

*High Society*  
&  
*Spirit of London*

*2008*

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*Menus & Tariffs*

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Presented by Livett's Launches – Signalling Excellence on the Thames

## CRUISE CUISINE 2008 SEASON

<u>Menu prices</u>	£ (all per person unless stated)
Set Buffet Selection A	6.95
Set Buffet Selection B	8.95
Set Buffet Selection C	9.95
Set Buffet Selection D	11.95
Set Buffet Selection E	14.40
Set Buffet Selection F	17.50
Hot & Cold Finger Buffet	from £17.50
Cold Fork Buffet Menu	26.95
Hot & Cold Fork Buffet	26.95
Barbeque Menu 1	19.95
Barbeque Menu 2	27.50
Gourmet Barbeque	42.50
Table D' Hote Banqueting Menu	30.00
Canapés Selection	19.50
Afternoon Tea – Savoury Selection	13.95
Afternoon Tea – Sweet Selection	8.95
Children's Party Menu	9.95
Salad Selection	

Flower Arrangements for Buffet / Table Centre (by arrangement)

**Please note that all prices exclusive of VAT at 17.5%**

## MENU NOTES

We have been providing an extensive range of menus for a number of years and the following menu list is specifically designed with our vessels in mind and the majority of party and function requirements.

With our experience our aim is to provide exactly what our customers require within the constraints of the boats. However, if you would like to alter the menus in any way, then we would be happy to discuss alternative options.

As per our terms and conditions we do not allow anyone to bring on board their own food or drink, although we make an exception for celebration cakes. This facility is not chargeable unless you wish us to supply plates, napkins and or any other incidental extras

### WHEN ORDERING YOUR MENU, PLEASE FOLLOW THESE GUIDELINES

- 1 Choose only one menu range for the whole party.
- 2 We offer a full range of optional extras to compliment any meal.
- 3 Final numbers for catering should be notified at least 7 days in advance, at our discretion only, we can sometimes accept changes up to 3 working days prior to booking.
- 4 If you wish to order wine or welcoming drinks to compliment your meal, then please refer to the wine list section.
- 5 All wines ordered must be paid for in advance. We accept orders on a sale or return basis on most of our listings.
- 6 May we respectfully remind you that no drink may be brought aboard by customers.
- 7 All our menus are based upon a minimum of 20 guests. If you have fewer than this, a surcharge of £75.00 may be levied to cover additional costs.
- 8 All prices quoted are per person and exclude VAT.
- 9 All our menus include the attention of our experienced staff.
- 10 During the months of November and December, our Christmas menu is available.

Although we endeavor to keep to the menus created, it may be necessary due to seasonal demands and supplies to alter the menus or increase the price accordingly. This will only be done if absolutely necessary.

**If you have any queries, then please do not hesitate to contact us.**

## SET BUFFET MENU SELECTIONS

### MENU A

Cocktail Sandwich Selection  
Doritos & Dips  
Farmhouse Pie Platter  
Spicy Chicken Drumsticks  
Cocktail Sausages & Mustard Mayonnaise  
(V) Spicy Tortilla Bites – salsa & sour cream

**£6.95 per head**

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### MENU B

Crudities & Dips  
Chicken Drumsticks  
Onion Bhajis  
Mini pork pies with pickle  
Mini Spring Rolls with Sweet Dipping Sauce  
Mini Savoury Quiche  
Pitta Bread, Guacamole, Humous & Taramasalata  
\*\*\*\*\*

Selection of Chocolate chip cookies

**£8.95 per head**

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### MENU C

Roasted Leg of chicken in Barbeque Glaze  
(V) Chefs Baked Vegetarian Quiche  
Cous Cous Salad  
Home Made Coleslaw  
Mixed Seasonal Salad with Vinaigrette  
Assorted mixed Bread Rolls  
\*\*\*\*\*

Black Forest Gateaux  
Organic Carrot Cake

**£9.95 per head**

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### MENU D

Roasted Sliced Turkey Breast with Sage & Onion Stuffing with Cranberry Sauce  
Rolled Boneless Pork Loin with Apple Puree  
Salad Potato  
Mixed Leaf Salad with Croutons  
Roasted Vegetable Salad  
Bread Rolls & Butter  
\*\*\*\*\*

Coffee & Mandarin Gateau  
Blueberry Cheesecake

**£11.95 per head**

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**CONTINUED ON NEXT PAGE...**

## SET BUFFET MENU SELECTIONS

Continued from previous page...

