



**LONDON PARTY BOATS LTD.**

## **Catering Menus**

### **INDEX (Page 1)**

Page 2 - Canapés

Page 3 - Manapés

Page 4 - Finger Food Boxes

Page 5-7 - BBQ's

Page 8 - Street Food

Page 9 - Hot Bowl Food

Page 10-11 - Finger Buffet

Page 12 - Cold Fork Buffet

Page 13 - Hot Fork Buffet

Page 14-15 - Sit Down

- 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 buba 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 buba 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 buba 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 buba 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**

Chargilled 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  
Sothorn 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 brule  
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 fraiche 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**

