



The Penny Lane Menu Pack 2017

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All pricing within this pack is inclusive of VAT.

We are happy to discuss menu requirements with clients to achieve your perfect menu.

Menus within this pack are priced per person and are in addition to your chosen Boat Hire period.



CAPTAINS CANAPES

Canapes will only be available before a Dinner or Buffet Menu

3 Canapes	£4.55 per person
4 canapés	£5.85 per person
5 canapés	£6.95 per person
6 canapés	£8.25 per person

Chicken Satay

Devils on Horseback

Little Pizzas

Mini Lamb Kebabs & Tsatsiki

Griddled Lemon Chicken w/ Red Pesto

Tijuana Tiger Prawns

Smoked Duck Crostini w/ Salsa Verde

Spiced Prawn Blinis

Pesto, Olive & Sundried Tomato Cup

Chinese Duck Pancake

Sesame Seed Cheese Sables

Field Mushrooms stuffed w/ Stilton & Garlic Butter

Spinach & Feta Cheese in Filo Pastry

Deep Fried Parmesan Risotto Balls

Beef & Horseradish Mini Yorkshire Pudding

Smoked Chicken Bouchees

Smoked Salmon on Wholemeal w/ Dill Mustard

Goats Cheese & Red Onion Crostini

Cheese Sable w/ Smoked Salmon & Lime Ponzu

Duck Liver Parfait w/ Plum Compote on Brioche

Smoked Chorizo & Fennel Stick

Sumack Salmon w/ Coriander & Pine Nut Tabbouleh

Tandoori Chicken w/ Tsatsiki canapé

Salmon Fishcakes canapé w/ Lime Tartar

CHURCHILL DINNER MENU

Please choose one Starter a Main Course & a Dessert

Starter (inc of bread selection & butter)

Cornish Fishcakes w/chilli salsa
Avocado, Tomato & Smoked Bacon Salad
French Onion Soup
Tomato & Red pepper soup
Chicken Liver pate w/ spiced chutney & toasted Ciabatta
Wiltshire Ham Hock Terrine w/homemade piccalilli (supplement £1.00)
Quenelle of Salmon cooked two ways w/ tarragon salad (supplement £1.00)

Main

Pork & Herb Sausage w/celeriac mash & red onion gravy
Beef Bourguignon
Moroccan Chicken Tagine
Seared Chicken w/ Provencale & Balsamic
Seasonal white fish w/ Lemon Butter
Braised Belly pork with celeriac apple puree.
Steak & Ale Pie w/mash (supplement £2.00)

All Mains are accompanied by New Potatoes & Fresh Seasonal Vegetables

Desserts

Apple Tarte served w/ Cream
Sticky Toffee Pudding w/butterscotch sauce
Warm Raisin Pancakes w/ roasted almonds & maple syrup
White Chocolate & cassis cheesecake
Belgian Chocolate Cheesecake
Strawberries & cream (seasonal only) supplement -
Lemon Syllabub

We would be more than happy to offer a food tasting at £50.00 to sample

2 x starters

2 x Mains

2 x Desserts

Coffee & Tea is available to purchase by the pot (approx 5/6 cup) £12.00 Per pot

Pricing per person

20+ Guests £31.00

50+ Guests £27.50

35+ Guests £29.50

65+ Guests £26.00

PULTENEY DINNER MENU

Please choose one Starter, a main course & a dessert.

Please choose one Potato Dish & one Vegetable Dish to accompany your main course.