### MENU E

Celery Sticks with Natural Cream Cheese  
Feta Cheese and Olive Selection  
Cocktail Sausages with Mustard Dip  
\*\*\*\*\*  
Boned Carved Gammon  
Boned Stuffed Chicken Roasted in the Oven with Spinach and Ricotta  
Sliced Beetroot Marinated with Onion  
Caesar Salad  
Tomato & Onion  
Cous Cous Salad  
Bread Rolls & Butter  
\*\*\*\*\*  
Chocolate Fudge Cake  
Strawberry Gateau

**£14.40 per head**

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### MENU F

Salted Peanuts  
Crisps  
Olives  
\*\*\*\*\*  
Roasted Chicken Breast Stuffed with Spinach & Cream Cheese  
Decorated Fillets of Poached Salmon with Lemon Mayonnaise  
Potato & Chive Salad  
Mixed Bean Salad  
Beef Tomatoes & Onion  
Rocket, Celery & Walnut Salad  
Bread Rolls & Butter  
\*\*\*\*\*  
Tracy's Chocolate Box (chef's speciality)  
*A slice of Indulgence consisting of chocolate Nuts & Meringue*  
Passion Cake

**£17.50 per head**

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## HOT & COLD FINGER BUFFET

### CHILLED

- Cocktail Sandwiches *Chefs Selection of freshly made Meat & Vegetarian sandwiches*  
Assorted Pitta Breads *Pitta Bread Fingers with Guacamole, Humous, Taramasalata Dips*  
Char Sui Chicken Skewer *Succulent Chicken breast pieces marinated in an authentic Chinese style marinade served on a paddle skewer*  
(V) Vegetable Crudités *Bite size crunchy Vegetable with a dipping sauce*  
Mini Chicken & Salsa Wraps *Bite size wraps with a Mexican style chicken filling.*  
(V) Spicy Tortilla Bites *Kidney beans, mixed peppers, brown rice and onions coated in a crunchy tortilla crumb*  
Cocktail Sausages *Served with a Mustard Mayonnaise*  
Delicate Bagel Slices: Cream Cheese & Smoked Salmon **OR** Beef & Horseradish **OR** Ham & Mustard  
Selection of cocktail quiches - *Mushroom, cheese & onion, tomato, spinach & ricotta*

### FRESHLY BAKED

- Mini Samosas - A selection of Lamb & Vegetable Samosas with a Raita Dip  
(V) Vegetable Spring Rolls served with a Sweet Chilli Dipping Sauce  
Angels on Horseback smoked Oysters Wrapped in Bacon  
(V) Individual Croustades filled with Red Onion Chutney topped with Stilton  
Mini Oriental Crab Fishcakes served with a Dipping Sauce  
Bite Sized Quiche  
Chicken Goujons - Breaded Chicken Strips with a BBQ Sauce  
(V) Cheese & Onion Rolls - Cheese & onion covered in puff pastry  
Fingers of salmon, plaice and sole goujons wrapped in breadcrumbs and served with tartar sauce  
Nacho Cheese Pequitos Piquant peppers with a cheese & jalapeno filling, with a nacho style coating

### DESSERTS

- Homemade Cookies - A selection of White & Dark & fruit Chocolate Cookies  
Mini Patisserie selection - Coffee éclairs, apricot & raspberry tartlettes, morello cherry tartlettes, vanilla choux & hazelnut choux  
Selection of Blueberry & Chocolate Muffins - Bite Size dark chocolate and blueberry muffins  
Home Made Fruit Scones - Served with clotted cream & Strawberry Conserve  
Fresh fruit Platter

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**£17.50 per person: 2 Freshly, Baked Choices, 3 Chilled Selections & 2 Desserts**  
**To add additional selections add £2.95 per item per cover**

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## **COLD FORK BUFFET MENU**

### **CHILLED**

Scottish Smoked Salmon garnished with Baby Asparagus Spears

Duetto di Salami Italiano - A selection of Italian Meats with a selection of mixed Olives

Roasted Rare Beef with creamed Horseradish

(V) Quiche Selection: Salmon & Asparagus **OR** Quiche Lorraine **OR** Roasted Onion & Stilton **OR** Mediterranean Vegetable

Salad of Sautéed Duck cooked with fresh Thyme & Honey served on Mixed leaf salad with Tomato & Pomegranate

Spiced Chicken & Coconut Salad Chicken pieces with a Caribbean touch of Mango, Coconut & a hint of Spices

Muscovado Baked Gammon - Sweet Home Baked Gammon served with a chunky Apple Sauce

Stuffed Chicken Breast - Chicken Breasts stuffed with Spinach & Ricotta Served with a light mustard Mayonnaise

Selection of Smoked Fish - Smoked Salmon, Trout, Mackerel & King Prawns, served with a sour cream & chive dip

Cherry Tomato Ploughman's Pie - Chunks of red Leicester & pickle, layered between pork, topped with cherry tomatoes & spring onions

**The above is served with three selections from our SALAD Menu (page ##)**

### **DESSERTS**

Toffee Praline Cheesecake - Toffee flavour cheesecake with hazelnut puree centre on a crunchy biscuit base  
Raspberry & Lemon Mascarpone Gateau

