

BLACKWATER

CATERING LTD

Captain's Table 2019

Formal seating with waitress service, for a maximum of 48 on "Hydrogen" and 42 on "Thistle"

Choose either a set menu for all guests or choose two starters, two mains and two desserts and ask your guests to choose in advance

Starters

- Tomato & Basil Soup** (GF, DF, Vegan)
- Stilton & Celery Soup** (GF)
- Mackerel & Prawn Pate** (GF, can be made DF)
- Liver & Apple Pate** (GF)
- Roasted Red Pepper Dip with Crudites** (Vegan, GF)

Mains

- Roast Buntings Topside of Beef**
- Roast Lemon & Thyme Chicken Breast**
- Roasted Butternut Squash with Spicy Leeks, Whole Grains
& Sweet Red Pepper & Basil Sauce** (Vegan, GF)
- New Potatoes roasted in Maldon Salt & Olive Oil**
- Yorkshire Puddings**
- Seasonal Vegetables**
- Gravy**

Desserts

- Jam Roly Poly with Strawberry Sauce & Custard**
- Chocolate Brownie with Fruit Garnish** (GF)
- Creamy Lemon Crunch with Forest Fruits**
- Vegan Option - Chocolate Pot with Fruit Garnish*

Tea or Coffee

Prices Per Head:

12 – 25	£34.00
26 – 39	£31.00
40 +	£29.00

If either option is chosen as part of a whole day sail **add £3 per head** and for Charters in London **add 10%**.

All prices include VAT