

Cold Buffet 1

Minimum of 40 Guests

Selection based on approximately 80% meat, 10% vegetarian and 10% vegan options.

Meat

Sliced Bronzed Norfolk Turkey Breast
Honey & Mustard Glazed Gammon

Vegetarian

Quiche with Rocket

Vegan

Roasted Mediterranean Vegetable Selection

Salads

New Potato Salad
Tomato, Red Onion & Basil Salad
Penne Pasta & Pimento Salad
Mixed Leaf Salad with Vinaigrette

Dessert

Homemade Apple Flan with Fresh Cream

Bread

Fresh Bread Basket with Butter

£40.00 + VAT per person

STAFF SURCHARGE

(Up to 4 hours)

0–74 guests: £210 + VAT
75–99 guests: £300 + VAT
100+ guests: £390 + VAT

Additional hours: £20 + VAT per staff member per hour

Cold buffets served on disposable plates & cutlery.

China & cutlery hire available.

Cold Buffet 2

Minimum of 40 Guests

Selection based on approximately 80% meat, 10% vegetarian and 10% vegan options.

Meat

Sliced Rare Beef with Paprika & Black Pepper Crust, served with Creamed Horseradish
Seafood & Smoked Salmon Platter with Dill & Lemon Soured Cream

Vegetarian

Leek, Mushroom & Cheddar Tart

Vegan

Tomato Tarte Tatin with Balsamic Reduction

Salads

Traditional Chunky Coleslaw
New Potato Salad with Chives
Crisp Mixed Leaf Salad with French Dijonnaise Dressing

Dessert

Homemade Apple Pie with Cinnamon Anglaise

Bread

Fresh Bread Basket with Butter

£44.00 + VAT per person

STAFF SURCHARGE

(Up to 4 hours)

0–74 guests: £210 + VAT
75–99 guests: £300 + VAT
100+ guests: £390 + VAT

Additional hours: £20 + VAT per staff member per hour

Cold buffets served on disposable plates & cutlery.

China & cutlery hire available.

Hot Buffet 1

Minimum of 40 Guests

Selection based on approximately 85% meat and 15% vegetarian/vegan options.

Mains

Roast Breast of Norfolk Turkey
Traditional Baked Ham
Vegan Wellington

Sides

Rosemary Roasted New Potatoes
Seasonal Root Vegetables
Chestnut & Thyme Stuffing
Traditional Pigs in Blankets

Dessert

Traditional Yule Log with Fresh Cream

Bread

Freshly Baked Rolls with Butter

£46.00 + VAT per person

STAFF SURCHARGE

(Up to 4 hours)

0–74 guests: £210 + VAT
75–99 guests: £300 + VAT
100+ guests: £390 + VAT

Additional hours: £20 + VAT per staff member per hour

Cold buffets served on disposable plates & cutlery.

China & cutlery hire available.

Hot Buffet 2

Minimum of 40 Guests

Selection based on approximately 85% meat and 15% vegetarian/vegan options.

Mains

Turkey & Ham Pilaff
Sauté of Beef Bourguignonne
Roast Vegetable Crumble with Tomato & Pepper Ragout

Sides

Mixed Salad (V)
Christmas Slaw
Roasted Root Vegetables
Roasted New Potatoes

Dessert

Traditional Yule Log with Fresh Cream

Bread

Freshly Baked Rolls with Butter

£48.00 + VAT per person

STAFF SURCHARGE

(Up to 4 hours)

0–74 guests: £210 + VAT
75–99 guests: £300 + VAT
100+ guests: £390 + VAT

Additional hours: £20 + VAT per staff member per hour

Cold buffets served on disposable plates & cutlery.

China & cutlery hire available.

Standard Silver Service

Minimum of 50 Guests

Includes china, cutlery, linen and service staff (up to 4 hours).

Starter

Chicken & Apricot Terrine with Toasted Sourdough and Spiced Plum Chutney

Main Course

Roast Norfolk Turkey Breast served on Traditionally Cured Gammon with Traditional Pigs in Blankets, Chestnut & Thyme Stuffing, Rosemary Roasted New Potatoes and Honey Roasted Root Vegetables

Dessert

Traditional Christmas Pudding with Crème Anglaise

Bread

Freshly Baked Rolls with Butter

£75.00 + VAT per person

Kosher options available (priced separately).

Please enquire for all other dietary requirements.

We do NOT operate a nut free kitchen. There may be traces of nuts found in all our products.

Premium Silver Service

Minimum of 50 Guests

Includes china, cutlery, linen and service staff (up to 4 hours).

Guests are required to confirm their choice of starter, main course, dessert and any dietary requirements at least 10 days prior to the cruise.

Starters

Chicken & Apricot Terrine with Toasted Sourdough and Spiced Plum Chutney

King Prawn Cocktail with Brandy Marie Rose, Little Gem, Sun-Blushed Tomatoes, Pickled Cucumber and Parmesan Croutons

Smokey Tomato & Chipotle Soup with Charred Corn

Main Courses

Turkey Breast with Irish Glazed Gammon, Cranberry & Chestnut Stuffing, Pigs in Blankets, Roasted Château Potatoes, Buttered Sprouts, Honey Glazed Carrots & Parsnips and Rich Red Wine Jus

Pan-Fried Fillet of Gilthead Bream with Chive & Roast Garlic Mash and Buttered Kale

Mushroom, Lentil & Spinach Wellington in Puff Pastry with Red Pepper Coulis

Dessert

Elegant Chocolate Mousse with a Biscotti Base, Cherry Compote and Amaretto Crème Anglaise

Bread

Freshly Baked Rolls with Butter

£85.00 + VAT per person

Kosher options available (priced separately).

Please enquire for all other dietary requirements.

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