Lemon soaked sponge with visual lemon zest, layered with raspberry jam and mascarpone mousse,  
topped with whole glazed raspberries and side coated with white chocolate pieces

Tracy's Chocolate Box (chef's speciality) - A slice of Indulgence consisting of chocolate Nuts & Meringue

Lemon Cream Dream - Lemon flavoured sponge layer on a crumbly shortcake base topped  
with a tangy lemon mousse and coated with a dairy cream lemon infused fudge icing,  
decorated with lemon zest and white chocolate

This menu is served with fresh bread and a selection of dressing & condiments

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**3 Choices and 3 Salads 2 Desserts**

**Pricing structure:**

**20 passengers and below £26.95**

**20 -30 passengers £25.50**

**30 – 40 passengers £24.50**

**40 – 50 passengers £22.50**

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# HOT & COLD FORK BUFFET

## FRESHLY BAKED

Caramelised Pork Loin served with Apricots in a Sweet Apple Jus  
Mushroom Stroganoff with Paprika & Cream  
Chicken Korma Curry - A Mild Chicken Curry served with mini Poppadums & Mango Chutney  
(V) Red Pepper & Broccoli Lasagne  
Chicken in Mushroom Sauce  
Cornish Seaford Pie - A selection of the Freshest Fish in a creamy sauce topped with Parsley Mash Potato  
Moussaka - Tender Minted Lamb layered with Aubergine with a white sauce & Crumble topping  
(V) Egg Plant Bake - Layers of Aubergine, Tomato & Mozzarella with a Parmesan Crumble Topping  
Vegetarian Pasta Bake with Large Pasta Shells  
Classic Lasagne - Rich beef bolognese, finely chopped Tomatoes, infused with Mediterranean herbs separated with pasta and creamy béchamel sauce topped with parmesan cheese

## CHILLED

Scottish Smoked Salmon garnished with Baby Asparagus Spears  
Duetto di Salami Italiano a selection of Italian Meats with a selection of mixed Olives  
Roasted Rare Beef with creamed Horseradish  
(V) Quiche Selection\_Salmon & Asparagus **OR** Quiche Lorraine **OR** Roasted Onion & Stilton **OR** Mediterranean Vegetable  
Salad of Sautéed Duck cooked with fresh Thyme & Honey served on Mixed leaf salad with Tomato & Pomegranate  
Spiced Chicken & Coconut Salad Chicken pieces with a Caribbean touch of Mango, Coconut & a hint of Spices  
Muscovado Baked Gammon Sweet Home Baked Gammon served with a chunky Apple Sauce  
Stuffed Chicken Breast Chicken Breasts stuffed with Spinach & Ricotta Served with a light mustard Mayonnaise  
Selection of Smoked Fish Smoked Salmon, Trout, Mackerel & King Prawns, served with a sour cream & chive dip  
Cherry Tomato Ploughman's Pie Chunks of red Leicester & pickle, layered between pork,  
topped with cherry tomatoes & spring onions

**The above is served with hot new potatoes and two selections from our SALAD Menu (page ##)**

## DESSERTS

Toffee Praline Cheesecake - Toffee flavour cheesecake with hazelnut puree centre on a crunchy biscuit base  
Raspberry & Lemon Mascarpone Gateau  
Lemon soaked sponge with visual lemon zest, layered with raspberry jam and mascarpone mousse,  
topped with whole glazed raspberries and side coated with white chocolate pieces  
Tracy's Chocolate Box (chef's speciality) - A slice of Indulgence consisting of chocolate Nuts & Meringue  
Lemon Cream Dream - Lemon flavoured sponge layer on a crumbly shortcake base topped  
with a tangy lemon mousse and coated with a dairy cream lemon infused fudge icing,  
decorated with lemon zest and white chocolate

This menu is served with fresh bread and a selection of dressing & condiments

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**Choices: 1 Freshly Baked, 2 Chilled, 3 Salads and 2 Desserts**

**Pricing structure: 20 passengers and below £26.95 / 20 -30 passengers £25.50 /**

**30 – 40 passengers £24.50 / 40 – 50 passengers £22.50**

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# BARBECUE MENU 1

## FROM THE TOP DECK BBQ

Lincolnshire Sausages

The ultimate Banger, fresh lightly Herbed Pork Sausages with a hint of seasoning

Chicken Portions

Succulent Chinese style or BBQ Chicken, marinated in an oriental or traditional BBQ Style Dressing

Beef Burgers

8 oz Hand made with subtle herbs and spices, cooked to order

(V) Stuffed Mushroom

Large Flat Mushroom with sweet peppers & Artichokes drizzled with Olive Oil

(V) Stuffed Courgette Boats

Filled with Sun blushed tomatoes & Parmesan Crumb topping

(V) Chargrilled Corn on the Cob

Brushed with butter and ground black pepper

## SALADS

**All above served with 3 choices from our salad Menu (see page ~~)**

## DESSERTS

Passioncake

Light Sponge with added fruit, walnut & shredded carrot, coated with a soft cream cheese frosting & sprinkled with peanuts

Lemon Meringue Gateaux

A Tangy end to any meal

Toffee Praline Cheesecake

Toffee flavour cheesecake with hazelnut puree centre on a crunchy biscuit base

All Served with Fresh Cream.

