

“This is superb quality food by any standard. Always hand crafted and home cooked, never off-the-shelf or purchased from ready-made specialists, our food is about flavour, presentation and simple lip-smacking satisfaction”

Sailing Barge Will Menus

BBQs



The Classic - £35.50 + VAT pp

Gourmet Grilled Beef Burger with Red Onion Marmalade & Sliced Cheddar

Cumberland Sausages with Onion & Mustard Relish

Served in Brioche Burger Buns & Hot Dog Rolls

Hot Baked Capsicum Glazed with Cheese (V)

Seasonal Salads

The Gourmet - £39.50 + VAT pp

Gourmet Grilled Beef Burger with Red Onion Marmalade & Sliced Cheddar

Cumberland Sausages with Onion & Mustard Relish

Served in Brioche Burger Buns & Hot Dog Rolls

Portobella Mushroom Burger

OR

Kebab Selection

Halloumi and Sunshine Vegetable Kebabs (v)

Free Range Chicken Skewers with Lemon Thyme, Mustard & Honey Marinade

Salads

Two of the below will be provided

Mixed Summer Leaves with Aged Balsamic, Mustard & Honey Dressing (v)

New Potatoes tossed in Yogurt, Spring Onion & Fresh Herbs

Dessert

Fruit topped Cheesecake with fresh cream

A circular logo for S.B. Will, featuring the text "S.B. Will" in a white, serif font. Below the text is a white anchor icon. The logo is set against a dark, circular background.

S.B. Will

We have a minimum catering spend of £500 + VAT. Due to the presence of nuts, fish, egg, shellfish, milk and gluten within our kitchens, it is impossible to guarantee that there is no cross-contamination of these items during preparation, although every effort is made to minimise the risk

BBQs



The Yank - £ 39.50 + VAT pp

Pulled Beef Brisket
Louisiana hot sauce
sesame bun

Classic BBQ Chicken Wings
Hot sauce duo
blue cheese sauce

Macaroni Cheese
Crispy breadcrumb topping

Salad

Classic Cobb Salad

Cucumber • tomato • egg • feta • ranch dressing • avocado

Coleslaw

Dessert

New York Cheesecake
Blueberry compote

Caribbean - £39.50 + VAT pp

Jerk Chicken Legs

Lamb, Pepper & Pineapple Kebabs
Chilli lime mayo

Grilled Plantain

Jerk Aubergine

Salads

Sweet Potato Salad

Coconut & Mango Rice

Mixed Salad

Dessert

Banana Fritters

The Greek - £39.50 + VAT pp

Lemon & Oregano Pork Skewers

Souvlaki Chicken Thighs

Pitta with Hummus

Salad

Greek Salad

Courgette & Roast Lemon Salad

Dessert

Honey Pistachio Cake
Thick Greek yoghurt



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Cold Finger Buffet Menus



Build our own Finger Buffet £25.50pp. Choose up to 3 sandwiches or additions and one dessert, any extra £5.50pp per item

Vegetarian

Thyme and Garlic flavoured Aubergine and Mozzarella Rounds

Crisp Falafel patties of spiced chickpeas, parsley and garlic (DF/GF)

Mini Courgette Fritters with a Spiced Roast Tomato Sauce

Mini Indian Samosas with a Sweet Mango Chutney dip (DF)

Smoked cheddar quesadilla with Pico De Gallo

Meat

Marinated Piri Piri Chicken Skewers (DF/GF)

Mini Cumberland Sausage in a Hot Dog Bun with a Duo of Sauces (DF)

Tender Beef Skewers with Chargrilled Peppers & Onions (DF/GF)

Ginger and Hoisin Marinated Chicken Wings (DF/GF)

Honey and Seeded Mustard marinated Sticky Cumberland Sausages (DF)

Sausage and caramelized red onion rolls

Mini Yorkshire with peppered roast beef topped with a horse radish roulade

French Apple Tart & crème Anglais
Apple Pie
Fruit Crumble

Fish

Thai spiced Fish Cakes served with a Tangy Sauce (DF)

Salmon Brochette served with a Dill Dip (DF/GF)

Smoked Salmon filled bagels with a chive cream Cheese

SANDWICHES

A selection of sandwiches to include the favourite fillings:

Tuna Niçoise in a Lemon Mayonnaise

Cheddar Ploughman's (v)

Chicken Caesar Wraps with Parmesan Cheese
Asian Vegetable wraps

All the above sandwiches are served on Artisan Organic Breads

Vegan

Fresh marinated Grilled Vegetable and Olive Skewers (DF/GF)

Olive tapenade encroute topped with artichoke (DF)

Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell

Vegetable crudités served with assorted breads and dips (DF/GF)

Roasted pepper and sun-dried tomato bruschetta [DF]

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Street Food



£36.00 pp + VAT – Please choose 3 x options per person. 'Additions': £5.50 pp + VAT pp per bowl

Meat

Mexican Chili Beef con Carne in a Rich Tomato Sauce, with Steamed rice and Tortilla Chips (DF/GF)

Cumberland Pork Sausage served on creamy Mashed Potatoes with Caramelised Red Onion Gravy

Brick Lane style Chicken Biryani with Indian Herbs (DF/GF)

Slow-cooked Pulled Pork shoulder in a Smoky Barbeque Sauce, served in a Floured Bap (DF)

Squash Tagine Pomegranate cous cous

Thai Chicken Curry served with rice

Fish

Classic Prawn Cocktail with Marie Rose Sauce, served on a Salad of Cucumber, Lime and Avocado (DF/GF)

Fillet of Salmon presented on a Lemon and Thyme marinated Chickpea and Bean Salad (DF/GF)

Spicy Prawns sautéed with Chili, Fresh Basil leaves and Vermicelli Rice Noodles (DF/GF) OR Prawn noodle box

These menus will be served in disposable bowls, second helpings are available on a first come first served basis. Purchasing an 'Addition' will boost your total servings to 2 x bowls per person. We have a minimum catering spend of £500 + VAT. Due to the presence of nuts, fish, egg, shellfish, milk and gluten within our kitchens, it is impossible to guarantee that there is no cross-contamination of these items during preparation, although every effort is made to minimise the risk



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Vegetarian

Creamy Garden pea and Broad Bean Risotto with Arborio rice, finished with Shaved Parmesan (GF)

Chargrilled Haloumi, marinated in Chilli and Garlic, on a Roquette and Cherry Tomato Salad (GF/DF)

Roasted Root Vegetable and Squash Tagine, served on Pomegranate Cous Cous (GF/DF)

Italian Style Caprese Pasta Salad with fresh Tomato and Mozzarella, and Homemade Pesto (DF/GF)

Vegan

Sweet Potato and Spinach Saag Aloo Curry, served on a bed of Steamed Rice (GF/DF)

Vegan Hot Dog served with Chilli, Mustard, Ketchup and Crispy Onions

Tofu, Cashews and Asian Green Vegetables, stir fried in a Sesame and Soy Sauce (DF/GF)

Masala Beans with toasted Naan Bread finished with coriander and mango chutney (DF)

Bang Bang Cauliflower served with Spring Onions and Maple Chilli Sauce

Dessert

Classic Vanilla Bean Crème Brûlée topped with Caramelised Toffee (GF)

Dark Chocolate Mousse served with Italian Biscotti (GF)

Warm Spiced Apple Crumble served with Crème Anglaise (VG)

Churros served with Dark Chocolate sauce

Eton Mess of Whipped Cream and Fresh berries, topped with Crumbled Meringue (VG)

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Canapés



Pre-dinner: 3 x Canapés minimum for £20.00 pp + VAT. Additional canapés can be added at £5.50pp + VAT per canapé pp – minimum 25 pax

'Party' Canapés: Choose 7 x Canapés for £32.00 pp + VAT minimum. Additional canapés can be added at a £5.50 pp + VAT per canapé pp

Meat

Chicken Grilled on Wooden Skewers, served with a Ginger, Lemon and Coriander dip (DF/GF)

Crispy filo cups filled with a spicy sticky beef, topped with rocket salad (DF)

Parma Ham wrapped Grilled Asparagus Spears (DF/GF)

Shredded, smoked duck breast in rice paper wrap with spring onions

Honey and Seeded Mustard marinated Sticky Cumberland Sausages (DF)

Mini poached quail Scotch eggs with a curried mayonnaise

Smoked chicken coronation served on a poppadom [DF, GF]

