

THREE-COURSE SIT-DOWN DINNER

Minimum order: 50 guests

CREATE YOUR OWN SET MENU

Select **one starter**, **one main**, and **one dessert**.

If you would like more than one option per course, an additional cost per person will apply.

Starters

Plum, Tomato & Thyme Tarte Tatin – Balsamic caramel • baby leaves • basil oil

Apricot Chicken Ballotine – Plum chutney

Ham Hock Terrine – House piccalilli • sourdough

Prawn & Crayfish Cocktail (GF, DF) – Marie Rose sauce

Beetroot & Dill Salmon Gravlax (GF, DF) – Pickled vegetables

Feta & Caramelised Red Onion Tart (V) – Asparagus

Compressed Watermelon & Heirloom Tomatoes – Blue cheese • pine nuts • rocket

Roast Rainbow Beetroot & Chargrilled Asparagus – Lemon & sorrel

Mains

Corn-Fed Chicken Breast (GF) – Sundried tomato & basil • spinach • fondant potatoes

Rump of Lamb (GF) – Rosemary & garlic • minted pea & potato purée • redcurrant jus
Supplement for Lamb: £2.50 + VAT per person

Pan-Fried Sea Bass (GF) – Salsify • fava beans • lobster bisque

Stuffed Aubergine (GF, DF, Vegan) – Provençal vegetables • red pepper coulis

Grilled Halloumi & Portobello Mushrooms (GF, V) – Thyme & shallot vinaigrette

Ricotta & Basil Chicken – Crispy pancetta • savoy cabbage • gratinated potatoes • rich jus

Baked Chalk Stream Trout – Tenderstem broccoli • roasted squash • caper-dill burnt butter

Pan-Seared Stone Bass – Fingerling potatoes • celeriac remoulade • golden raisin dressing

Desserts

Duo of Chocolate Mousses (GF) – Bailey's crème anglaise

Strawberries & Cream Pâté Tart – Pistachio

Aussie Pavlova – Lemon curd • rhubarb • ginger syrup

Vegan Brownie – Candied nuts • vanilla cream sauce

Seasonal Deconstructed Cheesecake

Caramel Panna Cotta

Coffee, Tea & Truffles

THREE-COURSE DINNER PACKAGES

DELUXE

Menu: Three Course Dinner

Extras included: Linen, crockery, cutlery and chef on board for 4 hours

£77.50 + VAT per person

PREMIER

Menu: Three Course Dinner

Extras included: Three Canapés on arrival (Chef's choice)

Linen, crockery, cutlery and chef on board for 4 hours

£94.00 + VAT per person

SERVICE

Service staff:

Per 15 guests: 120.00 + VAT

Includes 2 hour set up for a 4-hour cruise

Additional hours: £20.00 + VAT per staff member per hour.

Important Information

The kitchen is not nut-free; traces of nuts may be present in all items.

Vegetarian or vegan meals can be provided if the number of guests is confirmed at least 2 weeks in advance.

All dietary requirements and menu selections must be submitted at least 1 week before the charter date. Requests submitted after this deadline cannot be guaranteed.

While the caterers will endeavour to match the menu, they reserve the right to substitute items of similar value.