

BLACKWATER

CATERING LTD

Captain's Table 2021

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 £36.00

26 – 39 £33.00

40 + £31.00

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