

Reception Drink Suggestions

We would recommend offering your guests a drink on reception, in order to avoid congestion in the bar area. The following are some suggestions, but we can also offer a selection beers and soft drinks by tray service to suit your requirements.

All prices are exclusive of VAT and 10% service charge.

The Gingerbread Martini (Christmas in a glass!) - £11.50 per glass

Absolute Vanilla Vodka shaken down with Cointreau, fresh lemon juice and homemade gingerbread syrup, perfectly finished with a cinnamon garnish.

Santa's Grog - £8.50 per glass

Another great winter warmer – Spiced rum delicately blended with cinnamon, star anise and our secret Christmas blend of spices. Warmed with organic pressed cider, served in a pre-warmed mug.

Christmas Juice - £7.00 per glass

A festive classic with a twist! Warmed red wine seasoned with cinnamon, cloves, star anise and blends of oranges – then a perfect measure Almond Liqueur added to warm the cockles, the perfect finish to the night.

Mulled Wine - £5.00 per glass

A warming celebration of the festive season made with traditional Christmas spices.

NON-ALCOHOLIC JUGS - all at £ 10.50 per jug

Rose Lemonade

Victorian Lemonade

Cloudy Ginger Beer

Apple, Elderflower and Mint Sparkle

Canapes

Minimum 3 items to be chosen £9.00 per guest
as a pre-lunch/dinner offer

Minimum 6 items to be chosen £18.00 per guest
for a reception event with no other catering

Additional selections £3.00 per item

Served warm

Confit turkey and sage spring rolls, cranberry dipping sauce

Champagne poached lobster and dill bouches

Brie de Meaux and cranberry won ton (v)

Wild mushroom and tarragon tarts (v)

Mini beef wellington

Fig and goats cheese beignets, grape jelly (v)

Soup sip of spiced parsnip and honey velouté (v)

Pickled pepper and sherry croquettes (v)

Scallop and bacon lollipops

Served cold

Foie gras parfait on toasted brioche, caramelised orange

Poached pear, gorgonzola wrapped in Parma ham

Oak smoked salmon and cream cheese roulade on blini

Crostini of ham hock, spiced apple chutney

Cheddar shortbread, creamed stilton, candied walnut (v)

Atlantic prawn and avocado salsa in filo basket

Smoked aubergine caviar with pomegranate seeds served in a mini cone (v)

Sweet

Stollen bites

Mini mince pies

Filo parcels of Christmas pudding and white chocolate dip

Rum and raisin brownies

Iced gingerbread men

Chocolate orange macaron

Bowls and Small Plates

Minimum 3 items **£18.75 per guest**

Maximum 6 items **£37.50 per guest**

Additional selections **£6.00 per item**

Mini roast turkey: Norfolk bronze turkey, bacon wrapped chipolata, goose fat roasted baby potatoes, Brussels sprouts, cranberry stuffing, sage gravy

Beef bourguignon, buttery mash, crispy kale

Stilton and chestnut mushroom risotto (v)

Roast sirloin of beef, parsnip puree, chantenay carrots, Yorkshire pudding, rosemary gravy

Turkey and gammon pie, buttered kale, puff pastry lid

Venison and blackberry casserole, glazed root vegetables

Salmon fishcakes with watercress and caper aioli

Salt and pepper squid with mango salad

Pan-fried gnocchi, pecorino cream, cavolo nero, butternut squash (v)

Hot smoked salmon, potato, quails egg, winter leaves, lemon oil (served cold)

Goats cheese and heritage beetroot salad, toasted hazelnut (served cold) (v)

Cranberry and pistachio nut roast, Brussels sprouts, chantenay carrots, vegetarian gravy

Breaded camembert, cranberry compote, mixed micro mixed salad (v)

Grilled cauliflower floret on a winter pesto and cannelloni bean mash topped with crispy shallots (v)

Buffet

3 main items, 2 sides/salads, 1 dessert or 4 dessert canapés **£24.95 per guest**

4 main items, 3 sides/salads, 2 desserts or 6 dessert canapés **£27.95 per guest**

All menus are served with a selection of breads and Lescure butter, followed by Bermondsey Union hand roasted coffee, English breakfast tea and Teapigs herbal infusions and mince pies.

