



CANAPES

(Minimum of 60 Adult Guests)

CHOICE OF 4 - £7.25
CHOICE OF 5- £8.50
CHOICE OF 6 - £9.75
CHOICE OF 7 - £10.50

Mini Vegetable Spring Rolls with Chilli & Coriander (v)
Sun Blushed Tomato & Mozzarella Arancini, Thyme & Tomato Compote
Tigger Prawns with Chilli, Lemon Grass, Mango & Pineapple Salsa
Honey & Mustard Chicken Satay
Smoked Haddock, Creamed Leek Shots with Crème Fraiche
Honey & Mustard Cocktail Sausages Skewer
Feta & Caramelized Red Onion Tartelette (v)
Duck Mousse on Focaccia, Onion Jam & Roasted Seeds
Smoked Salmon & Prawn Croutes with Smoked Paprika
Goat's Cheese Marble, Walnut & Parsley Crum with Raisin Puree
Beetroot & Goat's Cheese Crostini
Watermelon, Cured Ham & Feta Cheese Skewer
Mini Mozzarella Balls, Sun Dried Tomato & Basil Leaves Skewers
Seeded Parmesan Biscuit
Sticky Bourbon Pork Belly Bites with Curled Cucumber
Chargrilled Crostini with Ratatouille & Balsamic Syrup (v)



WEDDING BREAKFAST

(Minimum of 60 Adult Guests)
(Minimum of £42.50 per person)

STARTERS

(Choice of 3 options - £8.95 per person)

Ham Hock & Black Trumpet Ballotine, Pork Popcorn, Gribiche Dressing, Apple Puree & Pea Shoot Salad

Bruschetta of Roasted Artichokes, Garlic Dried Tomatoes & Mozzarella (v)

Salmon & Tiger Prawn Filo Wrap with Lemon Grass, Coriander & Chilli Citrus Pickled Vegetables

Boathouse Chicken Liver Pate, Apple & Ale Chutney on Toasted Focaccia

Crab & Avocado Mousse, Pickled Cucumber, Brown Shrimps with Lemon Jelly & Purple Cresses

Warm Goat's Cheese with Asparagus, Beetroot & Pea Salad, Red Wine Onion Jam (v)

Trio of Salmon - Poached, Mousseline, Smoked with Melba Toast & Lime Jelly

Pan Fried Duck Breast, Rhubarb Puree, Pickled Rhubarb, Ginger Biscuit Crumb & Baby Red Chard

Trio of Roasted Peppers, Parma Ham & Pomegranate Dressing

Boathouse Prawn Cocktail, Caviar and Tomato Dressing, Granary Croutes

Smoked Bacon & Plum Tomato Bruschetta, Gem Lettuce, Monterrey Jack & Herb Pesto

Soups

Roasted Tomato Soup, Mascarpone, Chives & Garlic Croutons

Green Pea & Ham Hock Soup with Chervil Cream

Carrot & Ginger Soup with Crispy Chorizo

Wild Mushroom Soup with Yogurt & Mint

French Onion Soup with Parmesan Crouton



MAIN COURSE

(Choice of 3 options)

Roast Rib Eye of Beef, Yorkshire Pudding, Herb & Garlic Roast Potatoes, Green Beans, Baton Carrots, Red Wine Jus **(cooked Medium) (£31.00)**

Fillet of Beef Marinated in Peppercorn, Thyme, Parsley, Lemon & Soft Herbs served with Peppercorn Sauce, New Potatoes & Seasonal Vegetable Fricassee **(cooked Medium Rare) (£35.00)**

Roast Supreme of Corn Fed Chicken, Pork & Sage Stuffing, Pigs in Blanket, Green Beans, Baton Carrots & Red Wine Jus **(£29.50)**

Chicken Supreme wrapped in Parma Ham with Red Pepper Mousse, Dauphinoise Potato, Purple Sprouting Broccoli with Chicken Jus **(£29.50)**

Crispy Pork Belly, Butternut Squash Puree, Fondant Potato, Seasonal Vegetables with Pork Jus **(£29.50)**

Pork Tenderloin with Pistachio Crust, Creamy Mash Potato, Seasonal Vegetables, Apple Puree with Pork Jus **(£29.50)**

