

CITY CRUISES CHARTERS

DINNER MENU

MENU ALSO INCLUDES DESSERT (EITHER 1 OR 50/50). AND TEA AND COFFEE.

WATERLOO 3 COURSE MENU

Choose 1 starter, 1 main and 1 dessert to be served to whole party.
Vegetarian and Vegan will be catered for.

£61.95 PER PERSON EX VAT

STARTERS

PAN SEARED SCALLOPS with Pea Puree, Truffled Cauliflower & Nori Ash

GOATS CHEESE & BEETROOT TARTLET with Herb Salad & Citrus Vinaigrette

SEASONAL VEGETABLE TERRINE with Wild Mushrooms, Romesco Gel & Watercress

MAINS

BLACK COD MISO with Lemon Preserve, Bok Choi, Confit Cannellini Beans & Fresh Herbs

BORDEAUX BEEF CHICKS with Black Garlic Gouda Cheese Mash, Glazed Shallots & French Beans

ROAST & FILLED CHICKEN BREAST with Feta, Red Onion, Sage, Artichokes & Lemon Thyme Gnocchi

BOUILLABAISSE FISH FENNEL with Tomatoes, Saffron, Potatoes & Rouille Croutons

DESSERT

DARK CHOCOLATE MOUSSE with Pistachio

ENGLISH PEAR TATIN

CHEESE SELECTION with Artisan Crackers

MENU INCLUDES 2 MAINS 2 SIDES & 1 DESSERT

BLACKFRIARS MENU *SERVED BUFFET STYLE*

You can choose up to 3 mains to allow us to cater for vegetarian and vegan which will be split when you confirm dietary requirement. Choose 2 sides, 1 dessert or 2 to be split 50/50.

£51.50 PER PERSON EX VAT

MAINS

CHICKEN GARLIC & LEMON, TARRAGON

SHORT RIB with Black Coffee & Canadian Maple Syrup

MINI BABY BACK RIBS with Oxtail & Whiskey Glaze

SOUTH FRIED CHICKEN WINGS with Peppered Dip

BREADED COD CHICKS with Yoghurt & Oregano

ROASTED CAULIFLOWER with Miso Chilli Flakes

CRISPY CABBAGE with Harissa Glaze & Walnuts

SIDES

TRIPLE COOKED CHIPS

WALDORF SALAD with Apples, Celery, Walnuts, Grapes & Lemon Honeycomb

MASCARPONE CLASSIC SLAW with White Cabbage, Carrot, White Onion & Lemon Mayo

DESSERT

BLACK CHERRY CHEESE CAKE

CHOCOLATE DELICE

MENU INCLUDES 2 MAINS 2 SIDES & 1 DESSERT

TOWER MENU *SERVED BUFFET STYLE*

You can choose up to 3 mains to allow us to cater for vegetarian and vegan which will be split when you confirm dietary requirement. Choose 2 sides, 1 dessert or 2 to be split 50/50.

£40.95 PER PERSON EX VAT

MAINS

BURGER SELECTION (Each Burger is 1 selection)

- RARE BREED BEEF BURGER Welsh Vintage Cheddar, Red Onion Marmalade & Aioli
- JAPANESE CHICKEN BURGER Teriyaki, Asian slaw, Wasabi Mayo Dehydrated Onions
- BUTTERNUT, RED PEPPER FRITTER BURGER, Sundried Tomato, Fresh Herbs & Swiss Cheese Dressing
- NORDIC FISH BURGER with Fermented Fennel & Skyr Coleslaw

RATATOUILLE with Mediterranean Vegetables Basil, Passata, Aged Parmesan Pressed Olive Oil, & Croutons

CRISPY CABBAGE with Harissa Glaze & Walnuts

SOUTH FRIED CHICKEN WINGS with Peppered Dip

DARK KKOCHI CHICKEN SKEWERS with Pearl Couscous, Goats Curd & Lemon Zest

PRESSED PORK BELLY with Honey, Pear Compote & Black Bean Cassoulet

BREADED COD CHICKS with Yoghurt & Oregano

ARANCINI MOZZARELLA & BASIL with Tomato, Aged Parmesan

SIDES

TRADITIONAL GREEK SALAD with Roma Tomatoes, Cucumber, Red Onions, Kalamata Olives Bell Pepper & Feta Cheese

PEARL COUSCOUS SALAD Courgette , Sun-Dried Tomatoes, Basil Olive Oil, Red Onions, Lemon Zest

TRIPLE COOKED CHIPS

DESSERT

EATON MESS, SALTED WELSH SHORTBREAD

ORANGE & POLENTA CAKE with Creme Fresh

MENU INCLUDES 2 MAINS & 2 SIDES

BBQ MENU

You can choose up to 3 mains to allow us to cater for vegetarian and vegan which will be split when you confirm dietary requirements. Choose 2 sides.

£40.95 PER PERSON EX VAT

MAINS

BLACK MAPLE SHORT RIB with Black Coffee, Canadian Maple syrup & Red Chili

CAJUN SMOKED BRISKET with Green Apple Slaw

GRILLED WATERMELON & DEHYDRATED BASIL SKEWERS with Watermelon & Feta

BRATWURST HOTDOG a German Sausage in a Brioche Bun topped with Sauerkraut

GRILLED HARRISA CAULIFLOWER STEAK with toasted Hazelnut, Roasted Garlic & Aubergine

CHAR GRILLED CHICKEN QUARTERS with Chimichurri, Yoghurt & Cucumber

SIDES

CEASER SALAD & HERB CRUTON

ENDVIE & GRILLED PEAR

CANNELLINI BEAN & PANCHETTA LARDONS

PANZERNELLA AND FLAKED SALT COD

TRIPLE COOKED CHIPS

AFTERNOON TEA

AVAILABLE IN VEGETARIAN, VEGAN AND GLUTEN FREE

£30.50 PER PERSON EX VAT

SUBSTITUTIONS ARE NOT AVAILABLE WITH THIS MENU MINIMUM OF 80 GUESTS

SELECTION OF SANDWICHES

SALMON Even and Wye Finest Smoked Salmon and Cream Cheese Sandwich

EGG Organic Egg & cress sandwich (V)

CHICKEN Organic Coronation Chicken Sandwich

CUCUMBER Marinated Cucumber Sandwich

FRESHLY BACKED SCONES

with Plain Scone with Cornish Clotted Cream and Strawberry Preserve

PASTRIES

A delightful seasonal selection of small pastries and macaroons

SAVOURYS

Sausage Rolls, Pork Pie, Triple Cheese & Mustard Straws and Picked Preserves

SELECTION OF TEAS

TEA FLAVOURS English Breakfast, Herbal & Fruit

COFFEE Also Included Decaffeinated Coffee

FINGER FOOD MENU

£29.50 PER PERSON EX VAT

You can choose up to 4 savoury options or 3 savoury and 1 sweet.

SAVOURY

CANDY CANE BEETROOT CARPACCIO

Speckled Ricotta, Kumquats, Pistachios

SAFFRON & FENNEL PAKORA

Seasonal Vegetables, Cumin Yogurt

PRESSED PORK BELLY

Apple Crisps, Oxtail Jus

SHEEP'S CHOPS

with Lamb Fat and Sherry

(OPTIONAL)

SWEET

DARK CHOCOLATE MOUSSE CAKE

with Orange Zest Curd

(N) CONTAINS NUTS (V) VEGETARIAN (VG) VEGAN