Traditional Cheese Board @ £3.50 extra per person.

This menu is served with fresh bread and a selection of dressings, Barbecue Sauce, Tomato Sauce, Sweet corn Relish, Mustard and Tomato Salsa

This menu is served with fresh bread and a selection of dressings and condiments

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**£19.95 per person: Any 3 items from the Barbecue, with 3 Salads & 2 Desserts  
Please advise if you would like us to cater for Vegetarians**

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## BARBECUE MENU 2

### FROM THE TOP DECK BBQ

Lincolnshire Sausages

The ultimate Banger, fresh lightly Herbed Pork Sausages with a hint of seasoning

Chicken Portions

Succulent Chinese style or BBQ Chicken, marinated in an oriental or traditional BBQ Style Dressing

Rib Eye Steak \*\*\*

Fresh Prime Rib from our Butcher

Beef Burger or Minted Lamb Burger

8 oz Hand made with subtle herbs and spices, cooked to order

Prawn Skewer\*\*

King Prawn Skewer Kebab with Cherry Tomatoes marinated in Chilli & Garlic Oil

(V) Stuffed Mushroom

Large Flat Mushroom with sweet peppers & Artichokes drizzled with Olive Oil

(V) Stuffed Courgette Boats

Filled with Sun blushed tomatoes & Parmesan Crumb topping

(V) Chargrilled Corn on the Cob

Brushed with butter and ground black pepper

(V) Vegetarian Sausage

### SALADS

**All above served with 3 choices from our salad Menu (see page ~~)**

### DESSERTS

Lemon Meringue Gateau

Soaked Lemon sponge layered with Lemon yogurt cream & chewy meringue topped with a lemon fruity topping

Tracy's Chocolate Box (chef's speciality)

A slice of Indulgence consisting of chocolate Nuts & Meringue

New York style Baked Cheesecake

Strawberries & Cream

Strawberry Gateau with Cointreau

Traditional Cheese Board @ £3.50 extra per person

\*\*\* Rib Eye Steak @ £3.00 per person

\*\* King Prawns @ £1.50 per person

A choice of Tea, Coffee & Mints can be added for £1.25 per person.

This menu is served with fresh bread and a selection of dressings and condiments

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**£27.50 per person: Any 3 items from the Barbecue, with 3 Salads & 2 Desserts**

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## GOURMET BARBECUE MENU

### FROM THE TOP DECK BBQ

- Steak – Fillet or Sirlion, Cooked to your liking  
Tuna Fillet – Cooked to your liking  
Prawn Skewer - King Prawn Skewer Kebab with Cherry Tomatoes marinated in Chilli & Garlic Oil  
(V) Stuffed Mushroom - Large Flat Mushroom with sweet peppers & Artichokes drizzled with Olive Oil  
Pork Spare Ribs - BBQ Glazed Ribs marinated in ??  
Salmon Fillet Parcels - Salmon with Spring Onion & Ginger  
Lamb Burger - Home style Lamb and Mint Burger  
Cajun Chicken - Succulent Chicken marinated in Cajun spices  
(V) Homemade Vegetarian Burger  
(V) Sweetcorn Char grilled (V) Chargrilled Corn on the Cob - Brushed with butter and ground black pepper  
Hot New Potatoes

### SALADS

**All above served with 3 choices from our salad Menu (see page ~~)**

### DESSERTS

- Orange Slices in Red Wine Port and Cinnamon  
Mocha Cream Medley  
Mixed Berry & White Chocolate Torte  
White chocolate mouse with Blackcurrant and Redcurrant filling running through the centre on a biscuit base topped with redcurrants, blackcurrants and blackberries  
Strawberry and Meringue Roulade  
Crisp meringue with chewy interior rolled with lashing of fresh cream with strawberries and marc de champagne  
All above served with Fresh Cream  
Continental Cheeseboard with biscuits & Grapes £3.50 per person  
Coffee, Tea and Mints £2.00  
This menu is served with fresh Focaccia Olive Bread and a selection of dressings and condiments

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**£42.50 per person: Any 3 items from the Barbecue, with 3 Salads & 2 Desserts  
Please advise if you would like us to cater for Vegetarians**

