** **MENU**

 **BLUE FUNNEL CRUISES**

**CREAM TEA** Traditional freshly baked scone served with clotted cream, £4.50

 seasonal jam accompanied by a slice of chef’s cake

 and a cup of tea

**AFTERNOON TEA** Enjoy a range of freshly prepared sandwiches then £9.75

 tuck into our scrumptious cake selection and a freshly

 baked scone served with clotted cream & seasonal jam

 Served with Tea or Coffee

**SANDWICH**  Platters of sandwiches, 10 per tray can be served offering a selection From: £20

**PLATTERS** of fillings such egg mayo with coriander cress, line caught

 tuna with red onion, chive & lemon zest, honey glazed ham

 with tomato chutney, Winchester cheddar Ploughman’ or

 Roast turkey, cranberry & salad all accompanied by crisps

 Orders can be taken for specialised trays with fillings of

 your choice

**PASTRIES** Assortment of pastries platter served with tea or coffee £2.95

**BACON ROLLS** Our tasty bacon rolls can be enjoyed with a cup of tea £3.25

 or coffee included in the price

**BASKET MEALS**  You have a choice of chicken, sausage, fish goujons £5.75

 or vegetarian goujons.

 All served with chunky chips and salad garnish

**FISH & CHIPS** London Pride beer battered fish served with chunky chips & £6.95

mushy peas accompanied with lemon slice & bread & butter

**PLOUGHMANS**  A choice of carver ham or mature cheddar cheese £5.95

served with crusty bread, & freshly prepared salad

 complimented by tasty pickled onions and

 rich dark chutney. Accompanied with fresh fruit

**CHEF’S SPECIALS** Tasty meat or vegetarian Lasagne served with chunky chips £8.95

Private Charters only & garlic bread

 Mexican style chilli served with your choice of rice or chunky chips £8.95

 accompanied by tortilla chips

 Chicken curry & rice served with naan bread low to medium heat £8.95

**Gluten free & vegetarian options are available on many of our dishes please ask the office for more information before ordering.**

**ROAST DINNERS**

**STARTERS** Chef’s choice of homemade soup £4.25

Served with petit pan

Sweet melon trio with a drizzle of port jus £4.25

 Chicken Skewers served with Chef’s choice of dips £4.25

**MAIN COURSE** Roast chicken breast filled with chorizo and cream cheese £9.95

 wrapped in bacon

 savoury stuffing with a selection of seasonal vegetables,

crispy roast potatoes accompanied by a red wine jus

 Roast beef & Yorkshire pudding £9.95

 served with crispy roast potatoes, and a selection of

seasonal vegetables accompanied by a red wine jus

 Nut roast of root vegetables, apricot & goats cheese £9.95

 accompanied by a selection of seasonal vegetables and

 crispy roast potatoes served with vegetarian gravy

 Aubergine Caponata, Chargrilled aubergine topped with £9.95

 roasted vegetables in a rich dark tomato sauce finished with

 soft buffalo mozzerella

**DESSERT** Apple tarte tatin served with vanilla cream £4.50

 Raspberry panna cotta with ginger shortbread £4.50

 Tropical fruit salad served with cream (optional) £4.50

 Childs portion of ice-cream with sprinkles £1.50

 After dinner Coffee (flat white) & mint £1.60

**SET MEAL** Seasonal soup served with petit pan £16.95

 Rich roast beef & Yorkshire pudding

 served with crispy roast potatoes, seasonal vegetables

 accompanied by red wine jus

 Vegetarian option – seasonal nut roast as above

 Apple tart tartin & vanilla cream Child dessert ice-cream & sprinkles

 Coffee & mint

Please note for the set meal Chef may offer a seasonal alternative on the starter & dessert. Please contact the office for more information.

**BUFFETS**

**BUFFET 1** Mixed selection of sandwiches with assorted filling (inc V) £8.95

 Sausage rolls,

 Savoury eggs ( V)

 Mini sausages,

 Pork pies,

 Chicken drumstick

 Pizza wedges ( inc V)

 Warm potato wedges (V)

 Bowls of crisps (V)

**BUFFET 2** Mixed selection of sandwiches with assorted fillings (inc V) £12.95

 Warm potato wedges (V)

 Selection of mini pizza wedges (Inc V)

 Mini quiche selection (inc V)

 Chicken sate

 Fish goujons

 Sausage rolls

 Pork pies

 Savoury eggs

 Mini sausages

 Fresh vegetable crudités & dip (V)

 Bowls of crisps (V)

**FORK BUFFET** A selection of fresh sliced meats, £19.95

 Chicken drumsticks

 Hot breaded mushrooms (V)

 Mini quiche selection (V)

 Green salad, tomato & cucumber (V)

 Mediterranean pasta selection

 Sun dried tomato salad (V)

 Five bean spicy mixed salad (V)

 Potato salad (V)

 Fresh crunchy coleslaw (V)

 Hot new potatoes (V)

 Freshly baked rolls (V)

 Chef’s selection of desserts (V)

 Coffee & Mints

Chef’s selection of desserts can be added to both finger buffets by pre-order £4.50

Blue Funnel aim to cater to all dietary requirements with prior notice. Bespoke menus may be offered on private charters.

We cannot guarantee all our products are 100% nut free.

We reserve the right to alter and substitute menus according to availability and fluctuating prices without notice.

All meals must be pre-ordered, minimum order quantities may apply. All prices based on a per head rate unless otherwise specified.