

Street Food, Pub Food & BBQ

We know that every party is different; if you want a more casual feel or are looking for a trendy match for your party theme, then our street, pub and BBQ selection will hit the spot. Surrounded by friends, listening to live music or hosting an after works drinks party, we have carefully selected a range of dishes to match your event. Prepared fresh by our on board team, this is boat food with a difference.



Street Food

£14.70 + VAT

Served authentically, to be eaten casually and savoured all day long.

Spiced pulled pork on a brioche roll with home made red cabbage slaw

Falafel burger, brioche bun and with red pepper hummus and watercress 

Aberdeen Angus beef burger in a brioche bun with caramelised red onion.

Kachumber salad (cucumber, tomato, onion, lemon dressing) 

Chicken tikka with a brioche roll and a fresh tomato, coriander & onion salad combined with baby poppadums

Hosts are asked to choose 2 items from the above list.

If you would like more options, please speak with our booking team.

BBQ

£15.50 + VAT

Perfect for just about any occasion and all ages. This is a firm favourite for the casual feel. Served in a buffet format with a plentiful supply of salad and garnish.

The BBQ - Served with fresh bread rolls

Spicy BBQ pulled pork

Home made steak beef burgers with grated cheese

Locally sourced sausages

Chicken wings and pieces dipped in our chef's secret recipe BBQ sauce

The big roasted pepper, tomato, mushroom & red onion kebab 

Matched salads

Rice salad with sweetcorn, peppers & herbs 

Chunky coleslaw 

Leafy salad 

On the vine tomatoes & cucumber salad 

Hosts are asked to choose 2 items from the BBQ and Salad list, please speak to our booking team to discuss other options

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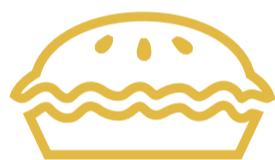
Pub Food

£14.70 + VAT

Thai green chicken curry with rice & vegetable samosa
Moroccan vegetable tagine & samosa 
Beef chilli & rice, Doritos & dips
Vegetable chilli and rice, Doritos & dips 
Creamy chicken korma, rice & vegetable samosa
Home made beef lasagne
Butternut squash, leek & cheese lasagne 
Pork Stroganoff & rice
Vegetable tortellini with a sage & butter wine sauce 
Paprika pork goulash with sour cream & rice

*Hearty, wholesome
and home made pub
grub. Just what you
want on a colder day
or to feed hungry
friends and family.*

Try our traditional home made pie and mash.
Made with shortcrust pastry and filled to the
brim. Served with mashed potato,
garden peas and lashings of gravy.
Accompanied with fresh bread and butter
on the side.





Choice of 1 pie
£17.80 + VAT

Choice of 2 pies
£19.90 + VAT

Pie & Mash

*We ask you to choose a pie or pies from
the list below. As each pie is made freshly
to order, we can usually accommodate
specific dietary requirements.*

Chicken & ham
Beef & ale
Chicken & chorizo
Minced beef & onion
Chicken, wild mushroom & tarragon
Steak & Stilton
Chicken, leek & smoked bacon
Wild mushroom, leek & asparagus with a
creamy white wine sauce 
Goats cheese, sweet potato & spinach 

Add a dessert with any of our pub,
street food or BBQ menus for £5.80 + VAT

Desserts

£5.80 + VAT

*Our guests love our indulgent pudding menu, so if you'd
like to enjoy something sweet after your meal, choose a
dessert to follow your BBQ, Pub or Street Food menu.
It's dangerous reading, but oh so tasty.*

Raspberry and vanilla crème brulee with crispy
shortbread and berries
Chocolate brownie with chocolate sauce
Lemon tart with red berry coulis
Apple crumble tart with crème anglaise
Banana and caramel pudding
Eaton mess with crushed raspberries
Toffee meringue roulade
Choux buns filled with sweet cream, served
with chocolate sauce
Cherry cheesecake with chocolate shavings
Lemon syllabub
Homemade vanilla sponge roulade, filled with
red berries and fresh cream
Lemon yoghurt mousse with kiwis
Raspberry and chocolate trifle
Platter of tropical fruits, served with a mango coulis
Chocolate and orange mousse
Dutch apple flan, with honey and lemon cream
Chocolate gooey torte with raspberries

A cheeseboard featuring a mouth-watering selection
of cheeses is available for £8.30 + VAT