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## TABLE D'HOTE BANQUETING MENU

### FIRST COURSE

Soup of the day - *freshly homemade soup of the day*  
Tandoori Chicken Kebabs - *served on Mixed Leaf Salad with Balsamic Dressing*  
Penang Chicken - *served on mixed leaf Salad with a fruity plumb sauce*  
Smoked Salmon Roulade - *A large smoked salmon pinwheel rolled around a prawn mousse, served with brown bread & Butter*  
Chicken Liver & Cranberry Parfait - *A slice of homemade Pate served with toast*  
(V) Chargrilled Vegetable Terrine  
Parma Ham & Fanned Melon *served with Raspberry Coulis*  
(V) Tomato & Mozzarella *served on a bed of Rocket with French dressing*

### SECOND COURSE

Boned Leg of Lamb - *Roasted with Garlic & Rosemary, served with a Minted stock reduction*  
Roasted Duck - *Moist Breast of Duck, roasted & served with a Redcurrant Jus*  
Spanish Chicken - *Chicken and Chorizo in a spicy tomato sauce, served on a bed of buttered Pasta*  
Poached Salmon - *Fillet of Salmon with Cray Fish, muscles and Prawns infused in a creamy white wine sauce*  
King Prawns & Vegetables - *Fresh seasonal roasted vegetables, peeled king prawns served on a bed of conchiglioni*  
Coq au Vin - *A truly authentic dish, cooked to perfection in wine and herbs*  
Beef, Guinness & Mushrooms - *Tender pieces of fillet beef, slowly cooked in stout and mushrooms*

**All served with a selection of Seasonal Vegetables - All Pasta Dishes served with Salad and Garlic Bread**

### DESSERTS

Individual Fresh Fruit Pavlova - *Homemade meringue with lashings of whipped cream, Fresh Seasonal Fruits & Roasted Almonds*  
Summer Pudding - *A bread case steeped in fruit juice with Cassis, filled with Redcurrants, blackcurrants, blackberries, cherries & Strawberries*  
Individual Chocolate Torte - *Dark or white chocolate Torte, handcrafted sponge soaked in either rum or brandy finished with a chocolate collar*  
Pannacotta served with a berry compote crackling Fruit Pots break through the topping to reveal fresh fruit and thick cream  
Pineapple & strawberries laced in Quantro  
Coffee, Tea & Chocolates

### ADDITIONS

Homemade Petit fours £3.00 per person  
Continental Cheeseboard with Biscuits & Grapes £ 3.50 per person  
Chefs Pre Dinner Canapés Selection £6.50 per person

This menu is served with fresh Ciabatta Bread and a selection of dressing & condiments

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### **£30.00 per person:**

**The Final Menu selected MUST Consist of 2 Starters and ONE dish per course to be served to everyone in the party with the exception of a vegetarian dish.**

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## HOT & COLD CANAPE SELECTION

### CHILLED

Croustades - HOLLOWED bowl-like crust of pastry  
Pesto & Quails Egg **Or** Smoked Salmon & Crab Mouse **Or** Beef & Horseradish

Pinwheels

(V) Red Pepper & Pesto

Smoked Salmon & Crème Cheese

Asparagus & Crème cheese

Mini Chicken & sweet chilli Kebabs - Marinated chicken fillet with yellow & red peppers on a skewer

Baby Asparagus Spears wrapped in Prosciutto Ham

Smoked Salmon Canape Selection

Chefs Choice of Cocktail Blinis

Salmon Pate

Prawn & Dill

(V) Guacamole & Red Pepper

Cream Cheese & Smoked Salmon

Duck Pate & Orange

Lime & Coriander Chicken Skewers

Sushi - Japanese dish of cooked seasoned rice served with fish.

Honey Glazed Cocktail Sausages served with a Mustard Mayo

Mini Chicken Salsa Wraps - Wraps with a Mexican style chicken filling

### FRESHLY BAKED

Lamb & Mint Maple Skewers - Rhaita Dip

Mini Duck & Hoisin - Filled with Duck, Spring Onion & Hoisin Sauce

Mini Croustades

(V) Bite Size Stilton and Red Onion

(V) Brie and Cranberry

(V) Sunblushed Tomato with Mozzarella

Angels on Horse Back - Smoked Oysters Wrapped in Bacon

(V) Mini Vegetarian Spring Rolls served with a Chilli Dipping Sauce

Crushed Filo Coated King Prawns

King Prawn fan tail coated in crushed filo pastry

Goujons of Sole and Plaice served with Tartar Sauce & Lemon Dressing

(V) Monterey Jack Cheese & Onion Goujons

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**£19.50 per person: 3 Freshly Baked Choices and 3 Chilled Choices**

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## **COLD CANAPE SELECTION**

