



MENU

BLUE FUNNEL CRUISES

CREAM TEA

Traditional freshly baked scone served with clotted cream, seasonal jam accompanied by a slice of chef's cake and a cup of tea £4.95

AFTERNOON TEA

Enjoy a range of delicious freshly prepared sandwiches then tuck into our scrumptious cake selection along with a freshly baked scone served with clotted cream & seasonal jam. Served with Tea or Coffee £9.75

SANDWICH PLATTERS

Platters - 10 rounds per tray can be served offering a selection of fillings such as 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 From £25

Orders can be taken for specialised trays with fillings of your choice

PASTRIES

Assortment of pastries served with tea or coffee £3.25

BACON ROLLS

Our tasty bacon rolls can be enjoyed with a cup of tea or coffee included in the price £3.75

BASKET MEALS

You have a choice of chicken, sausage, fish goujons or vegetarian goujons. All served with chunky chips and salad garnish £5.95

FISH & CHIPS

London Pride beer battered fish served with chunky chips & mushy peas accompanied with lemon slice & bread & butter £7.25

PLOUGHMANS

A choice of carver ham or mature cheddar cheese served with crusty bread, & freshly prepared salad complimented by tasty pickled onions and rich dark chutney. Accompanied with fresh fruit £6.25

CHEF'S SPECIALS

*Private Charters only
Ask about vegetarian options*

Tasty freshly prepared lasagne served with chunky chips & garlic bread £9.50

Mexican style chilli served with your choice of rice or chunky chips accompanied by tortilla chips £9.50

Chicken curry & rice served with naan bread low to medium heat £9.50

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

ROAST DINNERS

STARTERS

<i>Chef's choice of homemade soup Served with petit pan</i>	<i>£4.25</i>
<i>Sweet melon trio with a drizzle of port jus</i>	<i>£4.25</i>
<i>Chicken Skewers served with Chef's choice of dips</i>	<i>£4.25</i>

MAIN COURSE

<i>Roast chicken breast filled with chorizo and cream cheese wrapped in bacon savoury stuffing with a selection of seasonal vegetables, crispy roast potatoes accompanied by a red wine jus</i>	<i>£9.95</i>
<i>Roast beef & Yorkshire pudding served with crispy roast potatoes, and a selection of seasonal vegetables accompanied by a red wine jus</i>	<i>£9.95</i>
<i>Nut roast of root vegetables, apricot & goat's cheese accompanied by a selection of seasonal vegetables and crispy roast potatoes served with vegetarian gravy</i>	<i>£9.95</i>
<i>Aubergine Caponata, Chargrilled aubergine topped with roasted vegetables in a rich dark tomato sauce finished with soft buffalo mozzarella</i>	<i>£9.95</i>

DESSERT

<i>Apple tarte tatin served with vanilla cream</i>	<i>£4.50</i>
<i>Raspberry panna cotta with ginger shortbread</i>	<i>£4.50</i>
<i>Tropical fruit salad served with cream (optional)</i>	<i>£4.50</i>
<i>Childs portion of ice-cream with sprinkles</i>	<i>£1.50</i>
<i>After dinner Coffee (flat white) & mint</i>	<i>£1.60</i>

SET MEAL

<i>Seasonal soup served with petit pan</i>	<i>£17.95</i>
<i>Rich roast beef & Yorkshire pudding served with crispy roast potatoes, seasonal vegetables accompanied by red wine jus</i>	
<i>Vegetarian option – seasonal nut roast as above</i>	
<i>Apple tart tartin & vanilla cream Child dessert ice-cream & sprinkles</i>	
<i>Coffee & mint NB Chef may offer a seasonal alternative to starter & main</i>	

BUFFETS

BUFFET 1	<i>Mixed selection of sandwiches with assorted filling (V options)</i> <i>Sausage rolls, (V option by request)</i> <i>Savoury eggs</i> <i>Mini sausages, (V option by request)</i> <i>Pork pies,</i> <i>Chicken drumstick</i> <i>Pizza wedge (V options)</i> <i>Warm potato wedges (V options)</i> <i>Bowls of crisps</i>	£8.95
BUFFET 2	<i>Mixed selection of sandwiches with assorted fillings (V options)</i> <i>Warm potato wedges</i> <i>Selection of mini pizza wedges (V options)</i> <i>Mini quiche selection (V options)</i> <i>Chicken sate</i> <i>Fish goujons</i> <i>Sausage rolls</i> <i>Pork pies</i> <i>Savoury eggs</i> <i>Mini sausages</i> <i>Fresh vegetable crudités & dip (V)</i> <i>Bowls of crisps (V)</i>	£12.95
FORK BUFFET	<i>A selection of fresh sliced meats,</i> <i>Chicken drumsticks</i> <i>Hot breaded mushrooms (V)</i> <i>Mini quiche selection (V options)</i> <i>Green salad, tomato & cucumber (V)</i> <i>Mediterranean pasta selection</i> <i>Sun dried tomato salad (V)</i> <i>Five bean spicy mixed salad (V)</i> <i>Potato salad (V)</i> <i>Fresh crunchy coleslaw (V)</i> <i>Hot new potatoes (V)</i> <i>Freshly baked rolls (V)</i> <i>Chef's selection of desserts (V)</i> <i>Coffee & Mints</i>	£19.95
	<i>Chef's selection of desserts can be added to both finger buffets by pre-order</i>	£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.