Starter (inc of bread selection & butter)

A Mixed Plate of Antipasti
Cumin Seared Scallops w/ Pea & Broad Bean Fritter (supplement £2.00)
Crab, Smoked Salmon & Guacamole Gateaux (supplement £1.50)
Warm Oak smoked n roasted Salmon w/buttered spinach
Seafood Chowder
Smoked Duck w/ Rocket Salad & Balsamic
Home Smoked Chicken & Waldorf salad
Beetroot Gravadlax w/ Watercress Salad
Soup (French Onion or Tomato & Red pepper soup)

Main

Pork Fillet w/ Mushrooms & Parma Ham
Smoked Belly Pork w/black pudding & smoked vine on tomato
Somerset Pork Rib w/parsnip mash & Juniper port sauce.
Barbury Duck w/ Confit Hash
Fillet of Sea Bass & Scallop w/ Pancetta
Fillet of Cod Wrapped in Prosciutto Ham w/ Asparagus & Vine Tomatoes
Smoked Haddock w/ pea & broad bean risotto
Carved Rib of Beef w/ Shiraz Reduction
Roast Fillet of Beef w/ Caramelised Celeriac & Grain Mustard Sauce (menu supplement £3.00)
Seared Rump of Lamb w/ Port & Redcurrant Jus
Chargrilled Chicken w/leeks, Bacon & Madeira Sauce
Seared Chicken w/chorizo & Bean Cassoulet
Steak & Ale Pie w/mash

Potato Dish

Sautéed w/ Rosemary, Dauphinoise, or Buttered Herb New Potatoes

Vegetable Dish

Fresh Seasonal Vegetables or Roasted Root Vegetables, Ratatouille

Dessert

Raspberry Creme Brulee
Baileys Chocolate cheesecake
Cheesecake w/ Mango & passionfruit
Caramel Salted Cheesecake w/hazelnut drizzle
Soufflé Crepes w/ Orange & Grand Marnier Sauce
Fresh cream Profiteroles w/ chocolate honey sauce
Chocolate & Raspberry Roulade w/creme Anglaise
Warm chocolate Pudding w/ chocolate sauce
Strawberries & cream (seasonal only)
Blackcurrant Tartlet w/ Creme Anglaise
Tarte au Citron w/ Raspberry Coulis
Cherry Bakewell Tart w/ Dairy Ice Cream
Mixed Berry Meringue Galette
The Avon Cheese Selection (supplement -

We would be more than happy to offer a food tasting at £50.00 to sample

2 x starters

2 x Mains

2 x Desserts

Coffee & Tea

is available to purchase by the pot (around 5/6 cups) £12.00 per pot

Pricing per person

20+ Guests £39.95

35+ Guests £35.95

50+ Guests £33.95

65+ Guests £31.50

VICTORIA VEGETARIAN OPTIONS

Any vegetarian options will be priced the same as your main menu choice
We are happy to cater for dietary requirements so please inform us prior to choosing your menu.

Starters

Tomato & Basil Soup

Carrot, Orange & Coriander Soup

Tomato Bruschetta w/slow roast yellow pepper & tarragon pesto

Baked Goats Cheese & Walnuts w/ plum compote

Cashel blue & sun blushed tomato Crostini w/red pesto & caper berries.

These three choices can be ordered as a starter or a main.

- Goats cheese & red onion Tarte
- Tuscan vegetable Tarte
- Caramelised Onion & Tomato Tarte

Mains

Butternut Squash & Sage Risotto

Portobello mushroom w/herb roast garlic, parmesan & pine nuts

Greek Style stuffed pepper with feta cheese.

Baby spinach, mushroom & crème Fraîche Tagliatelle.

Tomato & Aubergine Gateaux

Spinach & brie Crostini w/roasted vine tomatoes

Rocket, feta & sun dried tomato frittata

TADPOLE MENU

for the younger guests

Children are welcome to have the same menu as the adults, if this is the case it will be charged at 70% of the adult price. However it is important that the children are served a menu they will eat, which is why we also offer this Children's Menu.

Kids Plate (suitable for 12 years & under)

All choices served with either Chips or Creamy Mash Peas & carrots or Baked Beans

Mains

Spaghetti Bolognese
Carbonara
Cheese & Tomato Pizza
Chicken Goujons
Poached Salmon
Cheese Burger
Sausages
Fish Fingers

Pudding

Chocolate Brownie & Vanilla Ice Cream
Classic Three Ice Creams
Fresh Apple, Banana, Orange & Grape Bowl

£14.50

One choice suits all children eating from this menu.

Please choose only

1 x main

1 x dessert

We do not supply individual choices for each child.