### **CHILLED**

Croustades - Hollowed bowllike crust of pastry  
Pesto & Quails Egg **Or** Smoked Salmon & Crab Mouse **Or** Beef & Horseradish

Pinwheels

(V) Red Pepper & Pesto

Smoked Salmon & Crème Cheese

Asparagus & Crème cheese

Mini Chicken & sweet chilli Kebabs - Marinated chicken fillet with yellow & red peppers on a skewer

Baby Asparagus Spears wrapped in Prosciutto Ham

Smoked Salmon Canape Selection

Chefs Choice of Cocktail Blinis

Salmon Pate

Prawn & Dill

(V) Guacamole & Red Pepper

Cream Cheese & Smoked Salmon

Duck Pate & Orange

Lime & Coriander Chicken Skewers

Sushi - Japanese dish of cooked seasoned rice served with fish.

Honey Glazed Cocktail Sausages served with a Mustard Mayo

Mini Chicken Salsa Wraps - Wraps with a Mexican style chicken filling

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**£19.50 per person: choice of 6 canapes**

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## AFTERNOON TEA SELECTION

### HOMEMADE SAVOURY SELECTION

Smoked Salmon & Cucumber Sandwiches *with Black pepper on fresh Granary Bread*

Ham and Dijon mustard *on White Bread*

Cheese & Paprika Scones - warmed homemade three cheese scones served with Butter

Dry Cured Ham and parsley scones - warmed homemade Scones served with wholegrain mustard

Tea & Filter Coffee

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**£13.95 per person + VAT**

### HOMEMADE SWEET SELECTION

Fruit Scones served with Clotted Cream & Strawberry Preserve

#### Homemade Cakes

Organic Carrot

*Carrot Cake decorated with tangy orange cream frosting*

Or

Coffee & Walnut

*Moist coffee & walnut sponge, decorated with coffee flavour frosting and topped with walnut pieces.*

Or

Victoria Sponge

*Vanilla flavoured sponge layered with butter cream & raspberry jam, delicately dusted with icing sugar.*

Strawberries & Cream

Tea & Filter Coffee

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**£8.95 per person + VAT**

**If you would like a selection of Savoury and sweet  
please choose 2 savoury and 2 sweet choices for £11.95**

Extras

Champagne per glass £6.00

Pimms per glass £3.00

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## CHILDRENS PARTY MENU

### SANDWICHES

Egg Mayonnaise  
Tuna Mayonnaise & Sweetcorn  
Cheese & Tomato  
Ham & Lettuce  
Strawberry Jam

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Home Cooked Sausage Rolls  
Cocktail Sausages  
Mini Scotch Eggs  
Chicken Drum Sticks  
Warm Pizza Fingers  
Section of Crisps & Nibbles

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Chocolate Crispy Cakes  
Selection of Muffins  
Selection of Iced & Chocolate Biscuits

### DRINKS

Selection of Fizzy Drinks  
Fruit Squash served in plastic glasses

**£9.95 + VAT per person**

### ADDITIONS

Personal Birthday Cakes can be arranged prices vary  
Childrens Entertainer: £275  
Helium Balloons £1.10 per balloon  
Party Hats £1.00  
Party Bags £3.50

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## **SALAD CHOICES**

### **ROASTED VEGETABLE SALAD**

A mixture of courgette, red onion, aubergine, red pepper, button mushrooms and cherry tomatoes, slowly roasted in olive oil and thyme to release their flavours

### **POTATO AND PARSLEY SALAD**

Diced potatoes mixed with freshly chopped parsley, onions and mayonnaise to create a creamy and filling salad

### **MIXED LEAF SALAD**

An array of different lettuces all served underneath crispy garlic and herb croutons with vinaigrette

### **TOMATO, BASIL AND PARMESAN SALAD**

Beef tomatoes thinly sliced, and topped with fresh basil leaves and shavings of Italian parmesan

### **TOMATO AND RED ONION SALAD**

Beef tomatoes sliced and layered with sweet red onion

### **SPICY RICE SALAD**

Rice cooked to perfection with turmeric, apricots and sultanas, then topped with toasted flaked almonds

### **LEMON AND CORIANDER RICE SALAD**

Rice infused with tangy lemon and dressed with chopped coriander, to make a zesty summer salad

### **HOMEMADE COLESLAW**

Grated carrot, white cabbage, and onion, all coated with a thick mayonnaise. The perfect accompaniment to any meal

### **GREEK SALAD**

Black pitted olives, diced cucumber, tomatoes and cubed feta cheese, mixed together to create a perfect Greek salad

### **CAESAR SALAD**

Anchovies and hard boiled eggs laid on a bed of little gems lettuce, dressed with a classic Caesar salad sauce

