

Option One

Homemade 6oz Burger with a Variety of Relishes, Sauces & Mustards **DF**

Barbecued Cumberland Sausages with Fried Onions **DF**

Marinated Chicken Thighs & Drumsticks in a Spicy Brown Sauce **GF DF**

Hot Jacket Potatoes & Butter **GF DF**

Coleslaw Salad **GF DF**

Assorted Mixed Seasonal Salad **GF DF**

Decorated English Cream Trifle with Strawberries

Fresh Bread & Butter

£23.00 (+VAT) Per Guest

Option Two

Gourmet Grilled 8oz Beef Burgers Served with Mature Cheddar & Red Onion Marmalade in a Fresh Brioche Bun **DF**

Whole Roasted & Barbecue Glazed Chicken Pieces **GF DF**

Piquant Marinated Lamb Kebabs with Peppers & Red Onion **GF DF**

Hot Baked Vegetarian Capsicum Glazed with Cheese **GF**

Greek Salad with Diced Feta & Olives **GF**

Cous Cous with Vegetables & Sultanas **DF**

Provençale Pasta Salad **DF**

Fruit Topped Cheesecake with Fresh Cream

Fresh Bread & Butter

£26.00 (+VAT) Per Guest

Option Three

Cajun Spiced Monkfish Kebabs with Mushrooms, Courgettes & Onions **GF DF**

Glazed Devilled Pork Spareribs in a Rich Tomato Sweet & Sour Sauce **GF DF**

Marinated Chicken Thighs & Drumsticks Barbecued in a Spicy Brown Sauce **GF DF**

Hot Baked Ratatouille Vegetarian Capsicum Glazed with a Cheese & Breadcrumbs Topping

Hot New Minted Potatoes with Parsley **GF**

Tomato, Radish & Spring Onion Bowl **GF DF**

Mixed Vegetable Salad **GF DF**

Lettuce, Bean Shoots & Mixed Nut Salad **GF DF**

Vanilla Cheesecake with a Red Berry Compote

Fresh Bread & Butter

£26.00 (+VAT) Per Guest

V – Vegetarian

VE – Vegan

GF – Gluten Free

DF – Gluten Free

Option Four

Selection of Assorted Canapés on Arrival

Teriyaki Marinated Rib-Eye Steak, Flash Grilled & Served with Homemade Aioli **GF DF**

Brochette of Coriander Scented Chicken Breast, Served with Mint Yoghurt **GF DF**

Chilli & Honey Flavoured Game Sausages (Or Cumberland Sausages if Preferred) **DF**

Sweet Potatoes & Herbed Salad **GF DF**

Bismarck Salad: Lettuce Heart, Red Cabbage & Horseradish **GF DF**

French Bean & Mushroom Vinaigrette **GF DF**

Beetroot with Orange Dressing **GF DF**

Cherry Tomatoes & Iceberg Lettuce **GF DF**

Sharp Lemon Tart & Cream

Fresh Bread & Butter

£30.00 (+VAT) Per Guest

Option Five

Pulled Pork in a Smokey Barbecue Sauce Served with a Floured Bap

Marinated Fresh Salmon & Vegetable Kebabs with Dill Dressing

Barbecued Minute Scallops of Norfolk Turkey Breast

Hot Baked Casserole of Assorted Root Vegetables with a Paprika Breadcrumb Glaze

Hot Jacket Potatoes Served with Sour Cream & Mature Cheddar

Caesar Salad with Parmesan Cheese

Classic Coleslaw

New Potato Salad

Luxury Black Forest Gateaux with Kirsch & Cream

Fresh Bread & Butter

£30.00 (+VAT) Per Guest

Option Six (Vegan Menu)

Grilled Tofu with Pepper & Chilli Sauce **VE GF DF**

Grilled Aubergine & Courgette with Quinoa Salad **VE GF DF**

Pulled Jackfruit Burgers in a Sesame Seed Bun **VE GF DF**

Hot Jacket Potatoes Served with Baked Beans **VE**

Pickled Pink Coleslaw **VE**

Spinach & Cherry Tomato Salad with Balsamic Dressing **VE**

Vegan Brownies **VE**

Fruit Salad **VE**

Fresh Bread & Oils **VE**

£20.50 (+VAT) Per Guest

V – Vegetarian

VE – Vegan

GF – Gluten Free

DF – Gluten Free

Option Seven (Caribbean Menu)

Jerk Chicken Legs

Lamb, Pepper & Pineapple Kebabs with a Chilli Lime Mayo

Jamaican Grilled Red Snapper Escovitch

Grilled Plantain

Jerk Aubergine Sweet Potato Salad

Coconut & Mango Rice

Tomato & Spring Onion Salad

Mixed Salad

Exotic Fruit Salad with a Rum Syrup

Passion Fruit Topped Cheesecake

Fresh Bread & Butter

£28.50 ^(+VAT) Per Guest

Staff Surcharge is based on a 3-Hour – 4-Hour Charter including 1-Hour setup

0 – 60 Guests: £144.00 ^(+VAT)

Additional Hours Are Charged At £18.00 ^(+VAT) Per Staff Member Per Hour