Pan Fried Cod Loin, Root Vegetable Mash with Sautéed Wild Mushrooms, Seasonal Vegetables & Caper Butter Dressing **(£28.95)**

Pan Fried Seabream, Crushed New Potatoes, Asparagus, Slow Roasted Tomatoes, Virgin Oil Dressing **(£28.95)**

Pan Fried Duck Breast, Chervil Mash Potato, Roasted Beets, Butternut Puree & Cassis Jus **(£30.50)**

Trio of Lamb - Rump, Cutlet, Shoulder with Fondant Potato, Confit Peppers, Cauliflowers Gratin & Red Wine Reduction **(£31.95)**

Roasted Red Pepper & Butternut Strudel, Truffle Cream, Fondant Potatoes, Baton Carrots & Tender Stem Broccoli (v) **(£25.50)**

Roasted Vegetable Polenta, Red Pepper Puree, Sesame Green Beans with Honey & Soy Dressing (v) **(£25.50)**



DESSERTS

(Choice of 2 options - £8.95)

Triple Chocolate Heart, Fresh Strawberries, White Chocolate Scroll & Chocolate Sauce

Vanilla & Cinnamon Brulee, Orange Cream, Stem Ginger Shortbread

Mango & Passionfruit Cheesecake, Mango Compote & Chantilly Cream

Sticky Toffee Pudding, Clotted Cream with Toffee Sauce

Pecan & White Chocolate Brownie, Chocolate Sauce & Chantilly Cream

Black Forest Trifle with Cherry Jelly, White & Dark Chocolate Layers with Biscuit Crumble & Cherry

Glazed Lemon Tart with Blackberry Compote & Clotted Cream

Apple, Pear & Blackberry Crumble with Cinnamon Anglaise

Chocolate Tart, Honeycombe, Mascarpone Cheese & Caramel Sauce

Strawberry Parfait with Clotted Cream, Fresh Berries & Crunch Mint Meringue

Fruit Pavlova with Rose Water Jelly, White Chocolate Cream & Seasonal Fruits



the boathouse

ormesby broad



CHILDREN'S MENU

(Children under 8 years old - 75% of meal price)

Homemade Chicken Goujons, Chunky Chips & Baked Beans

Homemade Ciabatta Pizza (Cheese or Ham & Cheese)

The Boathouse Fish & Chips with Garden Peas

Roast Chicken, Yorkshire Pudding, Roasted Potato, Herb Glazed Carrots, Green Beans & Gravy

Penne Pasta with Fresh Tomato Sauce & Melted Cheese (v)

DESSERTS

Mixed Berry Jelly & ice-cream

Chocolate Brownie, Fresh Strawberries & Vanilla Ice Cream

Selection of Ice Cream (Chocolate, Vanilla & Strawberry)

Fruit Trifle

Chocolate Chip Cookies with Fresh Cream, Jelly Tots & Chocolate Buttons



the boathouse

ormesby broad



WEDDING BREAKFAST BARBEQUE

(Minimum of 60 adults - £42.50 per person)

(Choice of 3)

Homemade 8 oz. Boathouse Burger in Sesame Bun

Cumberland Sausages, Caramelized Onion in Finger Roll

Jamaican Jerk Chicken Breast

Piri-Piri Chicken Skewers

Tandoori Spiced Baby Back ribs

Maple Glazed Sticky Baby Back Ribs

Honey Glazed Pork Belly

Foil Baked Asian Red Snapper with Chilli & Soy Dressing

Pepper Crushed Salmon Fillet with Coriander & Lime Dressing

Salmon & King Prawns Kebabs with Lemon Butter

Spiced Mexican Bean Burger in Sesame Bun (v)

Vegetarian Sausages, Caramelized Onion in Finger Roll (v)

Vegetable & Halloumi Cheese Skewers with a Thyme and Rosemary Marinade (v)

Buttered Corn on the Cob

Wedges or Chips or New Potatoes



the boathouse

ormesby broad



SALADS

(Choice of 3)

Creamy Potato & Chive Salad

Tomato, Mozzarella, Basil & Balsamic Salad

Homemade Apple & Sultana Coleslaw

Baby Gem, Stilton, Apple, Croutons & Cider Vinaigrette

Cracked Wheat, Roasted Beets & Basil

Fusilli with Garlic Roasted Tomatoes, Roasted Corn & Fresh Herbs

Mediterranean Spiced Cous-Cous with Feta Cheese

Greek Salad

Tomato & Avocado Salad

Beetroot, Carrot & Sultana Salad

DESSERTS

(Choice of 2 options)