### **MIXED BEAN SALAD**

A selection of red kidney beans, green beans, butter beans, and chickpeas served with vinaigrette

### **FRENCH BEAN SALAD**

French Beans cooked until al dente, served coated in sesame seeds and a French dressing

### **ROCKET AND WALNUT SALAD**

Wild rocket leaves combined with walnut pieces, celery and dressed with a blue cheese dressing

### **SALAD NICOISE**

Tuna, French beans, hard boiled eggs, cherry tomatoes and lettuce mixed together with a garlic dressing

### **OVEN ROASTED MUSHROOMS SALAD**

Button mushrooms slow roasted in the oven with garlic and served with a garlic olive oil

### **COUSCOUS SALAD**

A colourful, fresh salad made with couscous incorporated with sweet red onion, yellow peppers, sweet corn and fresh mint

### **CUCUMBER AND MINT SALAD**

Diced cucumber mixed with a mint and yoghurt dressing

### **BEETROOT SALAD**

Juicy beetroot marinated with onion to bring out their natural sugars and sweetness

***These salads to be chosen where menu's specify salad – Selection of dressings will be served.***

***Catering is based upon a minimum number of covers served.***

***Menus for fewer than this number can be provided but will incur a surcharge.***

***All prices are based upon a standard 4 hour charter.***

**All prices are excluding VAT.**

## **BAR TARIFFS 2008 SEASON**

### **BAR PRICES**

**£**

House Wine (125ml)	3.00 per 125ml glass
House Wine (750ml bottle)	12.00 per bottle
House Sparkling Wine (750ml bottle)	14.00 per bottle
House Champagne (750ml bottle)	35.00 per bottle
Bottled beers	3.00 per bottle
475ml Magners	4.50 per bottle
Bacardi Breezers & Smirnoff Ice	2.50 per bottle
Vodka Screamers	2.50 per bottle
House Spirits – Gin, Whisky, Vodka	2.50 per 35 ml measure
Premium Spirits	3.50 per 35ml measure
Late Bottled Port	3.50 per 35ml measure
Sherry/Vermouth	2.50 per measure
Liqueurs	3.00 per 35ml measure
Mixers	1.00 each
Redbull	2.50 each
330ml Cans	1.20 each
500ml Water	1.00 per bottle
1.5L Water	2.50 per bottle
Cordial Shot	0.20 per shot

### **COCKTAILS**

**£ (served in 2 pint jugs)**

Pimms No. 1	14.00 each
Sex on the Beach	14.00 each
Woo Woo	14.00 each
Blue Lagoon	14.00 each
Lust	14.00 each

**Please note that all prices include VAT at 17.5%**

## WINE LIST

### HOUSE WINE

Neblina Merlot- *Chile* - £11.95

*This Chardonnay from Chile's central valley is packed with tropical fruit flavours and a soft mouthfeel.*

Neblina Sauvignon Blanc- *Chile* - £11.95

*Youthful, lively and fresh, this Sauvignon Blanc has herbal tropical notes on the nose, followed by a zesty citrus palate.*

Cuvee des Amandier Rouge- *France* - £10.95

*Grenache is blended with Syrah and the resulting wine offers up-front fruit, with good balance and length.*

Cuvee des Amandier Blanc- *France* - £10.95

*Displays a mass of clean floral fruit with an off-dry body and a gentle acidity.*

### WHITE WINE

Bellvue Hill Chardonnay- *Australia* - £11.95

*The palate has lashings of vanilla and butter with subtle hints of spice. The wine is full flavoured with delicious tropical fruit on the finish.*

Kangarilla Road Chardonnay- *Australia* - £21.95

*The wine is barrel-fermented and offers ripe pear and spice aromas with a long elegant finish.*

Macon Lugny Louis Latour- *Burgundy* - £18.95

*Sophisticated white Burgundy at a very affordable price, well defined, buttery lemon bouquet with crisp apple fruit flavours.*

Chablis Vocoret- *France* - £23.95

*This Chablis has a good depth of mineral complexity overlaid by a lovely racy texture of lemons and grapefruits.*

Muscadet Hautes Noelles- *France* - £13.95

*A ripe, explosive concentrated flavour.*

Pouilly Fume Griottes- *France* - £22.95

*This wine is crammed with fragrant citrus and gooseberry fruit balanced by flinty, mineral laced acidity.*

Sancerre Les Baudrieres- *France* - £23.95

*Crisp, citrus and gooseberry flavours, balanced by restrained mineral elegance.*

Pinot Grigio Pavia Pasqua- *Italy* - £13.25

*Zingy acidity and soft sunny fruit make this long-standing Majestic classic a real bargain.*

Jackson Estate Sauvignon Blanc- *New Zealand* - £23.95

*Long fruit flavours redolent of rhubarb and gooseberries overlay a classy mineral texture.*

