



## 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

Slow Cooked Mendip Pork  
Marinated Chicken Kebabs  
100% Beefburger  
Local Sausage

## Salads

Tomato, Cucumber & Mozzarella w/ red onion salad  
Chunky Coleslaw  
Pesto Pasta w/red peppers  
Dressed Leaf Salad

Artisan Breads w/ butter

Sauteed Potatoes with Garlic & Rosemary

## 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 from our Duo of Desserts @ £5.95 pp

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.

## Vegetarians

Vegetarian Kebabs  
Stuffed Mushroom  
Mini cheddar cheese Tarte

A MAXIMUM OF 60 GUESTS ONLY

# THE PENNY LANE AFTERNOON TEA

Available only on Sundays from 2pm - 5pm

Selection of Finger Sandwiches

Cucumber & Mint

Smoked Salmon & Cream Cheese

Egg & Cress

Ham & Mustard

Selection of Patisseries

Home baked Scone with Clotted cream and Jam

A cup of Tea or Coffee

Pricing per person

30+ Guests £23.95

40+ Guests £20.95

50+ Guests £18.95

60 MAX

Refill pots of tea and coffee are available £12.00 per pot (approx 6 cups per pot)

# SALTFORD LOCK PARTY FOOD

Somerset Two Cheese Ploughman's	20+ £8.95
Wiltshire Ham Ploughman's	35+ £8.25
Wiltshire Ham & Cheddar Cheese Ploughman's	50+ £7.75
	70 £7.25
<p>Add any additional item for a supplement of £2.00pp</p> <p>Rustic Chicken Liver Pate – Olives – Quiche Lorraine – Sausage Roll – Kettle Crisps</p>	

Warm Sausage & Sautéed Onion Baguette		Burger & Chips in a cone	Fish Finger Sandwiches w/ tartare sauce
Warm Bacon & Tomato Baguette	35+ £7.95	35+ £10.95	35+ £8.95
Warm Malted Cheese & Caramelised Red Onion Baguette	50+ £7.25	50+ £10.25	50+ £8.25
	65+ £6.95	65+ £9.95	65+ £7.95
	80+ £6.25	80+ £9.25	80+ £7.25
Add Chips in cones £ 2.50pp			

Sharing Platters served to tables		
Tapas	<p>Roast Pepper Hummus w/griddled Pitta</p> <p>Patatas Bravais</p> <p>Spicy Meatballs</p> <p>Spanish Omelette</p> <p>Deep Fried Calamari</p> <p>Olives &amp; Feta</p>	<p>£3.50 pp</p> <p>35+ = min 4 dishes pp</p> <p>50+ = min 3 dishes pp</p>

<p><i>Le Rustique</i></p>	<p>Baked Camembert Honey glazed Sausages Crusty Bread Homemade Chutney Pickles Celery</p>	<p>35+ £8.95 50+ £8.25 70 £7.25</p> <p>From 35+ Guests</p>
<p><i>Burritos</i></p>	<p>2 per person</p> <p>Chicken &amp; Vegetable</p>	<p>From 35+ £8.95pp</p>
<p><i>Antipasti Board</i></p>	<p>Proscuitto Ham Salami Chorizo Griddled Courgette Marinated Peppers Feta Cheese Rocket Pickled Capers Pickled Mushrooms Sun Blush Tomatoes Marinated Olives</p> <p>Vege Option – Omit Meat – Griddled Asparagus &amp; Seared Artichoke</p>	<p>20+ £13.95pp 35+ £11.95pp</p>
<p><i>Cheese Platter</i></p>	<p>A selection of Cheeses Grapes Celery Apples Homemade Chutney Breads Biscuits Butter</p>	<p>20+ £11.95 pp 35+ £ 9.95 pp</p>
<p><i>Cheesy Chilli Nachos</i></p>	<p>Chilli</p> <p>Nachos</p> <p>Melted Cheese</p> <p>Salsa</p>	<p>35+ £7.95 50+ £7.25 65+ £6.95 80+ £6.25</p>

# WESTON LOCK FINGER BUFFETS

MENU 1	MENU 2	MENU 3
<p>Selection of Sandwiches Homemade Sausage Rolls Foccacia Pizzas Vegetable Samosas Individual Cheddar Cheese &amp; Red onion Tart</p>	<p>Selection of Sandwiches Homemade Sausage Rolls Foccacia Pizzas Vegetable Samosas Chicken Goujons Individual Cheddar Cheese &amp; Red Onion Tart Somerset Sausages &amp; Dips</p>	<p>Selection of Sandwiches Beef Kofta w/ spiced relish Vegetable Samosas Chicken Goujons Smoked Chicken Vol au Vonts Open Danish Sandwich Selection Stuffed Field Mushrooms Spring Rolls w/Hoisin Miniature Lamb Kebabs &amp; Tsatsiki Somerset Sausages &amp; Dips</p>
<p>For up to 40 guests £ 758</p>	<p>For up to 40 Guests £ 940.00</p>	<p>For up to 40 Guests £ 1038.00</p>
<p>For up to 60 Guests £ 1017</p>	<p>For up to 60 Guests £ 1290.00</p>	<p>For up to 60 Guests £ 1437.00</p>
<p>For up to 80 Guests £ 1196</p>	<p>For up to 80 Guests £ 1596.00</p>	<p>For up to 80 Guests £ 1756.00</p>

# The Moroccan Tagine Menu

TO FOLLOW