

CANAPES

(Minimum of 60 Adult Guests)

CHOICE OF 4 - £7.50

CHOICE OF 5 - £8.75

CHOICE OF 6 - £9.75

CHOICE OF 7 - £10.75

Mini Vegetable Spring Roll with Chilli & Coriander **(v)**

Goat's Cheese & Red Onion Marmalade Crostini **(v)**

Chili & Orange Chicken Liver Parfait on Olive Oil Croutes

Broad Bean, Mint & Parmesan Pate Toast

Honey & Mustard Cocktail Sausage Skewers

Gressingham Duck, Shimeji Mushroom, Lentil Puree Spoons

Herb Scone with Brie & Smoked Bacon Jam

Asian Fishcake, Bok Choi & Lemon Grass

Gruyere Cheese Beignet, Shallot & Prosciutto

Tempura Pork Belly with Sweet Chilli Sauce

Chicken & Apricot Rilette on Sour Dough & Raisin Puree

Parma Ham, Sun Blushed Tomato, Parmesan Shavings on Crackers

Smoked Salmon, Cream Cheese & Chives on Pumpernickel

Salmon & Lime Kebabs with Pink Pepper Dressing

Sun Blushed Tomato & Mozzarella Arancini, Thyme & Tomato Compote

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



WEDDING BREAKFAST

(Minimum of 60 Adult Guests)

MINIMUM COST - £39.95

STARTERS

(Choice of 3 - £8.95 per person)

Roquefort & Red Onion Tart, Cherry Tomato Compote & Rocket

Confit Duck Bon Bons, Asian Salad with Plum Dressing

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

Chargrilled Lemon Chicken with Fennel Salad

The Boathouse Prawn & Crayfish Cocktail, Caviar & Tomato Dressing with
Granary Croute

Hash Brown, Poached Hen's Egg, Wilted Spinach & Butter Sauce **(v)**

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

Chicken, Tarragon & Lilliput Caper Terrine, Apple Chutney & Charred Ciabatta

Salmon & Smoked Haddock Fishcake, Poached Egg with Hollandaise Sauce

Goat's Cheese Crostini, Carraway, Roasted Courgette Salad with Tomato &
Shallots Dressing

SOUPS

Roasted Tomato Soup, Mascarpone with Stilton Croutons

Sweet Potato & Celeriac Soup, Chives & Herb Croutons

Potato & Leek Soup with Croutons

Wild Mushroom, Sherry Cream with Thyme Croutons

Pea & Ham Soup, Crème Fraiche & Garlic Croutons



MAIN COURSE

(Choice of 3)

Roast Rib Eye of Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Herb Glazed Baton Carrots, Wrapped 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 Baton Carrots, Wrapped Green Beans, Red Wine Jus **£29.75**

Corn Fed Chicken Supreme Filled with Oyster Mushrooms, Pancetta, Potato Rosti, Kale, Roasted Butternut Squash & Bacon Jus **£29.75**

English Lamb Rump with Fondant Potato, Heritage Baby Carrots, Cavolo Nero Cabbage served with Mint Jus **£29.95**

Pork Tenderloin with Mustard & Sundried Tomato Crust, Braised Potato, Kale & Roasted Vegetable Medley with Pork Jus **£29.75**

Gressingham Duck Breast, Butternut Squash, Broad Beans, Dauphinoise Potatoes & Marsala Jus **£30.75**

Trio of Pork, Caramelised Belly, Marinated Tenderloin, Confit Bon Bons, Sage & Apple Mash & Tender Stem Broccoli - **£29.75**

North Atlantic Cod Loin, Puy Lentils with Tomato & Chorizo Broth **£28.95**

Baked Scotch Salmon, Dill Mash, Sauteed Greens, Roasted Tomatoes with Butter Sauce **£28.95**

Pan Fried Seabass, Fondant Potato with a Chorizo, Pea & Charred Fennel Broth **£28.95**

Paneer & Spinach Tian, Onion Rosti, Confit Tomato, Turmeric & Cumin Cream **(v) £25.75**

Mozzarella & Basil Arancini with Tomato & Broad Bean Ragout, Cauliflower Frites & Heritage Carrots **(v) £25.75**

Pan Fried Gnocchi with Sage & Parmesan, Parsnip Puree, Wild Mushrooms & Toasted Almonds **(v) £25.75**

Asparagus, Broad Bean & Spring Onion Risotto with Tomato Jelly & Cresses **(v) £25.75**



DESSERTS

(Choice of 2 - £8.95 per person)

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

Mango & Passion Fruit Cheesecake, Mango Curd, Chantilly Cream & Passion Fruit Seeds

Double Chocolate Brownie with Pecan Nuts, Honeycomb & Chocolate Sauce

Mini Black forest Gateau with Kirsch Cherries, White Chocolate Sauce & Dark Chocolate Shavings

