

CANAPES

(Minimum of 60 Adult Guests – Price Per Person)

CHOICE OF 4 - £8.75

CHOICE OF 5 - £9.95

CHOICE OF 6 - £11.20

CHOICE OF 7 - £12.45

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

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

Feta & Caramelised Red Onion Tartlets

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

Five Spiced Chicken Satay with Peanut Dressing

Parma Ham, Sun Blushed Tomato, Parmesan Shavings on Crackers

Smoked Salmon, Cream Cheese & Chives on Pumpnickel

Salmon & Lime Kebabs with Pink Pepper Dressing

Sun Blushed Tomato & Mozzarella Arancini, Thyme & Tomato Compote **(v)**

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



WEDDING BREAKFAST

(Minimum of 60 Adult Guests)

MINIMUM COST PER PERSON - £45.00

STARTERS

(Choice of 3 - £9.25 per person)

Chicken Liver Parfait, Truffle Butter, Celeriac Remoulade,
Red Onion Chutney & Granary Toast

Pressed Duck Leg Terrine & Parma Ham, Burnt Orange Puree with Pickled Beets

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

Cromer Crab Cake with Watercress Aioli

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

Fresh Fig with Ricotta Cheese, Smoked Crisp Bacon & Balsamic Dressing

Chargrilled Asparagus Spears, Garden Pea Pancake, Crispy Hens Egg & Soft Herb Hollandaise

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

Warm Mushroom & Chive Mille-Feuille & Herb Tomato Concasse Butter Sauce

Buffalo Mozzarella & Artichoke Salad, Sun Blushed Tomatoes & Pesto Dressing **(v)**

Warm Goat's Cheese, Roasted Beets, Toasted Hazelnuts & Herb Vinaigrette Dressing **(v)**

SOUPS

Roasted Tomato Soup, Mascarpone with Stilton Croutons **(v)**

Sweet Potato & Carrot Soup, Coriander Cream & Croutons **(v)**

Potato & Leek Soup with Croutons **(v)**

Wild Mushroom, Sherry Cream with Thyme Croutons **(v)**

Pea & Ham Soup, Crème Fraiche & Garlic Croutons



MAIN COURSE

(Choice of 3)

Roast Sirloin of English Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Herb Glazed Carrots, Wrapped Green Beans & Red Wine Jus
(Cooked Medium) £32.50

Roast Chicken Supreme, Yorkshire Pudding, Duck Fat Roast Potatoes, Sage & Onion Stuffing, Pigs in Blanket, Herb Glazed Carrots, Wrapped Green Beans & Chicken Jus **£31.00**

Pan Fried Chicken Breast, Fondant Potato, Glazed Baby Onions, Bacon Lardons, Heritage Baby Carrots & Tarragon Jus **£31.75**

Pork Tenderloin Wrapped in Pancetta, Apple & Mustard Puy Lentils, Buttered Greens & Crispy Parma Ham **£32.00**

Oven Roasted Chicken Breast, Potato Rosti, French Style Peas, Sauteed Wild Mushrooms & Chicken Jus **£31.00**

Herb Crusted Rump of Lamb, Dauphinoise Potatoes, Lamb Shoulder Bon Bons, Roasted Shallots, Tender Stem Broccoli & Minted Lamb Jus **£32.95**

Pan Roasted Gressingham Duck Breast, Sweet Potato Fondants, Baby Vegetables, Buttered Greens with Cherries & Brandy Sauce **£31.75**

Pan Fried Seabass Fillet, Crispy Crab Cakes, Buttered Samphire & a Shellfish Cassoulet **£31.25**

Herb Crust Salmon Fillet, Fondant Potato, Carrot & Ginger Puree, Green Beans & Peppercorn Vinaigrette **£29.95**

Boathouse Vegetable Nut Roast, Roasted Potato, Herb Glazed Carrots, Wrapped Green Beans & Cranberry Jus **(v) £26.50**

Mozzarella & Basil Arancini with Tomato Ragout, Cauliflower Frites & Heritage Carrots **(v) £26.50**

Goat's Cheese, Beetroot & Shallot Tart Tatin, Buttered New Potatoes, Roasted Squash & Aged Balsamic Dressing **(v) £26.50**

Asparagus, Broad Bean & Spring Onion Risotto with Tomato Jelly & Cresses **(v) £26.50**



DESSERTS

(Choice of 2 - £9.25 per person)

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

Double Chocolate & Hazelnut Brownie, Praline Crumb, Chocolate Sauce & Cherry Sorbet

Glazed Lemon Tart with Seasonal Berries & Clotted Cream

Boathouse Eton Mess with Champagne Jelly

Sticky Toffee Pudding with Clotted Cream & Toffee Sauce

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

Pannacotta with Fresh Peaches, Raspberries & Peach Puree

Toffee Apple & Pear Crumble with Crème Anglaise

Summer Berry Pavlova with Raspberry Puree, Freeze Dried Raspberry Crumb & Sugared Mint Leaves

