



“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

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

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