Triple Chocolate Heart, Fresh Strawberries, White Chocolate Scroll & Chocolate Sauce

Vanilla & Cinnamon Brulee, Orange Cream, Stem Ginger Shortbread

Mango & Passionfruit Cheesecake, Mango Compote & Chantilly Cream

Sticky Toffee Pudding, Clotted Cream with Toffee Sauce

Pecan & White Chocolate Brownie, Chocolate Sauce & Chantilly Cream

Boathouse Dark Chocolate & Hazelnut Trifle with Popping Candy Sprinkles

Glazed Lemon Tart with Blackberry Compote & Clotted Cream

Apple, Pear & Blackberry Crumble with Cinnamon Anglaise

Chocolate Tart, Honeycombe, Mascarpone Cheese & Caramel Sauce

Strawberry Parfait with Clotted Cream, Fresh Berries & Crunch Mint Meringue

Boathouse Eton Mess & Champagne Jelly



the boathouse

ormesby broad



EVENING HOG ROAST

(Minimum of 60 adults - £17.50 per person)

Roast Hog

Floured Baps

Homemade Bramley Apple Sauce

Sage and Onion Stuffing

Choice of Buttered New Potatoes, Jacket Potatoes or Chips

SALADS

(Choice of 3 Options from menu)

Spiced Couscous with Fresh Herbs

Fusilli with Garlic Roasted Tomatoes, Roasted Corn & Fresh Herbs

Brown Rice & Five Beans

Waldorf salad (celery, apples, walnut with mayonnaise)

Homemade Coleslaw

Tomato, Red Onion & Basil

Mixed Green Leaves

Creamy Potato Salad

EVENING BUFFET SERVED AT 9:00PM
100% Catering applies to the above menu



the boathouse



ormesby broad



EVENING BARBEQUE

(Minimum of 60 adults)

Choice of 4 - £15.95 per person

Choice of 5 - £16.95 per person

Choice of 6 - £17.95 per person

Choice of 7 - £18.95 per person

Homemade 4oz. Boathouse Burger in Sesame Bun

Pork Sausages, Caramelized Onion in Finger Roll

BBQ Chicken Drumsticks

Corn on the Cob with Butter

Bean Burger (v)

Halloumi & Vegetable Kebabs (v)

Lamb Kofta with Tzatziki

Cajun Chicken Kebabs

BBQ Pork Mini Ribs

SALADS

(Choice of 2 Options from menu)

Three Bean, Feta & Mint Salad

Tomato, Mozzarella, Basil & Balsamic Salad

Mixed Herb & Salad Leaves

Spiced Cous-cous with Fresh Herbs

Homemade Coleslaw

Fusilli with Garlic Roasted Tomatoes, Roasted Corn & Fresh Herbs

Brown Rice & Five Beans

EVENING BUFFET SERVED AT 9:00PM

85% Catering applies to the above menu

the boathouse

ormesby broad



EVENING FINGER BUFFET

(Minimum of 60 adults)

Choice of 3 £13.25 per person

Choice of 4 £14.50 per person

Choice of 5 £15.75 per person

Selection of Sandwiches (meat, fish, vegetarian)

Sausage Rolls with Poppy Seeds

Selection of Crudities with a selection of dips

Battered Chicken Goujons, Tomato Relish

Breaded Southern Style Chicken Wings

Battered Cod Goujons with Tartare Sauce

Deep Fried Scampi Tails with Tartare Sauce

Mini Vegetable Samosas, Chilli Sauce

Mini Vegetable Spring Rolls with Chilli Dip (v)

Selection of Homemade Ciabatta Pizzas (**Choose from:** Pepperoni, Hawaiian & Three Cheeses)

Cocktail Sausages wrapped in Smoked Bacon, Fruity Brown. Sauce

Tomato & Mushroom Bruschetta Topped with Mozzarella & Pesto (v)

EVENING BUFFET SERVED AT 9:00PM

85% Catering applies to the above menu



the boathouse
ormesby broad



EVENING FINGER BUFFET

(Minimum of 60 adults)

