Smoked haddock, salmon & prawn "fish pie" in a white wine & shallot cream with parmentier potatoes
Duck & cherry beer sausage and mash with red onion marmalade gravy
Cottage pie with wholegrain mustard crushed potatoes
Thai green chicken or prawn curry served with jasmine scented rice
Moroccan lamb tagine with coriander and vegetable cous cous
Free range chicken massaman curry with cardamon rice
Fillet of beef stroganoff with wild & long grain rice
Beef bourguignon served with Parisian confit carrots and creamy dijon mash
Chunky chilli con carne served with basmati rice, tortillas, sour cream & guacamole
Free range chicken tikka masala & basmati rice
Cumberland sausage & parmesan mash red onion jus
Aromatic duck confit with Thai vegetable noodles

Vegetarian

Thai green vegetable curry & basmati rice (V) (Vegan)
Vegetable Tagine served with coriander, couscous, flatbread and tzatziki (V)
Vegetarian Quorn bourguignon served with creamy Dijon mash (V)
Risotto al fungi, with wild mushrooms, onions, soft herbs, shaved parmesan & herb oil (V)
Chunky chickpea falafel in a beetroot tortilla cone served with sour cream, guacamole, coriander cress
and candied chilli (V)

Vegan

Thai green vegetable curry & basmati rice (V) (Vegan)
Risotto al fungi, with wild mushrooms, onions & soft herb oil. (V) (Vegan)
Chickpea & sweet potato massaman curry (V) (Vegan)
Butternut squash, asparagus, peas, spinach, chervil and coconut nut milk risotto (V) (Vegan)
Vegetable rangdang with jasmine rice
Mexican five bean burrito bowl with guacamole & chilli humus

Dessert bowl

Summer berry Eton mess with raspberry coulis
Fresh Baileys panna cotta with a mixed berry compote
Triple chocolate (white, cappuccino and dark chocolate) mousse with popping candy
Raspberry crème Brulee
Italian Coffee Tiramisu

Hot Fork Buffet
Minimum of 40 guests
Waiting Staff, Equipment and Condiments Included

Each main meal comes with one side dish of your choice

Vegetable rice, Dauphinoise potatoes, French beans with shallots, Red cabbage, Mushroom bhaji,
Bombay aloo

Coq au vin (skinless and boneless)
£19.00 per person plus VAT

Beef bourguignon
£21.00 per person plus VAT

Wild mushroom and beef stroganoff – Veg/Vegan option available
£21.00 per person plus VAT

Luxury fish pie
£19.00 per person plus VAT

Lasagne - Veg/Vegan option available
£17.00 per person plus VAT

Lamb Moussaka – Veg/Vegan option available
£19.00 per person plus VAT

Cumberland pork sausage & mustard mash with onion gravy
£17.00 per person plus VAT

Chunky chilli con carne - Veg/vegan option available
£19.00 per person plus VAT

Mediterranean free-range chicken
£17.00 per person plus VAT

Salmon fillet pasta bake
£17.00 per person plus VAT

Free range lemon chicken
£17.00 per person plus VAT

Free-range corn-fed chicken ramen
£17.00 per person plus VAT

Confit duck donburi
£19.00 per person plus VAT

King prawn raisukaree
£19.00 per person plus VAT

Hot Fork Buffet Continued...

Each main meal comes with one side dish of your choice

Vegetable rice, Dauphinoise potatoes, French beans with shallots, Red cabbage, Mushroom bhaji,
Bombay aloo

Mince beef tikka

£18.00 per person plus VAT

Hunter's chicken

£18.00 per person plus VAT

Sweet & sour free- range chicken

£18.00 per person plus VAT

Szechuan Chicken

£18.00 per person plus VAT

Chicken & chorizo jambalaya

£18.00 per person plus VAT

Chorizo sausage & white bean casserole

£18.00 per person plus VAT

Chicken jalfrezi

£18.00 per person plus VAT

Hot Sit-down Menu
Minimum of 40 guests
£41.00 per person plus VAT
1 waiting staff included. Additional waiting staff: POA.

Menu 1

Freshly baked dinner rolls & butter

Ballantine of two Inverawe Scotch salmons (hot kiln roast & cold cured)
served with caramelised onions, capers & black olives.

Barbary duck Breast on rocket mash. Asparagus, purple spouting broccoli
& broad beans red wine port jus

Vanilla panacotta with fresh raspberries

Menu 2

Freshly baked dinner rolls & butter

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

Rump of Elwy Valley Welsh lamb with a rosemary jus. Served with a fricassee of wild mushrooms,
pommes dauphinoise and creamed savoy cabbage.

