

BLACKWATER

CATERING LTD

Blackwater Catering is Topsail Charters' in-house catering company.

Our menus use fresh, locally sourced ingredients from Buntings Butchers and Maldon Fruit Supplies

all served by our friendly on board team.

If menu is part of a Whole Day Sail Add £3.00 pp
Children 12 & under Half adult price
For Charters in London Add 10%
All prices include VAT

Dishes can be adapted to suit DF, GF and other requirements if advance notice is given

BOSUN'S FORK BUFFET

Buntings Baked Ham

Chicken in a Fresh Tarragon & Lemon

Mayo Sauce (GF)

Salmon & Prawn with Watercress Dressing (GF)

Hot New Potatoes

Tomato & Mint Salad

Spinach & Walnut Salad with Blue Cheese Dressing

Bread and Butter

Chocolate Raspberry Roulade (GF)

Tea or Coffee

12 to 25 **£27.00**

26 to 39 **£25.00**

40 + **£23.00**

CLASSIC HOT FORK BUFFET

Beef Braised in Beer

Classic Coq au Vin

(veg or vegan) **Aubergine & Mozzarella Bake** (by order)

Rice

Roasted Vegetables

Lemon Tart served with a Red Berry Compote

Coffee and Cream

12 to 25 **£27.00**

26 to 39 **£25.00**

40 + **£23.00**

SIMPLE PARTY BUFFET not a main meal

Cheese Board with Home Baked Gammon

Pickles & Homemade Chutney

Celery, Grapes and Apples

Selection of Breads (min 20 guests) **£12.50**

BANGERS & MASH BUFFET

Mr Buntings Best Sausages

(GF, Veg & Vegan Sausage by order)

Creamy Mashed Potatoes

Red Onion Gravy

Baton Carrots

Garden Peas

Jam Roly Poly with Strawberry Sauce & Custard

Coffee and Cream

12 to 25 **£23.00**

26 to 39 **£20.75**

40 + **£19.00**

BARGEMAN'S BUFFET

Mature Cheddar and Buntings Baked Ham

Tomato, Cucumber & Mixed Leaf Salad

Homemade Coleslaw

Pickles, Chutneys & French Dressing

Selection of Breads and Butter

Apple & Blackberry Crumble with Cream

12 to 25 **£21.00**

26 to 39 **£18.00**

40 + **£16.50**

FINGER BUFFET

Sandwiches : Brie & Cucumber

Beef and Horseradish

Prawn, Lemon & Ginger

Cheddar Cheese and Chutney

Italian Meat & Olive Platter

Cheese & Sun Blush Tomato Scones with

Pesto Cream Cheese

Tandoori Chicken Pieces

Buntings Sausages with Sweet Chilli Dip

Roasted Vegetable & Cream Cheese Wraps

3 Dips with Crudités : Hummus

Mackerel & Lemon

Roast Pepper & Walnut

25 to 39 **£19.95**

40 to 60 **£18.95**

61 to 80 **£17.95**

Add a Decorative Platter of :

Cheeses, Fresh and Dried Fruits £4.50 per head

AFTERNOON TEA served as a BUFFET

Selection of Finger Sandwiches

Freshly Baked Scone, Jam and Clotted Cream

Homemade Cakes Tea/Coffee (min 20 guests) **£14.50**

CAPTAIN'S FORK BUFFET

Rare Roasted Topside of Beef
Poached Salmon Steaks with Dill Mayonnaise
Chicken with Mango, Yoghurt and Lime Sauce
Hot Minted New Potatoes
Tomato, Olive and Feta Salad
Mixed Leaf and Herb Salad
Garlic Mushrooms
Hazelnut Pavlova with Raspberries and Cream
Coffee & Cream
12 to 25 **£33.50**
26 to 39 **£31.50**
40 + **£28.50**

COMMODORE'S FORK BUFFET

Chicken Caesar Salad
Sugar Baked Ham and Topside of Beef
Spinach Roulade filled with Salmon Mayonnaise
Hot Minted New Potatoes
Tomato and Basil Salad
Cos, Green Pepper and Avocado Salad
Pasta, Pesto and Roasted Pine Nut Salad
Chocolate Brownie served with Red Fruit Compote
Baked Lemon Cheesecake
Coffee & Cream
18 to 25 Guests **£35.50**
26 to 39 Guests **£33.50**
40 + Guests **£31.50**

ADMIRAL'S FORK BUFFET

Terrine of Fresh and Smoked Salmon
Poached Chicken Breast with Lemon & Tarragon Sauce
Roast Crown Topside of Beef
Mange Tout, French Bean, Sesame & Orange Salad
Garlic Mushrooms
Cherry Tomatoes with Avocado Dressing
Pasta, Sun Dried Tomato, Pine Nuts, Pesto, Chorizo and Parmesan Salad
Hot Minted New Potatoes
Selection of Artisan Brea
Baked Lemon Cheesecake
Double Dark Chocolate Roulade
Pecan and Maple Syrup Tart
Red Fruits Compote
all Desserts served with Ginger Crème Fraiche & Single Cream
Cheese Board Coffee & Mint Chocolates
18 to 25 **£43.50**
26 to 39 **£41.00**
40 + **£38.50**

ADDITIONAL EXTRAS - prices per head

Tea & Coffee **£2.00**
..... with Biscuits **£2.30**
..... with Homemade Cookies **£3.30**

All the items below can only be ordered if a main meal has been selected for your function. (If no main meal is required please ring office for a price)

Bacon Rolls **£4.50**
Selection of Sandwiches **£4.50**
Home-made Cakes each (serve 12) **£30**
*Coffee & Walnut, Victoria Sponge
Lemon Drizzle, Chocolate Brownie, Cider Fruit Cake*

Scone, Strawberry Jam & Clotted Cream **£4.50**
Cheese Board **£6.50**
*A selection of English & French Cheeses
Breads, Cheese Biscuits & Butter, Celery & Grapes*
Crisps, Nuts, Nibbles **£1.50**

APPETIZERS

Choose 3 of the below to whet your appetite before a main meal

Tandoori Chicken Nibbles
Mini Vol au Vents with Prawns & Ginger
Pumpernickel Squares with Mackerel Pate
Bacon wrapped round a Prune or Apricot
Buntings Cocktail Sausages with Mustard Dips
French Bread Slice with Stilton, Brandy & Walnuts
Tortilla Wraps with Cream Cheese & Roasted Peppers
Mini Cheese Scone with Pesto & Cheddar Shaving
Choose 3 items @ **£6.00**
Add an extra item @ **£1.50**

Vegan & Vegetarian Dishes

a) With Bosuns & Captains Buffet
*Maple-2Glazed Leek, Cashew & Beetroot Tart
Chocolate Pot with Fruit Garnish*
b) With Commodores & Admirals Buffet
*Oat & Sunflower Seed Pastry Tart filled with
Sun dried tomatoes, garlic, tofu & parsley topped
with multi coloured roasted vegetable strips
Lemon & Cashew "Cheesecake" with a date base*
c) Finger Buffet
*Rocket, Pesto, Cherry Tom & Vegan cream cheese
sandwich; Falafal Balls; Adapted Mini scones;
Guacomole; Tandoori Tofu*