Rocky Road Cheesecake, Fresh Strawberries & Chantilly Cream

Profiteroles with Chocolate Sauce

Homemade Raspberry & Almond Frangipane with Vanilla Ice Cream



CHILDREN'S MENU

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

CHOICE OF 1 MAIN COURSE & DESSERT

Homemade Chicken Goujons, Chunky Chips & Baked Beans

Sausage, Mash Potato with Peas & Gravy

The Boathouse Cod Goujons, Chunky Chips & 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)



WEDDING BREAKFAST BARBEQUE

(Minimum of 60 adults - £42.95 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

Cajun Spiced Chicken Breast

Jamaican Jerk Chicken Kebab

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 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

Mediterranean Spiced Cous-Cous with Feta Cheese

Tomato & Basil Salad with Cracked Pepper & Olive Oil

Mixed Green Leaf Salad

Fusilli with Garlic Roasted Tomatoes, Roasted Corn & Fresh Herbs

Brown Rice & Five Bean Salad

Caesar Salad with Croutons & Parmesan

Feta & Cherry Tomato Salad with Olive Oil Dressing

Greek Salad

Beetroot, Carrot & Sultana Salad



DESSERTS

(Choice of 2)

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

Double Chocolate & Hazelnut Brownie, Praline Crumb, Chocolate Sauce & Cherry Sorbet

Glazed Lemon Tart with Seasonal Berries & Clotted Cream

Boathouse Eton Mess with Champagne Jelly

Sticky Toffee Pudding with Clotted Cream & Toffee Sauce

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

Pannacotta with Fresh Peaches, Raspberries & Peach Puree

Toffee Apple & Pear Crumble with Crème Anglaise

Summer Berry Pavlova with Raspberry Puree, Freeze Dried Raspberry Crumb & Sugared Mint Leaves

Rocky Road Cheesecake, Fresh Strawberries & Chantilly Cream

Profiteroles with Chocolate Sauce

Homemade Raspberry & Almond Frangipane with Vanilla Ice Cream



EVENING HOG ROAST

(Minimum of 60 adults - £18.75 per person)

Roast Hog

Baps

Homemade Bramley Apple Sauce

Sage & 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

SERVED AT 9:00 PM



EVENING BARBEQUE

(Minimum of 60 adults)

Choice of 4 - £17.20 per person

Choice of 5 - £18.45 per person

Choice of 6 - £19.70 per person

Choice of 7 - £20.95 per person

Homemade 4oz. Boathouse Burger in Sesame Bun
Cumberland Sausage, Caramelised Onion in Finger Roll
Cajun Chicken Drumsticks
Lamb Kofta with Tzatziki
BBQ Mini Ribs
Cajun Chicken Kebabs
Sticky Bourbon Pork Belly
Fish Kebab (Salmon & Prawn)
Halloumi & Vegetable Kebabs **(v)**
Spiced Mexican Bean Burger in a Bun **(v)**

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
Farfalle Pasta with Toasted Pine Nuts & Basil Pesto

SERVED AT 9:00 PM



EVENING FINGER BUFFET

(Minimum of 60 adults)

Choice of 3 - £14.75 per person

Choice of 4 - £15.75 per person

Choice of 5 - £16.75 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)**
Cocktail Sausages wrapped in Smoked Bacon
Mini Quiches
(Choice of: Quiche Lorraine, Mediterranean or Cheese & Onion)

SERVED AT 9:00 PM



EVENING FINGER BUFFET

(Minimum of 60 adults)

£14.20 per person

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

Bacon Baps

Sausage Baps

Fish Goujons

Battered Chicken Goujons

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

Tempura Battered Mixed Vegetables **(v)**

Tomato & Mushroom Bruschetta topped with Mozzarella & Pesto **(v)**

INCLUDING

Chips, Tartare Sauce & Lemon Wedges

SERVED AT 9:00 PM



RECEPTION/ARRIVAL DRINKS

Selection of Alcoholic Drinks

Pimms and Lemonade, Bucks Fizz

£4.95 per glass

Prosecco, Prosecco Rose

£5.30 per glass

Corona, Peroni, Becks, Becks Blue, Budweiser, Desperado

From £4.50 per bottle

Selection of Non-Alcoholic Drinks

Orange Juice, Apple Juice, Elderflower Cordial (still or sparkling), Non-Alcoholic Fruit Punch

(From £2.95 per glass)



White Wines

(D) – Dry, (M) – Medium

- | | | | |
|-----|---|-----------|--------|
| (M) | The Boathouse House White | 12.5% Vol | £17.95 |
| | Fresh, light & unoaked with grapefruit, citrus, apricot kernel & pear drops. (France) | | |
| (D) | Volandas Sauvignon Blanc | 13% Vol | £18.95 |
| | Restrained herbal aroma of grass & green pepper. Light, zippy & refreshing with tomato leaf & elderflower. (Chile) (2016) | | |
| (D) | Pinot Grigio San Grigorio | 12% Vol | £19.95 |
| | Beautifully balanced with notes of nuts, pear, melon with fresh citrus acidity & nutty finish. (Italy) (2016) | | |
| (M) | Mountbridge Chardonnay | 12.5% Vol | £21.95 |
| | 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 | £22.95 |
| | 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 | £23.95 |
| | 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 | £27.95 |
| | 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 | £37.95 |
| | Aromas of milk & butter with undernotes of apples, lemon sherbet & key lime. Well balanced & classic with fresh acidity. (France) (2013) | | |
| (D) | Chablis Elegance | 12.5% Vol | £40.95 |
| | 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 | £52.95 |
| | 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**