French apple flan, spiced apple compote & cream

Menu 3

Freshly baked dinner rolls & butter

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

Seabass fillet served with crushed new potatoes, minted pea puree and baby vegetables

Chocolate Mogador- Rich chocolate mousse on a sponge base with a fresh raspberry centre

Menu 4

Freshly baked dinner rolls & butter

Buffalo mozzarella bocconcini, sun-blushed tomatoes & crispy parma ham
Served on herbed focaccia croûte

Free-range Guinea fowl supreme in a cream and white wine sauce. Served with spring vegetables and
pommes chateau.

Raspberry Crème Brulee with a raspberry coulis.

Menu 5

Freshly baked dinner rolls & butter

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

Roast sirloin of Aberdeen Angus beef (28 days hung) in a red wine, rosemary & demi-glace reduction
Served with a yorkshire pudding, roast potatoes, parsnips and French beans

Triple chocolate mousse

Cheese course

Farmhouse cheese board with apple & walnut chutney grapes celery & biscuits
Cheeses supplied by Neal's Yard Dairy & La Fromagerie
£13.50 per person plus VAT

Finger Food Boxes (served in individual boxes)

Minimum of 40 guests

Minimum 20 of each box selection

Spanish Tapas box

Roasted chorizo picante, Crispy salt & pepper squid, Spanish tortilla,
Stuffed baby bell peppers, Smoked paprika prawns, Black forest ham,
Kalamata olives, Smoked salami, Tomato humus, Crispy tortillas crisps
Triple Chocolate mousse

£15.00 pp plus VAT

Greek Mezze box

Stuffed vine leaves, Greek salad (feta cheese, olives, tomato, mini cucumbers),
Hummus, Crispy paprika pitta bread, Cucumber tzatziki, Lamb kofta, Loukaniko pork sausage,
Triple Chocolate mousse

£15.00pp plus VAT

Meat box

Peppered sirloin beef with horseradish remoulade, Black Forest ham,
Moroccan lamb kofters, Spiced BBQ chicken,
Wholegrain mustard mayonnaise, Tomato mint salsa, Pickles and chutney, Crisp breads,
Roasted vegetable couscous with pomegranate
Triple Chocolate mousse

£15.00pp plus VAT

Billingsgate fish box

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

Triple Chocolate mousse

£16.00pp plus VAT

The Ploughman's box

Extra mature cheddar cheese, Red Leicester, Gloucester old spot ham,
Spring onions, Gherkins, Balsamic pickled onion, Homemade piccalilli,
Branston pickle, Little gem salad, Crusty artisan bread selection

£16.00pp plus VAT

Continental Cheese box

Extra mature cheddar cheese, Long Clawson stilton, French camembert, French brie, Red Leicester, Italian Dolcelatte.
Served with Pickles, grapes, celery, walnuts, assorted biscuits & artisan breads

£18.00pp plus VAT

Vegetarian box

Chargrilled halloumi, Smoked Applewood cheese tartlet, Stuffed Baby bell peppers, Chilli pitta crisps, Olives, Minted beetroot
dip, Chilli avocado guacamole, Tomato chilli salsa, Roasted beetroots Tortilla crisps

Triple Chocolate mousse

£15.00pp plus VAT

Vegan box

Avocado Stuffed baby bell peppers, Vine leaves, Mini crudité beetroot humous,
Chargrilled courgette wrapped asparagus, Hollandaise Caesar salad with garlic croutons, Thai Skewered vegetables, Smoked
paprika pitta bread

Triple Chocolate mousse

£15.00p plus VAT

Cold Finger Buffet
Minimum of 30 guests
Waiting Staff, Equipment and Condiments Included

THE SMITHFIELD MENU

Chicken Goujons with garlic mayonnaise
Vegetable tartlet
Hoi sin aromatic duck spring rolls with hoi sin dipping sauce
Sausage selection with Honey mustard and sesame dressing
Sandwiches, 1pp, for example:
Poached salmon/tuna mayo/
Roast chicken/roast turkey, gammon ham
English cheddar & egg mayo etc
Mini cake selection
£17.50 per person plus VAT

THE BILLINGSGATE MENU

Brochette of scallops, smoked ham, cherry tomatoes, and shallots
Hickory smoked chicken kebabs
Thai tiger prawns
Prawn rösti
Plus a selection of sandwiches, mini beetroot & spinach wraps, one per person for example
Fresh white crabmeat
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
Mini cake selection
£18.50 per person plus VAT

