

BLACKWATER

CATERING LTD

Fine Dining Menu 2019

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

Option 1) Set Menu - You choose 1 Starter, 1 Main & 1 Dessert for your guests & deduct £3 per head

Option 2) Your own Menu - Choose 3 Starters, 3 Mains and 3 Desserts in advance and circulate to your guests. A minimum of 4 guests per dish

Starters

Maldon Smokehouse Fish Selection with Horseradish Cream (not available Weds or Thurs)

Baked Tiger Prawns with Green Garlic Butter & Feta

Game Terrine with Apple, Ginger and Date Chutney

**Carpaccio of Beef with Beetroot and Horseradish Cream,
Shaved Parmesan and Rocket**

(Vegan, DF, GF) **Avocado & Cashew Nut Pate**

Main Courses

Duck Breast rolled in Szechuan Pepper with Plum & Red Wine Sauce

Medallions of Pork with Apple, Brandy and Cream Sauce

Chicken Breast with Prosciutto, Cream Cheese & Roasted Red Pepper & Basil Sauce

Rolled Dover Sole with Salmon Mousseline (not available Mon or Tues)

(Vegan, GF, DF) **Maple-Glazed Leek, Cashew & Beetroot Tart**

*All served with Minted New Potatoes, a Medley of Peas, Mange Tout & Green Beans,
and Glazed Carrots with Orange & a hint of Ginger*

Desserts

Pecan Tart

Summer Pudding with Ginger Crème Fraiche *

Double Chocolate Roulade with Red Fruit Compote (GF)*

Hazelnut Shortbreads with Vanilla Cream and Raspberries

(the above can be adapted to be DF and GF, * can be made vegan)

Cheeseboard with Homemade Chutney, Celery, Grapes and Oatcakes

Menu Prices Per Head:

12 – 25 £48.00

26 – 39 £45.00

40 + £41.00

Remember to deduct £3 per head if you are choosing a set menu (see above)

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