



Menus 2011/2012



Pack Lunch: A traditional sandwich with a handmade cake, served in an individual bag
£3.95 (only available at lunch times)

Bronze Menu: Selection of individual sandwiches, handmade cakes and a seasonal Fruit platter **£4.95**

Silver Menu: Combo sandwich selection and canapé savouries **£5.95**

Gold Menu: Combo sandwich selection with canapé savouries, handmade cake & a fresh seasonal fruit platter **£7.95**

Large bowl of hand cooked crisps and tortilla crisps (supplied by ChesterBoat) **£1.95**

Sandwiches are supplied by the award winning Philpotts.

Please note: these menus are not available on Sundays but should you require a similar menu then we would be able to supply this with an alternative provider. No minimum numbers required.



Canapés

An assortment of canapés to include all of the following:-

Smoked salmon and cream cheese blinis
Chicken mousse with garlic and cherry tomato
Smoked trout mini brioche
Italian ham on polenta with pesto
Crab and guacamole blinis
Fois gras with an apricot and mango chutney
Sweet peppers and goats cheese
Chicken Tikka blinis
Garlic and herb cheese with sun dried tomato

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Four per person £6.00
Seven per person £8.75

Hot Buffet

Please choose one main dish.

Lancashire hot pot with pickled cabbage and crusty bread and butter.
Chilli con carne with jacket potatoes or rice and sour cream.
Chicken and red pepper curry with rice and tomato, red onion and coriander salad.
Coq au Vin served with crusty bread and butter.
Beef Bourgionne served with rice and crusty bread and butter.
Pork Cassoulet served with rice and crusty bread and butter.
Spinach, feta cheese and spinach filo pastry bake served with crusty bread and butter and salad.

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Apple pie and cream or fresh fruit platter.

£13.75 per person

This buffet comes with staff to serve included.



Hot and cold Finger Buffet

A selection of freshly made sandwiches on a variety of breads.
A variety of chicken Caesar and hoi sin duck wraps
A medley of oriental duck and chilli vegetable spring rolls served with a sweet chilli dip
Breast of chicken goujons served with a lemon mayonnaise dip
Bite size pastry tarts filled with coronation chicken and mango chutney
Smoked salmon and cream cheese parcels
Mini chicken and bacon pies served with and onion marmalade
Red Thai chicken skewers
Cocktail Indian appetisers with a cucumber and mint Raita
Bruschetta with mozzarella, cherry tomatoes and fresh basil.

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Individual home made pavlovas.
A selection of English and continental cheeses served with gapes and celery.
£13.75 per person

Two Course Fork Buffet

Freshly poached sides of salmon served with lemon wedges and dill.
Coronation chicken.
A selection of cold sliced meats.
Spinach, Feta cheese and spinach filo pastry tart.
Sliced tomato, fresh basil and olive salad.
New potatoes dressed in a mint vinaigrette.
Hand cut chunky coleslaw.
Caesar salad.
An assortment of fresh bread rolls and butter.

Please choose one dessert from the dessert menu.

£16.50 per person

This buffet comes with cutlery, china and staff to serve included



Grand Buffet

A Selection of local and seasonal produce to include:-

An assorted seafood platter with poached salmon, smoked salmon, seafood cocktail leaves, king prawns, lemon wedges and Marie rose sauce.

Sliced chicken breast in a blue cheese dressing served with crispy bacon and ripe avocado.

Game, wild boar or duck terrines served with an onion marmalade.

Cold sliced Gammon ham served with English and continental mustards.

Cold sliced beef served with a hot horseradish sauce.

Somerset brie and beetroot short crust tarts.

Crispy fresh rocket and parmesan salad.

Hand cut chunky apple coleslaw.

Waldorf salad.

Sliced tomato, feta cheese, fresh basil and black olives.

Hot new potatoes with butter and fresh mint.

An assortment of fresh bread rolls and butter.

Please choose two desserts from the dessert menu.

£28.50 per person.

This buffet comes with cutlery, crockery, linen and staff to serve included



Dessert menu.

Home made pavlova with seasonal fresh fruits and cream.

Tart Au Citron.

Fresh strawberry roulade.

Summer pudding served with fresh cream.

Chocolate marquise.

Lemon and kiwi cheesecake.

A Selection of cheeses, served with biscuits, celery and grapes.

Fresh fruit platter.

For any bookings of less than 30 people there will be a surcharge for staff of £40.00 per trip. We can arrange for china crockery, cutlery and linen for all other buffets at an extra charge of £2.50 per person otherwise they come with high quality table coverings and disposable plates and cutlery.

If you would like staff to serve your buffet on the boat there will be an extra charge of £10 per member of staff per hour.

All prices are inclusive of VAT at the current rate.

Whilst we will endeavour to adhere to the menus, there may be occasions where we have to substitute an alternative as close to the original as we possibly can.