Spiced Apple & Pear Crumble with Creme Anglaise

Lemon Tart with seasonal Berry Compote & Clotted Cream

Raspberry Choux Bun filled with White Chocolate Cream, Fresh Raspberries & Raspberry Coulis

Boathouse Eton Mess with Champagne Jelly

Sticky Toffee Pudding with Clotted Cream & Toffee Sauce

Dark Chocolate & Raspberry Mousse, Chantilly Cream & Dark Chocolate Scroll

Profiteroles with Chocolate Sauce

Caramel Mousse with Milk Caramel Filling Topped with Chocolate Cream



CHILDREN'S MENU

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

Homemade Chicken Goujons, Chunky Chips & Baked Beans

Sausage, Mash Potato with Peas & Gravy

The Boathouse Cod Goujons, Chunky Chips with Garden Peas

Cheese or Ham & Cheese Ciabatta Pizza

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)

Boathouse Fresh Fruit Trifle



WEDDING BREAKFAST BARBEQUE

(Minimum of 60 adults - £39.95 per person)
(Choice of 3)

Homemade 8oz Boathouse Burger in a Bun

Local 8oz Lamb Burger in a Bun

Cumberland Sausage, Caramelised Onions in Finger Roll

Tandoori Spiced Chicken Breast

Five Spiced Chicken Legs

Smokey BBQ Baby Back Ribs

Honey Glazed Pork Belly

Salmon & King Prawn Kebabs with Ginger & Lemon Grass

Foil Baked Red Snapper with Chilli & Garlic

Pepper Crushed Salmon Fillet with Chilli & Soy Dressing

Homemade Spiced Vegetable Burger in Bun **(v)**

Vegetable & Halloumi Skewer with a Herb Marinade **(v)**

Mushroom & pepper Skewers with Garlic & Fresh Herbs **(v)**



SALADS

(Choice of 3)

Corn on the Cob

Baby roasted New Potatoes

Homemade Coleslaw

Potato, Spring Onion & Grain Mustard Salad

Tomato & Basil Salad with Cracked Pepper & Olive Oil

Mixed Leaf Salad

Penne Pasta with Fresh Herbs & Parmesan

Brown Rice & Five Ban Salad

Caesar Salad with Croutons & Parmesan

Feta & Cherry Tomato Salad with Olive Oil Dressing



DESSERTS

(Choice of 2)

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

Mango & Passion Fruit Cheesecake, Mango Curd, Chantilly Cream & Passion Fruit Seeds

Double Chocolate Brownie with Pecan Nuts, Honeycomb & Chocolate Sauce

Mini Black Forest Gateau with Kirsch Cherries, White Chocolate Sauce & Dark Chocolate Shavings

Spiced Apple & Pear Crumble with Creme Anglaise

Lemon Tart with seasonal Berry Compote & Clotted Cream

Raspberry Choux Bun Filled with White Chocolate Cream, Fresh Raspberries & Raspberry Coulis

Boathouse Eton Mess with Champagne Jelly

Sticky Toffee Pudding with Clotted Cream & Toffee Sauce

Dark Chocolate & Raspberry Mousse, Chantilly Cream & Dark Chocolate Scroll

Profiteroles with Chocolate Sauce



EVENING HOG ROAST

(Minimum of 60 adults - £17.75 per person)

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



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
Cumberland Sausage, Caramelised Onion in Finger Roll

Cajun Chicken Drumsticks

BBQ Mini Ribs

Sticky Bourbon Pork Belly

Fish Kebab (Salmon & Prawn)

Halloumi & Vegetable Kebabs **(v)**

Spiced Mexican Bean Burger in a Bun **(v)**

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)

Choice of 3 - £13.75 per person

Choice of 4 - £14.75 per person

Choice of 5 - £15.75 per person

Selection of Sandwiches (meat, fish, vegetarian)

Cajun Breaded Chicken Drumsticks with BBQ Sauce

Homemade Cumberland Sausage Rolls with Honey & Poppy Seeds

Chicken Satay Skewer with Peanut Dip, Coriander & Lime

Selection of Crudites with Dips

Deep Fried Scampi Tails with Tartare Sauce

Mini Vegetable Samosas with Mint Yoghurt Dip

Mini Vegetable Spring Rolls with Chili Dip **(v)**

Homemade Ciabatta Pizzas (**Choice of:** Meat, Hawaiian &
Three Cheeses)

Battered Chicken Goujons with Tomato Relish

Goat's Cheese Red Onion & Tomato Tart **(v)**

Tempura Battered Mixed Vegetables **(v)**



EVENING FINGER BUFFET

(Minimum of 60 adults)

£12.95 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)**

Tempura Battered Mixed Vegetables (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) | | |
| (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 Clicquot 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) | | |