- | | | | |
|-----|--|-----------|--------|
| (M) | The Boathouse House Red | 13% Vol | £17.95 |
| | Medium bodied with hint of black cherry, twist of black pepper & blackcurrant. Well balanced & easy drinking. (France) | | |
| (M) | Volandas Merlot | 13.0% Vol | £18.95 |
| | Aromas of cherries, pepper & cacao, elegant, full bodied with hints of chocolate & spice. (Chile) (2016) | | |
| (F) | Tinamou Cabernet Sauvignon Merlot | 13% Vol | £20.95 |
| | Ripe sweet aromas of red & black cherries, kirsch & Morello with hint of cassis leaf. (Chile) (2015) | | |
| (M) | Shiraz Tempus Two | 13% Vol | £23.95 |
| | Medium bodied with soft tannins (Australia) (2014) | | |
| (F) | Chianti Fregio | 12.5% Vol | £24.95 |
| | 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 | £25.95 |
| | Medium depth of colour with red berry fruits with a sprinkling of white pepper. (France) (2015) | | |
| (M) | Vistamar Sepia Reserva Malbec | 13.5% Vol | £27.95 |
| | 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 | £28.95 |
| | Aromas of dill, coconut & red fruit & brambles. Spicy, warm & well-balanced tannins. (Spain) (2012) | | |
| (M) | Devil's Corner Pinot Noir | 13.3% Vol | £48.95 |
| | 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

- | | | | |
|-----|---|-----------|--------|
| (M) | The Boathouse House Rose | 12.5% Vol | £17.95 |
| | Elegant style of rose with light raspberry & cranberry fruit.
(France) | | |
| (M) | Zinfandel Rose Discovery Beach | 11.0% | £22.95 |
| | Highly fruity flavored wine, ripe melon, strawberry & cherry
on the palate. Balanced floral character. (USA) | | |
| (D) | Carlo Aminio Pinot Grigio Rose | 12% Vol | £23.50 |
| | Gentle bouquet of white flowers & fresh peaches.
(Italy) (2014) | | |
| (M) | Villa Wolf Rose | 12.5% | £29.95 |
| | A medium bodied, well-balanced pink rose for all occasions.
(Germany) (2015) | | |



Sparkling Wines

(D) – Dry, (M) – Medium

- | | | | |
|-----|---|------------|--------|
| (M) | Conte di Campiano | 11.5% Vol. | £23.95 |
| | 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 | £25.95 |
| | Light straw yellow with green shimmers, fruity, elegant, clean & typically, aromatic. (Italy) (VEGAN/VEGETARIAN) | | |
| (D) | Treviso Prosecco | 11% Vol | £27.95 |
| | The wine pours a bright straw yellow colour, with some greenish hints, the nose is dry & stylish with good intensity. Fresh flavor easy drinking. (Italy) | | |
| (M) | Asti Martini Piedmont | 7.5% Vol | £29.99 |
| | Fresh with aroma of grapes, luscious flavours. (Italy) | | |
| (D) | Bottega Prosecco Gold | 11% Vol | £70.95 |
| | Rich & persistent foam & fine perlage, pale straw yellow, Fruity & flowery with scents of golden apple, pear, acacia flowers & lily of the valley, elegant & fresh. (Italy) | | |
| (D) | Bottega Gold Rose Spumante | 11.5% Vol | £71.95 |
| | Peach coloured, distinctly flowery with scent of mixed berries, mainly currants & wild strawberries. Fresh good acidity, harmonious, delicate & persistent (Italy). | | |



Champagne

(D) – Dry

- | | | | |
|-----|--|---------|--------|
| (D) | Jules Feraud Brut Reserve | 12% Vol | £42.95 |
| | Award winning champagne, delicious & excellent value.
(France) | | |
| (D) | Moët & Chandon N.V. Brut Imperial | 12% Vol | £59.95 |
| | Lively Clean & expensive soft subtle flavors (France) | | |
| (D) | Veuve Clicquot Yellow Label Brut | 12% Vol | £69.95 |
| | Distinguished champagne with full flavor & long fruity finish.
(France) | | |
| (D) | Bollinger Special Cuvee | 12% Vol | £75.95 |
| | Full bodied, creamy biscuit dry flavor. (France) | | |
| (D) | Laurent Perrier Rose | 12% Vol | £79.95 |
| | Glorious pink colour with rounded red fruit flavors. (France) | | |

