

# BLACKWATER

CATERING LTD

## *Captain's Table 2022*

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.**

**Choose a set menu (one starter, one main and one dessert) – deduct £3**

### *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      £38.00**

**26 – 39      £35.00**

**40 +         £33.00**

If either option is chosen as part of a whole day sail **add £4 per head** and for Charters in London **add 10%**.

All prices include VAT



# BLACKWATER

CATERING LTD

## *Fine Dining Menu 2022*

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 £4 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 Sea Bass 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**

**£51.00**

<b>26 – 39</b>	<b>£49.00</b>
<b>40 +</b>	<b>£47.00</b>

If either option is chosen as part of a whole day sail add £4 per head and for Charters in London add 10%.

All prices include VAT