

# BLACKWATER

## CATERING LTD

### *Fine Dining Menu 2021*

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) **Seeded Pastry Tart with Sundried Tomatoes, Garlic and Parsley topped with Roasted  
Vegetable Strips**

*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      £49.00**

**26 – 39      £47.00**

**40 +          £45.00**

**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