TADPOLE PICNIC BOX

suitable for 6 years & under

Sandwiches (ham & cheese)
Pizza
Chicken Dippers
Cocktail Sausages
Grapes
Packet of plain crisps
Carton of Orange
Chocolate Bar

£10.95

WINDSOR FORK BUFFET

Please choose Three Main Dishes, Three Salads, One Potato Dish and Dessert

Main Dishes

Carved Ballotine of Chicken w/ Pistachios & Smoked Bacon
Smoked Duck w/ Pastrami & Smoked Tomatoes on Ciabatta
Carved Rib of Beef Marinated w/ Garlic & Tarragon
Fillet of Salmon w/ Lemon Dill Mayo
Smoked Chicken w/ Celeriac & Apples
King Prawn Assiette of Seafood w/ Roasted Garlic & Lime Aioli
Light Smoked Roasted Salmon w/ Lemongrass
Chicken & Smoked Ham Tarte

Potatoes

Hot New Potatoes w/ Herb Butter
Mini Roasted Potatoes w/ garlic & rosemary
Griddled Sweet Potato w/ Olive Oil
Hot Potato Salad w/ chorizo & Parsley

Selection of Artisan Breads w/ Butter

Dessert Duo

Creme Brulee (vanilla, chocolate, raspberry or lemon) & White Chocolate & Cassis
Sticky Toffee Pudding w/ Butterscotch Sauce & Tarte au Citron w/ Raspberry Coulis
Blackcurrant Tartlet w/ Creme Anglaise & Apple Cinnamon Slice
Mixed Berry Meringue & Creme Brulee (vanilla, chocolate, raspberry or lemon)
Belgian Chocolate Pecan Tarte & Caramel Salted Cheesecake w/ Toffee & Praline Sauce
Tarte au Citron w/ Raspberry Coulis & White Chocolate & Cassis Cheesecake
Passionfruit & Mango Cheesecake & Apple & Cinnamon Slice
Profiteroles w/ chocolate & Honey Sauce & Creme Brulee (Vanilla, Chocolate, Raspberry or Lemon)
White Chocolate & Cassis Cheesecake & Tarte au Citron w/ Raspberry Coulis
Warm Chocolate Pudding w/ Caramelised Orange & Cherry Bakewell
Brown Bread & Butter Pudding & Passionfruit & Mango Cheesecake
Apple & Cinnamon Slice & Belgian Pecan Tarte
Cherry Bakewell & Profiteroles w/ Chocolate & Honey Sauce
Caramel Salted Cheesecake w/ Toffee Praline Sauce & Mixed Berry Meringue
Strawberries & Cream (May - September only) & a dessert of your choice.

Coffee & Tea is available to purchase by the pot (approx 5/6 cups) £12.00 per pot

Pricing per person

20 plus Guests £38.50

50 plus Guests £33.95

35 plus Guests £35.50

65 plus Guests £31.95

Salads

Greek Salad
Dressed Leaf Salad
Salad Nicoise
Caesar Salad
Tourangelle - French Beans, Peas, Mange Tout & Potatoes bound in Herb Mayo
Mango, Red chilli & Butternut Squash Salad
Green Bean, Mushrooms & Peppers
Waldorf salad
Stir Fried Rice Salad
Pasta, Fresh Spinach & pine nuts.
Tomato, Red Onion, Balsamic
Moroccan Couscous
Chilli & Roast garlic pasta
Spiced Tabbouleh w coriander & Lemon
*Tomato & Buffalo Mozzarella & Basil (£1.50 supp)

MIDLAND FORK BUFFET

Please choose Three Main Dishes, Three Salads, One Potato Dish and a Dessert Duo
Items marked with a * have a supplement per person

Main Dishes

*Smoked Trout w/Avocado & Black Pepper (£1.50)
*Italian Meat Platter w/Pickles & Olives (£1.00)
Thai Chicken w/ Coriander & Lemon
Pink Topside of Beef roasted w/ Horseradish Cream
Tandoori Chicken w/ Tsatsiki
Italian Meat Platter w/ Pickles & Olives
*Fresh Salmon Mousse w/ Lemon & Prawns (£1.00)
Smoked Trout w/ Avocado & Black Pepper
Mature Cheddar & Red Onion Tarte
Glazed Carmarthen Ham w/ Cloves & Demerara
Salmon & Shrimp Gumbo Tarte

Potato Dish

Hot New Potatoes w/ Herb Butter
Mini Roasted Potatoes w/ Garlic & Rosemary
Griddled Sweet Potato w/ Olive Oil
Hot Potato Salad w/ Chorizo.

