

EXTRAS AND OTHER INFORMATION

For Prices - see separate page

CANAPÉS

A Selection of Canapés can be provided on their own
or as a reception nibble to accompany a buffet or silver service menu

Peeled Prawn Bouchées
Fresh Dates and Cottage Cheese
Cream Cheese Bargettes
Liver Pate and Stuffed Olives
Spicy Crab on Malt Loaf
Smoked Salmon and Capers
Assorted Savoury Tartlets
Vegetable Crudités and Dips
Fresh Asparagus Roulades
Honey Glazed Chipolatas
Celery Boats with Crème Fraîche and Walnuts
Spinach and Vegetable Quiche
Anchovy Filets and Olives on Toast

For prices & staff charge - see separate price list

BAR DRESSINGS

Nuts and Crisps
or
Nuts, Crisps, Olives, Fresh Coconut Slices, Gherkings and Indian Spice Mix.
See separate price list.

PETIT FOURS

Strawberries Dipped in Dark Chocolate
Petit Tartlets with Crème Pâtissier and Glazed Fruit
Physalis (gooseberries) in Royal Icing
Mint Leaf Chocolates
Dates Stuffed with Brazil Nuts and Coated in Marzipan and Rolled in Chocolate
Fresh Chestnuts Dipped in Spun Sugar
Nougatine Cookie
Chessboard Sable
Assorted Belgian Chocolate
Apple Pie Bites
Mini Chocolate Filled Cups

EXTRA DESSERTS

Glazed Apple Flan
Assorted Cheese Cakes
Fresh Fruit Salad and Cream
Bavarois and Mousses
Crème Brûlée
Tortes and Tartes
Luxury Gâteaux
Cream filled Profiteroles with Chocolate Sauce
Assorted Cheese and Biscuits

AVAILABLE EXTRAS

China Plates and Stainless Steel Cutlery
Linen Table Cloths (larger table on some boats require 2 cloths per table).
Linen Napkins
The above items are included on many of the menus as standard.

Full wine list on application.
We will be happy to quote on customers own devised menus and
interchanging dishes.
All functions are based on a 4 hour session.
For functions lasting over 4 hours there is a staff charge.

Tea/coffee
Tea/coffee & Biscuits
Tea/coffee & Danish
Tea/coffee & assorted cakes
All served on china

Staff charge where no other food is ordered