£11.95 per person

**1 or 2 Choices of the following:
(For 2 choices this will be served 50/50)**

Bacon Butties

Sausage Butties

Fish Goujons

Deep Fried Mozzarella Sticks, Chips & Tomato Salsa (v)

INCLUDING

Chips, Tartare Sauce & Lemon Wedges

**EVENING BUFFET SERVED AT 9:00PM
100% Catering applies to the above menu**



PRE RECEPTION/ARRIVAL DRINKS

Selection of Alcoholic Drinks

Pimms and Lemonade

Bucks Fizz

(£3.95 per glass)

Prosecco

Prosecco Rose

(£4.20 per glass)

Selection of Beers

(Corona, Peroni, Becks, Becks Blue, Budweiser, Desperado)

(From £3.50 per bottle)

Selection of Non-Alcoholic Drinks

Orange Juice, Apple Juice

Elderflower Cordial (still or sparkling)

Non-Alcoholic Fruit Punch

(From £1.95 per glass)



the boathouse

ormesby broad



White Wines

- | | | | |
|-----|---|-----------|--------|
| (3) | The Boathouse House White (France) | 12.5% Vol | £16.50 |
| | Fresh, light & unoaked with grapefruit, citrus, apricot kernel & pear drops. | | |
| (2) | Volandas Sauvignon Blanc (Chile) (2016) | 13% Vol | £17.50 |
| | Restrained herbal aroma of grass & green pepper. Light, zippy & refreshing with tomato leaf & elderflower. | | |
| (2) | Pinot Grigio San Grigorio (Italy) (2016) | 12% Vol | £18.50 |
| | Beautifully balanced with notes of nuts, pear, melon with fresh citrus acidity & nutty finish. | | |
| (3) | Mountbridge Chardonnay (Australia) (2016) | 12.5% Vol | £19.50 |
| | Subtle aroma of light white peach & plums, well balanced, medium bodied dry white wine with a hint of coconut. | | |
| (2) | Pablo Cortez Chardonnay (Argentina) (2015) | 13.5% Vol | £21.95 |
| | Aromatic & floral with notes of lychee, spice & ripe pear. Dry & fresh with a rounded palate & violet & lychee finish. | | |
| (3) | Chenin Blanc Klipen Klop (South Africa) (2016) | 13% Vol | £22.95 |
| | Light to medium-bodied, off dry to medium luscious fresh, ripe tropical fruits of citrus | | |
| (2) | Sauvignon Blanc Southern Lights (New Zealand) (2015) | 12.5% Vol | £26.95 |
| | Fresh & vibrant with passionfruit, gooseberry & some melon. Balanced richness of fruit & floral note to the palate. | | |
| (2) | Macon Blanc Villages Bichot (France) (2013) | 12.5% Vol | £36.95 |
| | Aromas of milk & butter with undernotes of apples, lemon sherbet & key lime. Well balanced & classic with fresh acidity. | | |
| (1) | Chablis Elegance (France) (2014) | 12.5% Vol | £39.95 |
| | Fantastic purity & minerality with notes of apples, grilled nuts & honey. Classic, balanced & delicious notes of acidity. | | |
| (1) | Sancerre Dom de la Perriere (France) (2015) | 13% Vol | £51.95 |
| | Elegant aromas of elderflower, nettle & grass with some restrained minerality. Fantastic freshness with crisp acidity. | | |

