

*“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



## Menu 1 - £28.50 + 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 Vegetarian Capsicum Glazed with Cheese GF (v)

### Salads

Mixed Summer Leaves with Cherry Tomatoes & Cucumber  
with a Balsamic & Honey Dressing (v)

Summer Coleslaw (v)

New Potatoes tossed in Yoghurt, Spring Onion & Fresh Herbs (v)

## Menu 2 - £33.00 + 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 Vegetarian Capsicum Glazed with Cheese GF (v)

### Kebab Selection

Halloumi and Sunshine Vegetable Kebabs (v)

Prawn, Salmon and Pepper with a Lime and Chili Glaze

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

### Salads

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

Greek Salad with Barrel Aged Feta(v)

Provençale pasta salad (DF)

New Potatoes tossed in Yogurt, Spring Onion & Fresh Herbs

### Dessert

Fruit topped Cheesecake with fresh cream

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S.B. Will



# Cold Finger Buffet Menus



Suggested menu below, please amend with alternative sandwiches from the list on the next page if you wish

## 'Sandwich Station' £14.00 + VAT pp

A selection of sandwiches to include the favourite fillings:

Dingley Dell Farm Smoked Ham with Wholegrain Mustard and Sliced Tomato

Tuna Niçoise in a Lemon Mayonnaise

Cheddar, Salad & Pickle (v)

**All the above sandwiches are served on Artisan Organic Breads**

Honey and Thyme Roast Mini Dingley Dell Sausages

Selection of Crisps (V/GF)

## 'Finger Buffet' - £19.50 + VAT pp

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

**All the above sandwiches are served on Artisan Organic Breads**

Savoury Tart filled with Goat Cheese and Red Onion Marmalade

Sausage and Caramelised Red Onion Rolls

Mini Cheddar Cheese Scone filled with Provencal Ratatouille

Roasted Pepper and Sun-dried Tomato Bruschetta

## Dessert

Homemade Chocolate Brownie



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# Cold Finger Buffet - Alternatives



Alternative Sandwiches and Wraps £3.00 per addition + VAT

## Vegetarian

Pear and Blue Cheese salad in Filo Pastry cups

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)

## 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)

## 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 (DF)

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

## Fish

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

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

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

Smoked Salmon filled bagels with a chive cream Cheese



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# Street Food



£23.50 pp + VAT – Please choose 4 x options per person. 'Additions': £7.50 + VAT pp per bowl

## Meat

- Mexican Chili Beef con Carne in a Rich Tomato Sauce, with Steamed rice and Tortilla Chips (DF/GF)
- Sautéed Chicken Supreme in a Creamy Tarragon and White Wine Sauce, with New Potato (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)
- Middle Eastern Lamb Kofta skewers on a Sundried Tomato Cous Cous with Tzatziki Yoghurt Sauce (GF)
- Chargrilled Chicken on a bed of Baby Gem Lettuce, with Parmesan and Caesar dressing (DF/GF)

## Fish

- Thai marinated Monkfish in a Crisp Batter, served with Hand-cut Chips and Wasabi Mushy Peas
- 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)
- Red Thai Curry with Fresh Seasonal Fish flavoured with Ginger Chilli and Lime Leaves finished with Creamy coconut (DF/GF)
- Salmon Supreme with Lime Coriander and Chilli on a coconut

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# Street Food



£23.50 pp + VAT – Please choose 4 x options per person. 'Additions': £7.50 + VAT pp per bowl

## 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 Spiced 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)

Bulgur Wheat and Lentil salad with fresh Parsley, Mint and Dill, with Fresh Pomegranate (DF/GF)

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

Black Bean and Quinoa Salad with Red Pepper and Spring Onion, spiced with Cayenne Pepper (DF/GF)

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

Roasted and Shredded Jack Fruit with BBQ Sauce served in Crisp Taco with shredded lettuce and Guacamole

## 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

Vanilla Pannacotta served with a Red Berry Compote (GF)

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

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# Canapés



Pre-dinner: 3 x Canapés minimum for £17.00 pp + VAT. Additional canapés can be added at a £3.00 + VAT per canapé pp

'Party' canapes: Choose 8 x Canapés for £32.20 pp + VAT minimum. Additional canapés can be added at a £3.00 + 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)

Hoisin and herb marinated smoked chicken, in a mini pancake with thinly sliced crunchy vegetables (DF)

Rare Roast Beef with a sliver of fresh Strawberry served on a Pumpernickel coin (DF/GF)

Honey and Seeded Mustard marinated Sticky Cumberland Sausages (DF)

Mini Waffle pieces topped with Blue Cheese and Honey Baked Ham

## 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)



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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)

