

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 Roll with Chilli & Coriander **(v)**

Sticky Bourbon Pork Belly Bites with Curled Cucumber

Smoked Mozzarella & Basil Arancini with Homemade
Tomato Sauce

Five Spiced Chicken Satay with Peanut Dressing

Honey & Mustard Cocktail Sausages

Feta & Caramelised Red Onion Tart **(v)**

Chargrilled Crostini with Ratatouille & Balsamic Syrup **(v)**

Duck Mousse on Focaccia, Onion Jam & Toasted Seeds

Chargrilled Ciabatta with Cream Cheese, Chervil & Asparagus **(v)**

Crab & Tiger Prawn Fishcake with Sesame Dip

Parma Ham, Sun Blushed Tomato, Shaved Parmesan
on Crackers

Honey & Mustard Chicken Skewer

Beetroot & Goat's Cheese Crostini

Herb Scone with Brie & Smoked Bacon Jam

Tiger Prawns with Chili, Lemon Grass, Mango &
Pineapple Salsa



WEDDING BREAKFAST

(Minimum of 60 Adult Guests)

Minimum Cost - £39.95 per person

STARTERS

(Choice of 3 - £8.95 per person)

Asparagus Wrapped in Parma Ham, Toasted Ciabatta & Soft Herb Hollandaise

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

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

Warm Tartlet of Marinated Peppers, Wensleydale Cheese, Chervil & White Wine Dressing with Rocket Salad

The Boathouse Prawn Cocktail, Caviar and Tomato Dressing with Granary Croute

Cromer Crab Cake with Micro Herbs & Chili Sauce

Ham Hock Terrine, Spiced Pickle & Boathouse Ale Bread

Buffalo Mozzarella & Artichoke Salad with Sun blushed Tomato & Fresh Basil Pesto **(v)**

Goat's Cheese, Beetroot Salad with Honey & Mustard Dressing **(v)**

SOUPS

Roasted Tomato Soup, Mascarpone, Chives & Garlic Croutons

Sweet Potato & Carrot Soup, Coriander Cream & Croutons
Potato & Leek Soup with Croutons

Cream of Mushrooms with Thyme Croutons

French Onion Soup with Stilton Croutons



MAIN COURSE

(Choice of 3)

Roast Rib Eye of Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Herb Glazed Carrots, Green Beans, Red Wine Jus **(cooked Medium) £31.00**

Roast Supreme of Corn Fed Chicken, Yorkshire Pudding, Duck Fat Roast Potato, Pork & Sage Stuffing, Pigs in Blanket, Herb Glazed Carrots, Green Beans, Red Wine Jus **£29.50**

Corn Fed Chicken Supreme wrapped in Parma Ham, Red Pepper Mousse, Dauphinoise Potato, Tender Stem Broccoli with Chicken Jus **£29.50**

Baked Chicken Supreme, Potato Rosti, Glazed Baby Onions, Wild Mushrooms, Tarragon & Red Wine Jus **£29.50**

Gressingham Duck Breast, Fondant Potato, Braised Chicory, Roasted Beets & Sherry Reduction **£30.50**

Trio of Lamb – Rump, Cutlet, Shoulder with Fondant Potato, Confit Pepper, Cauliflower Gratin with Red Wine Reduction **£31.95**

Trio of Pork, Caramelized Pork Belly, Tenderloin, Crispy Bon Bons, Carrot Puree, Curly Kale, Tender Stem Broccoli with Sage & Apple Mash & Cider Jus **£29.50**

Pork Tenderloin with Pistachio Crust, Creamy Mash Potato, Seasonal Vegetables with Pork Jus **£29.50**

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

Herb Crusted Salmon Fillet, Fondant Potato, Ginger & Carrot Puree, Green Beans, with Peppercorn Vinaigrette **£28.95**

Roasted Vegetable Tian, Sautéed New Potatoes with Sweet Pepper Dressing (v) **£25.50**

Mozzarella & Basil Arancini with Tomato & Broad Bean Ragout, Cauliflower Frites & Heritage Carrots (v) **£25.50**

Boathouse Nut Roast, Herbed Roast Potato, Herb Glazed Carrots, Green Beans & Cranberry Jus (v) **£25.50**



DESSERTS

(Choice of 2 - £8.95 per person)

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

Glazed Lemon Tart, Blackberry Compote with Clotted Cream

Raspberry Cheesecake with Lemon & Mint Syrup & Lemon Sorbet

White Chocolate Chip Brownie, Chantilly Cream & Chocolate Sauce

Boathouse Eton Mess with Champagne Jelly

Sticky Toffee Pudding with Clotted Cream & Toffee Sauce

Mango & Passion Fruit Cheesecake, Mango Compote & Chantilly Cream

Baileys Parfait with Orange & Passion Fruit

Raspberry Pavlova with Chantilly Cream & Raspberry Coulis

Homemade Raspberry & Almond Frangipane with Vanilla Ice Cream

Profiteroles with Chocolate Sauce



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 Goujons, Chunky 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

Chocolate Brownie with Fresh Strawberries & Vanilla Ice Cream

Mixed Berry Jelly with Vanilla Ice Cream

Selection of Ice Cream (Chocolate, Vanilla & Strawberry)