Fish

Smoked Salmon and Crème Fraiche on a Buckwheat Blini

Lime, Coriander and Chili Prawns in a Crisp Cava Cup (DF)

Smoked Trout and Horseradish served on a toasted Rye Croute

Crisp Shells filled with Crab Meat and seasoned Avocado (DF)

Savoury Shortbread tarts filled with Smoked Haddock and Wilted Spinach

Spicy fishcakes with a Mango Salsa (DF/GF)

Angry Shrimp Skewers served with a Wasabi and Lime Mayo (DF/GF)

Spicy Prawn filled Filo Tarts, topped with Mango Salsa (DF)



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Vegetarian

Roasted Cherry Tomato atop a Thyme and Parmesan Shortbread (V)

Wild Mushroom, Herb and Mascarpone croustade (V)

Peppered Haloumi Cheese and Marinated Olive Skewers (GF)

Sun-dried Tomato and Cream Cheese topped with Asparagus, in a savoury beetroot tart (V)

Cherry Tomatoes and mozzarella topped with Pesto (GF)

Dolcelatte and fig chutney tartlet (V)

Mini Poached Quail Scotch Eggs with a Curried Mayonnaise (V)

Pear and Blue Cheese salad in Filo Pastry cups (v)

Dessert

Mini Lemon Meringue Pie with sharp Lemon Curd

Rich Chocolate Brownie Squares

Fresh Fruit Tart with Crème Patisserie

French Macaroons filled with Pistachio, Strawberry or Lemon filling

Homemade Marshmallows (DF/GF)

Chocolate Dipped British Strawberries (GF/DF)

Profiteroles filled with Fresh Cream and dipped in Salted Caramel or Chocolate

Vegan

Roasted Pepper and Sun-dried Tomato Bruschetta (DF)

Fresh marinated Grilled Vegetable and Olive Skewers (GF/DF)

Olive tapenade encroute topped with artichoke (DF)

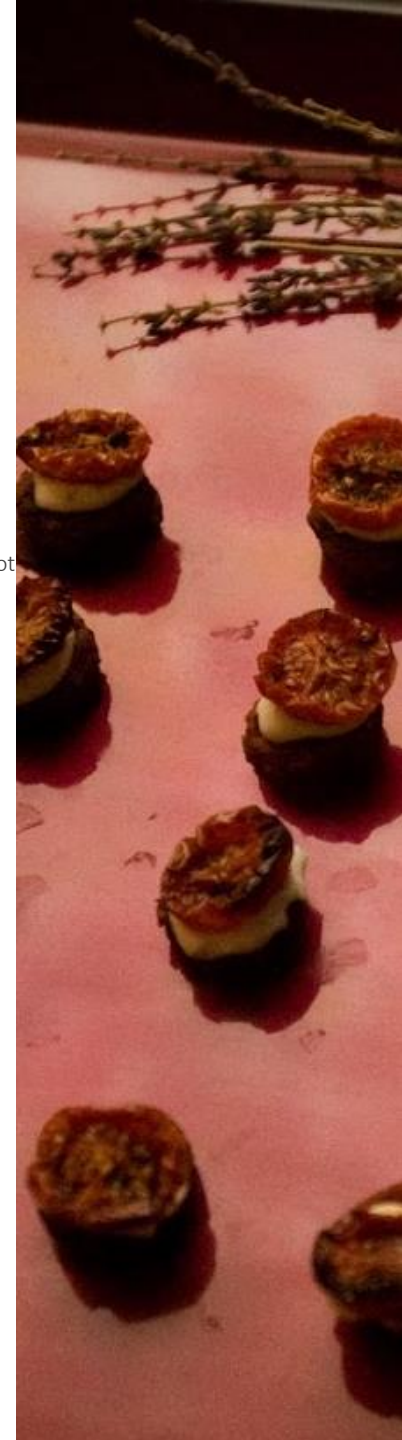
Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell (DF)

Vegetable crudités served with assorted breads and dips (GF/DF)

Bruschetta topped with Pea Pesto and Sun-Dried Tomatoes (DF)

Crisp Polenta topped with a Wild Mushroom Ragout

Rice Paper Rainbow Spring Rolls (DF)