## 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)

## Dessert

Mini Lemon Meringue Pie with sharp Lemon Curd

Rich Chocolate Brownie Squares

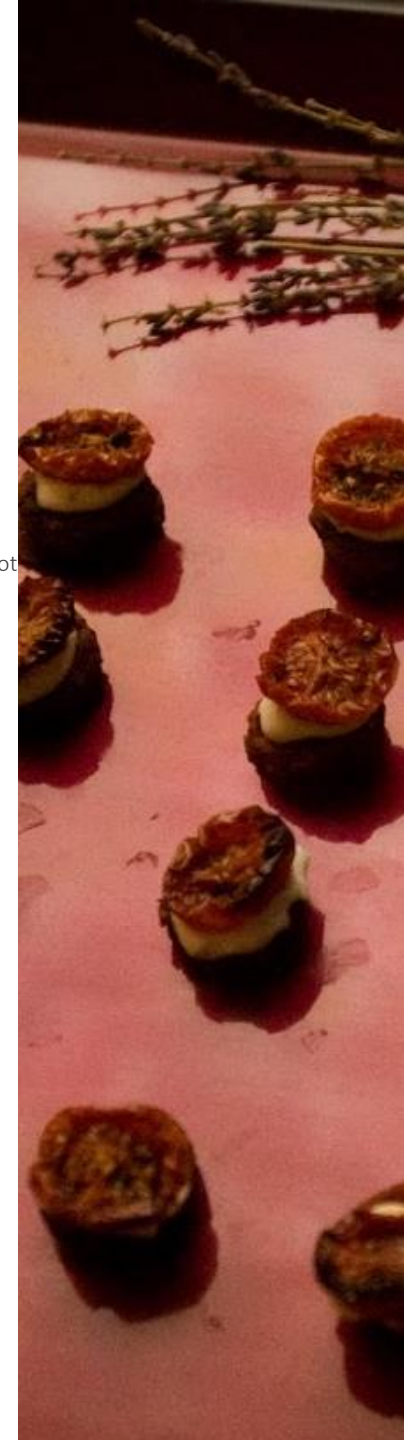
Fresh Fruit Tart with Crème Patisserie

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



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# Hot fork buffet menus



## Menu 1 - £32.00 + VAT pp

French Coq au Vin: Slow cooked Chicken in Red Wine Sauce  
Baked Ratatouille topped with a Lemon and Herb Crumb  
Rosemary Roast New Potatoes, tossed with French Beans and Cherry Tomatoes  
Italian Leaf Salad with Chargrilled Peppers, Artichokes & Wild Rocket  
Bread and Butter

### Dessert

Warm Chocolate Brownie with Pouring Cream

## Menu 2 - £32.00 + VAT pp

Italian Beef Lasagne layered with Slow-cooked beef Ragù, Provençal Tomato Sauce and Béchamel  
Cannelloni Pasta filled with a Creamy Spinach and Ricotta filling, baked in Tomato Sauce  
Coleslaw  
Roasted New Potatoes  
Mixed leaf salad  
Bread and Butter

### Dessert

Fruit topped cheesecake

## Menu 3 - £32.00 + 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 - £35.75+ 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 - £35.75+ VAT pp

Slow Cooked Leg of Lamb with Mint, Honey, Lemon and Harissa  
Darnes of 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 - Premium



Premium Menu 1 or 2 - £49.50 per head + VAT

## 'Premium' Menu 1

### Starter

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

### Main

Chicken chasseur with a rich tomato and tarragon sauce served with crushed new potatoes and French beans

Chamotte vegetable stew with Mediterranean roasted vegetables, served in a tomato and basil sauce (V)

### Dessert

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

Teas and Coffees

## 'Premium' Menu 2

### Starter

Classic prawn and crayfish cocktail served with a mixed leaf salad, fresh water prawns and crayfish topped with a brandy and lemon cocktail sauce (V)

### Main

Slow braised daube of beef flavoured with orange and thyme served with Mashed Potatoes, Buttered French beans and Courgettes

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

### Dessert

Chocolate, Coffee Meringue Roulade Served with Pouring Cream and Coco

Teas and Coffees



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# Seated dinners - Executive



Executive Menu 1 or 2 - £54.00 per head + VAT

## 'Executive' 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

Italian Pannacotta Mousse with Red Fruit Puree

Tea and Coffee

## 'Executive' Menu 2

### Starter

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

### Main

Confit Leg of Aylesbury Duck with Morella Black Cherries and served with Jus , Parsley Potatoes , Thin Sliced Carrots Vichy and a Mixed Leaf Side Salad with a smooth Vinaigrette

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

### Dessert

Vanilla crème brulee served with biscotti

Tea and Coffee



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# Seated dinners - Gourmet



Gourmet Menu 1 or 2 - £.58.00 per head + VAT

## 'Gourmet' Menu 1

### Starter

Chicken liver parfait served with toasted brioche and a port and cranberry reduction

### Main

Baked darn of salmon with a polenta crust presented on crushed new potatoes, with asparagus tips and a saffron beurre blanc (GF)

Grilled haloumi served atop slow roasted Portobello mushrooms, with a thyme and shallot vinaigrette (V)

### Dessert

Tiramisu in a Dark Chocolate Cup, with a Coffee Cream and Crumbled Amaretti Biscuit  
Fruit Salad

Tea and Coffee

## 'Gourmet' Menu 2

### Starter

Ham hock terrine served with our own piccalilli and a sourdough croute

### Main

Rosemary and garlic roasted rump of lamb served with minted pea and potato puree, seasonal vegetables and a redcurrant jus (GF)

Stuffed Field Mushroom, Creamy Leeks and Brioche Crumbs  
Served with Roast Butternut and Potato Gratin, Purple Kale and Green Beans (V)

### Dessert

Strawberry Mille Feuille with shortbread biscuits and served with a raspberry coulis  
Fruit Salad

Tea and Coffee



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