Oyster Bay Sauvignon Blanc- *New Zealand* - £17.95

*Pronounced aromas of gooseberry and tropical fruits sit alongside a subtle herbaceousness creating a crisp, elegant and refreshing wine.*

### RED WINE

Catena Cabernet Sauvignon- *Argentina* - £23.95

*A full bodied wine with rich, dark, cassis-scented black fruit and a warm, spicy finish.*

Catena Malbec- *Argentina* - £23.95

*Ripe bramble and spicy blackberry notes on the nose are echoed on the richly textured palate, with hints of vanilla oak and balanced acidity on the finish.*

Bellvue Hill Shiraz- *Australia* - £11.95

*Packed with sweet berry fruit flavours, the palate is soft and smooth with excellent balance. The cherry, plum and spice characters are evident from the start.. A fantastic party wine.*

Bellvue Hill Merlot- *Australia* - £11.95

*A delightful Shiraz with a deep, dense colour and a complex nose of rich berry fruits and a subtle smoky oak character.*

2 Up Shiraz, Kangarilla Road- *Australia* - £18.95

*Lifted berry flavours on the palate leads to spicy, stewed plums and dark cherries. The long lingering finish reflects dark berry fruits and fine tannins.*

**Please note that all prices exclude VAT at 17.5%**

### **RED WINE cont.**

Windhams bin 555- *Australia* - £16.95

*A rich, jammy wine with plenty of juicy blackberry, strawberry and plum fruit flavours, typical of Australian Shiraz.*

Chateuneuf du Pape Remy Ferbras- *Cotes du Rhone* - £27.95

*A vivid violet colour, with a fresh red fruit bouquet, followed by a full, rich well balanced palate with hints of vanilla and spice.*

Château du Cray - côte Chalonnaise- *France* - £21.95

*Oak matured, the light blackcurrant fruits emerging on the palate are well rounded and balanced by subtle tannins.*

Château Greysac Médoc, Cru Bourgeois- *France* - £27.50

*Offers plenty of classic Médoc flavours of cassis, black cherry and plum fruits, balanced by hints of vanilla and spice.*

Chateau Guiot- *France* - £14.25

*This has herby aromas and lashings of juicy forest fruits.*

Chateau Haut Franquet- *France* - £17.95

*A great value, Cabernet Sauvignon-dominate claret with a classic blackcurrant and blackberry nose, with hints of vanilla and spicy oak flavours.*

Chianti Loggia del Conte- *Italy* - £13.95

*Intense and complex aromas of red berry fruits, cherries, velvety vanilla nuances, and spices such as cloves.*

Sablet Domaine Piaugier- *France* - 17.95

*A full-bodied wine with rich aromas of plum, black cherries and spice and a long peppery finish..*

Cune Crianza- *Spain* - £16.95

*Deep, complex and full of flavour. Plums, damson, briar, coffee tones and good toasty vanilla make this full and rounded. Rich, fruity length with a nice finishing bite of acidity and oak in lovely harmony.*

### **ROSE WINE**

Neblina Merlot Rose- *Chile* - £11.95

*A true New World rosé, with intense colour and mouthwatering red fruit characters.*

Pinot Grigio rose Breganze- *Italy* - £13.95

*Soft floral flavours on the palate and a refreshing, pleasantly smooth finish.*

Rioja Rosado, Marques de Caceres- *Spain* - £16.95

*this refined, fresh rosé made from 80% Tempranillo and 20% Garnacha, offers delightful notes of red currants and strawberries.*

### **CHAMPAGNES**

Heidsieck Monopole Gold Top 2002- *France* - £32.95

*Deliciously soft and rich with subtle vanilla hints and bags of elegance.*

Jacquart Brut Mosaique NV- *France* - £31.95

~ **Our recommended House Champagne** ~

*This non-vintage cuvée displays fine bubbles, is well-rounded and yet fresh, with a hint of flowers and dough.*

Jacquart Brut Rose- *France* - £32.95

*Delicious fresh berry fruit flavours, a creamy texture on the palate and crisp refreshing finish - a fantastic summer aperitif.*

Veuve Clicquot Brut NV- *France* - £51.95

*Archetypal Champagne from an historic house, Madame Clicquot's wine displays a superb marriage of freshness & power.*

Laurent Perrier Rose- *France* - £80.00

*Salmon pink in colour, revealing the full aromatic richness of the Pinot Noir grapes.*

### **SPARKLING WINE**

Lindauer Brut or Rose- *New Zealand* - £16.95

*Consistently one of the most sought-after sparkling wines.*

Cava Calamino – *Spain* - £11.95

*Fresh and harmonious displaying plenty of apple and toast flavours.*

If a wine vintage is unavailable a suitable alternative will be provided

**Please note that all prices exclude VAT at 17.5%**