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Hot fork buffet menus



Menu 1 - £45.00 + VAT pp

Crispy chicken wings or breast pieces - various seasoning
Baked Ratatouille topped with a Lemon and Herb Crumb
Rosemary Roast New Potatoes
Cherry Tomatoes
Italian Leaf Salad with Chargrilled Peppers & Wild Rocket
Fresh Bread basket

Dessert

French fruit Flan
Warm Chocolate Brownie with Pouring Cream V

Menu 2 - £45.00+ VAT pp

Cannelloni Pasta filled with a Creamy Spinach and Ricotta filling, baked in
Tomato Sauce
Coleslaw
Italian tomato salad
Mixed leaf salad
Fresh Bread basket

Dessert

Fruit topped cheesecake
Pavlova

Menu 3 - £45.00+ VAT pp

Beef Chili With Ancho, Red Beans and Cocoa
Spiced Squash and Vegetable Stew with Roasted Pepper Harissa DF GF
Steamed Rice
Avocado & Tomato Salsa with Sour Cream
Bread and Butter

Dessert

Rich Chocolate and Pecan Brownie

Menu 4 - £49.95+ VAT pp

Chicken Breast baked in a Rich Provençal Tomato sauce with Red
Peppers
Porcini & Portobello Mushrooms
in a Creamy Mustard Sauce
Roasted New Potatoes
Layered sliced Tomatoes, Red Onion and Basil Salad
Three Bean Salad with Italian Herbs and Virgin Olive Oil
Bread and Butter

Dessert

Sweet Honey and Pistachio Syrup Cake

Menu 5 - £49.95 + VAT pp

Slow Cooked Leg of Lamb with Mint, Honey, Lemon and Harissa
Scottish Salmon Baked with Caramelised Fennel, Orange and Red Onion
Ricotta, Slow Roast Tomato & Basil Tart
Potato Salad with a Yoghurt, Herb & Spring Onion Dressing
Couscous Salad with Edamame Beans, Dried Cranberries, Shaved Fennel, Fresh Tarragon & Pomegranate Dressing
Green Leaf Salad with Watercress, Rocket, Baby Gem Lettuce & Chive French Dressing

Dessert

Belgian Chocolate Truffle Mousse topped with Raspberries

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Seated dinners – Executive



£68.00 pp + VAT

'Executive' Menu 1

Starter

Goats cheese and caramelised red onion tarts topped with asparagus spears (V)

Main

Chicken breast stuffed with Ricotta crispy pancetta and buttered savoy cabbage, Fondant potatoes & Jus

Baked Trout with Dill and tomato burnt butter, Tender stem broccoli & roasted Squash

Vegetable Wellington seasonal vegetables and Jus

Dessert

Eton mess with whipped cream and fresh berries, topped with crumbled meringue

Duo Chocolate Mouses

Teas and Coffees

'Executive' Menu 2

Starter

Rainbow Beetroot and Chargrilled Asparagus served with Lemon of Sorrel Dressing

Main

Pork tenderloin ballotine with apple, onion and herb stuffing and Dijon cream sauce. Seasonal vegetables and mash

Filo Cup with Wild Mushroom Ragu, Peas and Wild Rice (v)

Dessert

Chocolate, Coffee Meringue Roulade
Served with Pouring Cream and Coco

Teas and Coffees



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Seated dinners – Gourmet



£70.00 pp + VAT

'Gourmet' Menu 1

Starter

Watermelon and feta salad with toasted pumpkin seeds and a pink grapefruit dressing (GF)

Main

Corn-fed breast of chicken stuffed with sundried tomato and basil, served with wilted spinach and buttered fondant potatoes (GF)

Aubergine stuffed with provincial vegetables and served with a red pepper coulis (GF/DF + Vegan)

Dessert

Pavlova and Truffles

Tea and Coffee

'Gourmet' Menu 2

Starter

Salmon gravlax, marinated with beetroot and dill and served with pickled vegetables (GF)

Main

Rosemary Lamb, with Roasted Garlic, served with Minted Pea, Potatoes Rulee, Vegetables, Redcurrant Jus

Puff Pastry Galette with Goats Cheese and Caramelized Onion served with a Puy Lentil, Spinach Cassoulet (V)

Dessert

Strawberry Mille Fouille Shortbread Biscuits Raspberry Coulis

OR

Duo Chocolate Mouses

Tea and Coffee



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