Selection of Artisan Breads w/ Butter

Salads

Greek Salad
Dressed Leaf Salad
*Salad Niçoise (£1.00)
Caesar Salad
*Tourangelle - French Beans, Peas, Mange Tout & Potatoes bound in Herb Mayo (£1.00)
Mango, Red chilli & Butternut Squash Salad (£1.00)
*Green Bean, Mushrooms & Peppers (50p)
Waldorf salad
*Stir Fried Rice Salad (50p)
Pasta, Fresh Spinach & pine nuts.
Tomato, Red Onion, Balsamic
Moroccan Couscous
Chilli & Roast garlic pasta
Spiced Tabbouleh w coriander & lemon
*Tomato & Buffalo Mozzarella & Basil (£1.50)

Dessert Duo

Crème Brûlée (vanilla, chocolate, raspberry or lemon) & White Chocolate & Cassis
Sticky Toffee Pudding w/ Butterscotch Sauce & Tarte au Citron w/Raspberry Coulis
Blackcurrant Tartlet w/ Crème Anglaise & Apple Cinnamon Slice
Mixed Berry Meringue & Crème Brûlée (vanilla, chocolate, raspberry or lemon)
Belgian Chocolate Pecan Tarte & Caramel Salted Cheesecake w/Toffee & Praline Sauce
Tarte au Citron w/ Raspberry Coulis & White Chocolate & Cassis Cheesecake
Passionfruit & Mango Cheesecake & Apple & Cinnamon Slice
Profiteroles w/ chocolate & Honey Sauce & Crème Brûlée (Vanilla, Chocolate, Raspberry or Lemon)
White Chocolate & Cassis Cheesecake & Tarte au Citron w/ Raspberry Coulis
Warm Chocolate Pudding w/Caramelised Orange & Cherry Bakewell
Brown Bread & Butter Pudding & Passionfruit & Mango Cheesecake
Apple & Cinnamon Slice & Belgian Pecan Tarte
Cherry Bakewell & Profiteroles w/ Chocolate & Honey Sauce
Caramel Salted Cheesecake w /Toffee Praline Sauce & Mixed Berry Meringue
Strawberries & Cream (May - September only) & a dessert of your choice.

Coffee & Tea is available to purchase at by the pot (approx 5/6 cups) £12.00 per pot

Pricing per person

20 plus Guests £34.50

50 plus Guests £29.95

35 plus Guests £31.50

65 plus Guests £27.95

TOP DECK BARBEQUE

Havana Pork
Marinated Chicken Kebabs
100% Beefburger
Local Sausage

Vegetarian Alternatives below

Salads

Tomato & Red Onion with Balsamic Salad
Chunky Coleslaw
Indian Rice
Leaf Salad

Seeded Bread Roll

Sauteed Potatoes with Garlic & Rosemary

Vegetarians

Vegetarian Kebabs
Stuffed Mushroom
Goats cheese/cheddar cheese Tarte

We require any Vegetarian Main Course Options confirmed with your final numbers and any dietary requirements along with the names of the guests these are for.

Pricing per person

20+ Guests £31.95

30+ Guests £25.95

40+ Guests £19.95

In addition to your BBQ main course you can choose to have our

Chef's Choice Dessert Duo @ £5.95 pp

BARBEQUES CAN ONLY BE DONE FOR A MAXIMUM OF 55 GUESTS

VINTAGE CREAM TEA

New Menu Pending

WESTON LOCK FINGER BUFFET

New Menu PENDING