THE SPITALFIELDS MENU

Skewered King prawns with lemon, dill & sweet chilli
Thai chicken kebabs
Salmon goujons with homemade tartar sauce
Sesame prawn toasts with light soy dressing
Plus a selection of sandwiches, mini beetroot & spinach wraps, one per person for example:
Poached salmon, capers & lemon mayo
Prawns & Avocado
Chorizo, salsa & salad
Chicken, mayo & rocket
Cocktail Sandwiches (1pp)
Selection of Smoked salmon / Prawns & avocado / Rare beef/ Ham & Swiss cheese / Roast chicken
Mini cake selection
£17.50 per person plus VAT

THE COVENT GARDEN MENU

Skewers of Tandoori Chicken

Butterfly king prawns with a sweet chilli dipping sauce

Salmon Skewers with a lime & yogurt marinade

Vegetable dim sum, Samosas, Bhajis & Spring Rolls served with raithia

Mini chargrilled wraps & spinach wraps one per person for example:

Poached salmon, capers & lemon mayo

Prawns & Avocado

Chorizo, salsa & salad

Chicken, mayo & rocket

Cocktail Sandwiches (1pp)

Selection of Smoked salmon / Prawns & avocado / Ham & Swiss cheese / Roast chicken

Mini cake selection

£17.50 per person plus VAT

VEGETARIAN MENU

Skewers with buffalo mozzarella, cherry tomatoes and olives in Pesto

Mozzarella & jalapeno goujons with a sweet chilli dip

Chef's Vegetable tartelette

Plus a selection of sandwiches, mini beetroot & spinach wraps, one per person for example:

Guacamole, roasted vegetables & salsa

Quorn, mayo & rocket

Peppers, onion, tomato, cheese & chilli salsa

Cocktail Sandwiches (1pp)

With a selection of Free range egg mayonnaise / Brie & grape / Swiss Cheese and coleslaw

Mini cake selection

£17.50 per person plus VAT

VEGAN MENU

Greek stuffed vine leaves

Baby bell peppers stuffed with sun blushed tomato humus

Beetroot falafels with beetroot mayonnaise

Onion bhajis Vegetable filo samosas with Raithia dipping sauce

Szechuan popcorn tofu bites / Kimchi fried dumpling with light soy dipping sauce

Plus a selection of sandwiches, mini beetroot & spinach wraps, one per person for example:

Roasted vegetables with sweetcorn salsa

Free from cheese with avocado

Vegan Coronation Chicken Quorn pieces with vegan mayonnaise

Vegan tandoori Chicken Quorn pieces with vegan mayonnaise

Vegan soft cheese with sun-blushed tomatoes

Spiced fruit jack with fresh tomatoes

£17.50 per person plus VAT

Cold Fork Buffet
Minimum of 30 guests
Waiting Staff, Equipment and Condiments Included
£27.50 per person plus VAT

COLD FORK BUFFET SUGGESTION 1

Focaccia bread extra virgin olive oil

Aberdeen Angus beef fillet

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

New potato salad wholegrain mustard & olive oil dressing

Mixed leaf salad with fresh herbs & rocket

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

Roasted Couscous & Parmesan shavings

Panna cotta with berry compote

COLD FORK BUFFET SUGGESTION 2

Fresh baked baguettes & butter

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

Vegetarian goat's cheese, red pepper & red onion tarts

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

Radicchio, mushrooms & mange tout salad

Buffalo mozzarella, semi-dried tomatoes & basil salad

French apple tart & Chantilly cream

COLD FORK BUFFET SUGGESTION 3

Dinner rolls & butter

Herb crusted Poached Inverawe salmon fillets with asparagus & mayonnaise

Chargrilled free-range chicken fillet with rosemary with fresh mayonnaise

New potato with chives & crème fraiche dressing

Mixed leaf salad with fresh herbs & rocket

Greek salad with feta cheese

Chocolate mousse

COLD FORK BUFFET SUGGESTION 4

San Francisco sourdough

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

Scotch Inverawe Teriyaki salmon fillets with king prawns and fresh asparagus served with lemon mayonnaise

Chef's savoury tarts: Caramelised red onion & goat cheese/Ratatouille/Leek & gruyere

Thai vegetable noodle salad

Mixed leaf salad with asparagus, sugar snaps, fresh herbs & rocket
Smith's 'slaw

New York cheesecake

COLD FORK BUFFET SUGGESTION 5

A Selection of Various Ciabatta & Focaccia Breads

Tuna niçoise: New potatoes, French beans, Olives, Cherry tomatoes and extra virgin olive oil dressing

Mozzarella with beef tomatoes and fresh basil

Waldorf salad with garlic herb croutons
Mixed leaf salad with fresh herbs & rocket
Asian coleslaw

Chocolate Truffles