White Wines & Rose Key

1- 2 Dry

3- 4 Medium

5 - 6 Sweet Medium



the boathouse

ormesby broad



Red Wines

(c)	The Boathouse House Red (France) Medium bodied with hint of black cherry, twist of black pepper & blackcurrant. Well balanced & easy drinking.	13% Vol	£16.50
(c)	Volandas Merlot (Chile) (2016) Aromas of cherries, pepper and cacao, elegant, full bodied with hints of chocolate and spice	13.0% Vol	£17.50
(b)	Tinamou Cabernet Sauvignon Merlot (Chile) (2015) Ripe sweet aromas of red & black cherries, kirsch & Morello with hint of cassis leaf.	13% Vol	£19.95
(b)	Shiraz Tempus Two (Australia) (2014) Medium bodied with soft tannins	13% Vol	£22.95
(b)	Chianti Fregio (Italy) (2014) Very supple & juicy with notes of black cherry, Morello, red plums & raspberry. Balanced & easy drinking.	12.5% Vol	£23.95
(b)	Claret Bordeaux Château Lavison (France) (2015) Medium depth of colour with red berry fruits with a sprinkling of white pepper.	12.5% Vol	£23.95
(c)	Vistamar Sepia Reserva Malbec (Chile) (2015) Aromas of ripe fruit, blackberries, fresh black cherries & blueberries all perfectly blended with elegant notes of vanilla.	13.5% Vol	£26.95
(b)	Rioja Los Vinateros (Spain) (2012) Aromas of dill, coconut & red fruit & brambles. Spicy, warm & well balanced tannins.	13.5% Vol	£25.95
(c)	Devil's Corner Pinot Noir (Australia) (2014) Medium bodied bright ruby-red wine with ripe red cherry, plum & raspberry fruits with low soft tannins.	13.3% Vol	£46.95

Red Wine Key

C - Medium bodied

D- Full bodied



the boathouse
ormesby broad



Rose Wines

(3)	The Boathouse House Rose (France) Elegant style of rose with tight raspberry & cranberry fruit.	12.5% Vol	£16.50
(4)	Zinfandel Rose Discovery Beach (USA) Highly fruity flavored wine, ripe melon, strawberry & cherry on the palate. Balanced floral character.	11.0%	£20.95
(2)	Carlo Aminio Pinot Grigio Rose (Italy) (2014) Gentle bouquet of white flowers & fresh peaches	12% Vol	£21.50
(3)	Villa Wolf Rose (Germany) (2015) A medium bodied, well balanced pink rose for all occasion	12.5%	£28.95

Rose Wine Key

1- 2 Dry

3- 4 Medium

5 - 6 Sweet Medium



the boathouse

ormesby broad



Sparkling Wines

- | | | | |
|-----|---|-----------|--------|
| (3) | Conte di Campiano (Italy) | | |
| | 11.5% Vol. | £21.95 | |
| | Beautiful fragrant & intense bouquet with notes of bread crust & apple. Dry mineral with almond notes on the palate | | |
| (3) | Nua Prosecco (Italy) (VEGAN/VEGETARIAN) | 11% Vol | £24.95 |
| | Light straw yellow with green shimmers, fruity, elegant, clean & typically aromatic | | |
| (2) | Treviso Prosecco (Italy) | 11% Vol | £26.95 |
| | The wine pours a bright straw yellow colour, with some greenish hints, the nose is dry and stylish with good intensity. Fresh flavor easy drinking | | |
| (3) | Asti Martini Piedmont (Italy) | 7.5% Vol | £28.99 |
| | Fresh with aroma of grapes, luscious flavours | | |
| (4) | Fresita Sparkling (Chile) | 8% Vol | £31.95 |
| | Pink sparkling wine blended with strawberries | | |
| (2) | Bottega Prosecco Gold (Italy) | 11% Vol | £69.95 |
| | Rich and persistent foam and fine perlage, pale straw yellow, fruity and flowery with scents of golden apple, pear, acacia flowers and lily of the valley, elegant and fresh. | | |
| (2) | Bottega Gold Rose Spumante (Italy) | 11.5% Vol | £69.95 |
| | Peach coloured, distinctly flowery with scent of mixed berries, mainly currants and wild strawberries. Fresh good acidity, harmonious, delicate and persistent. | | |

Wine & Champagne Keys

- 1- 2 Dry
 3- 4 Medium
 5 - 6 Sweet



the boathouse

ormesby broad



Champagne

(1)	Jules Feraud Brut Reserve (France) Award winning champagne, delicious and excellent value	12% Vol	£42.95
(1)	Moet and Chandon N.V. Brut Imperial (France) Lively Clean and expensive soft subtle flavors	12% Vol	£56.99
(1)	Veuve Clioquot Yellow Label Brut (France) Distinguished champagne with full flavor and long fruity finish	12% Vol	£64.99
(1)	Bollinger Special Cuvee (France) Full bodied, creamy biscuit dry flavor	12% Vol	£64.99
2)	Laurent Perrier Rose (France) Glorious pink colour with rounded red fruit flavors	12% Vol	£74.99

Wine & Champagne Keys

1- 2 Dry

3- 4 Medium

5 - 6 Sweet