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



WEDDING BREAKFAST BARBEQUE

(Minimum of 60 adults - £39.95 per person)

(Choice of 4)

Homemade 8oz Boathouse Burger in a Bun

Local 8oz Lamb Burger in a Bun

Cumberland Sausage, Caramelised Onion in Finger Roll

Jamaican Jerk Chicken Breast

Cajun Spiced Chicken Leg

Piri-Piri Chicken Breast

Maple Glazed Sticky Baby Back Ribs

Honey Glazed Pork Belly

Tandoori Spiced Baby Back Ribs

Salmon & King Prawns Kebabs with Lemon Butter

Pepper Crushed Salmon Fillet with Coriander & Lime Dressing

Foil Baked Red Snapper with Chilli & Soy Dressing

Spiced Mexican Bean Burger in a Sesame Bun

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

Vegetable Kebabs Skewers **(v)**



SALADS

(Choice of 3)

Corn on the Cob

Creamy Potato & Chive Salad

Homemade Coleslaw

Mediterranean Spiced Cous-Cous with Feta Cheese

Greek Salad

Farfalle Pasta with Sun Blushed Tomatoes, Roasted Corn & Basil Pesto

Waldorf Salad

Caesar Salad with Croutons, Fresh Parmesan Shavings & Extra Virgin Olive Oil

Tomato, Red Onion & Mint

Classic Green Salads



DESSERTS

(Choice of 2)

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

Glazed Lemon Tart, Blackberry Compote with Clotted Cream

Raspberry Cheesecake with Lemon & Mint Syrup & Lemon Sorbet

White Chocolate Chip Brownie, Chantilly Cream & Chocolate Sauce

Boathouse Eton Mess with Champagne Jelly

Sticky Toffee Pudding with Clotted Cream & Toffee Sauce

Mango & Passion Fruit Cheesecake, Mango Compote & Chantilly Cream

Baileys Parfait with Orange & Passion Fruit

Raspberry Pavlova with Chantilly Cream & Raspberry Coulis

Homemade Raspberry & Almond Frangipane with Vanilla Ice Cream

Profiteroles with Chocolate Sauce

Boathouse Eton Mess & Champagne Jelly



EVENING HOG ROAST

(Minimum of 60 adults - £17.50 per person)

(Served at 9:00PM)

Roast Hog

Baps

Homemade Bramley Apple Sauce

Sage and Onion Stuffing

Choice of: Chips or Wedges

SALADS

(Choice of 3)

Cous Cous Salad with Roasted Vegetables

Pasta Salad with Sweetcorn, Mixed Peppers, Cucumber, Onion with Honey & Mustard Dressing

Mixed Green Salad

Homemade Coleslaw

Creamy Potato Salad with Chives

Tomato & Red Onion & Mint

Greek Salad

Waldorf salad (celery, apples, walnut with mayonnaise)



EVENING BARBEQUE

(Minimum of 60 adults)
(Served at 9:00PM)

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

Cumberland Sausage, Caramelized Onion in Finger Roll

Cajun Chicken Drumsticks

Sticky Bourbon Pork Belly

Fish Kebab (Salmon & Prawn)

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



EVENING FINGER BUFFET

(Minimum of 60 adults)
(Served at 9:00PM)

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 Drumstick

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 FINGER BUFFET

(Minimum of 60 adults)
(Served at 9:00PM)

£11.95 per person

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

Bacon Baps

Sausage Baps

Fish Goujons

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

INCLUDING

Chips, Tartare Sauce & Lemon Wedges



RECEPTION/ARRIVAL DRINKS

Selection of Alcoholic Drinks

Pimms and Lemonade, Bucks Fizz
£3.95 per glass

Prosecco, Prosecco Rose
£4.20 per glass

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)



White Wines

(D) – Dry, (M) – Medium, (S) – Sweet Medium

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



Red Wines

(M) – **Medium Bodied**, (F) – **Full Bodied**

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



Rose Wines

(D) – Dry, (M) – Medium

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



Sparkling Wines

(D) – Dry, (M) – Medium

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|-----|---|------------|--------|
| (M) | Conte di Campiano | 11.5% Vol. | £21.95 |
| | Beautiful fragrant & intense bouquet with notes of bread crust & apple. Dry mineral with almond notes on the palate. (Italy) | | |
| (M) | Nua Prosecco (V) | 11% Vol | £24.95 |
| | Light straw yellow with green shimmers, fruity, elegant, clean & typically, aromatic. (Italy) (VEGAN/VEGETARIAN) | | |
| (D) | Treviso Prosecco | 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. (Italy) | | |
| (M) | Asti Martini Piedmont | 7.5% Vol | £28.99 |
| | Fresh with aroma of grapes, luscious flavours. (Italy) | | |
| (M) | Fresita Sparkling | 8% Vol | £31.95 |
| | Pink sparkling wine blended with strawberries. (Chile) | | |
| (D) | Bottega Prosecco Gold | 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. (Italy) | | |
| (D) | Bottega Gold Rose Spumante | 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 (Italy). | | |



Champagne

(D) – Dry

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