Mains

Hand carved turkey, bacon wrapped chipolatas, sage gravy

Honey roast gammon, spiced apple chutney

Roast beef, mini Yorkshire pudding, rosemary and horseradish jus

Pan roasted cod, creamed leeks, chargrilled baby cherry tomatoes

Stilton and pickled walnut tart, rocket salad (v)

Homemade venison and pancetta pie, puff pastry lid

Baked lemon sole, prawn and champagne sauce

Chestnut, cranberry and spinach wellington (v)

Aubergine, cauliflower, ginger and coconut Christmas curry (vegan)

Sides

Goose fat roasted potatoes

Honey and thyme roasted parsnip and carrots

Buttered broccoli and green beans

Roast garlic mash

Rosemary roast new potatoes

Spiced red cabbage

Wild rice, brussels sprout, radish and cranberry salad

Lemongrass rice

Desserts

Traditional Christmas pudding, brandy custard

Milk chocolate mousse infused with cinder toffee

Rhubarb and custard trifle slice

Black Forrest chocolate cup

Irish cream cheese cake

Dinner Menus

If you are offering your guests a choice of course, we ask you to advise us of your final menu choice 21 days prior to charter along with your seating plan in order to ensure a smooth service. Please discuss menu options with your Event Coordinator as some vessels may have restrictions on the number of courses chosen owing to the size of the galley.

All menus are served with a selection of breads and Lescure butter, followed after dinner by Bermondsey Union hand roasted coffee, English breakfast tea and Teapigs herbal infusion alongside mini mince pies.

Classic Dinner Menu

£40.20 per guest

Choice of course supplement - £6.00 per guest

Starter

Chicken and wild mushroom pressé, pickled mushroom, Madeira gel, toasted brioche

Smoked salmon, crayfish and dill mousse, watercress salad, soured cucumber

Caramelised red onion tarte tatin, rocket and pecorino salad, aged balsamic (v)

Main

Roast turkey with all the trimmings - goose fat potatoes, brussels sprouts, roast root vegetables, bacon wrapped chipolata, sage gravy

Confit duck leg, spiced red cabbage, sweet potato mash, Madeira jus

Roast cod, wilted baby spinach, roast plum tomatoes, crushed potatoes, dill white wine sauce

Mushroom, tarragon and truffle strudel, confit baby potatoes, chantenay carrots, Madeira sauce (v)

Dessert

Black cherry Christmas pudding, brandy crème Anglaise

Trio of chocolate: Dark chocolate and mint mousse, Milk chocolate and hazelnut bavaois, White chocolate and strawberry torte

Vanilla panna cotta, mulled wine syrup, winter berry compote

Signature Dinner Menu

£49.50 per guest

Choice of course supplement - £6.00 per guest

Starter

Crab and coriander tian, mango salad, artisan toast

Smoked duck, toasted walnuts, winter leaves, orange and pomegranate dressing

Goats cheese and beetroot soufflé, ruby chard salad, balsamic (v)

Main

Roast loin of rare-breed British pork, goose fat roast sage and black pepper potatoes, creamed savoy cabbage, cider and sage jus

Fillet of beef, parmentier potato, mushroom and brandy fricassee, cavolo nero, red wine reduction

Roast sea trout, marsh samphire, cocotte potatoes, watercress hollandaise

Pappardelle, roast butternut squash, winter kale, pecorino cream sauce, sage crisp (v)

Dessert

Kirsch marinated cherry and cinnamon Eton mess

Dark chocolate and hazelnut sphere, hazelnut ice cream

Trio of cocktails: mojito jelly, peach bellini panna cotta and strawberry daiquiri sorbet

After Dinner Options

Cheese Course

£9.00 per guest

Best of British Cheese

Snowdonia Black Bomber
Cashel Blue
Sharpham Brie
Oxford Isis
Tor

Served with a British cheese biscuit selection including Charcoal wafers, mustard and Brazil nut digestives and rosemary crackers, grapes, celery, quince jelly and assorted chutneys.

Classic French Cheese

Comte
Roquefort
Camembert
Reblochon
Gruyere
Valencay

Served with artisan French breads, grapes, celery, membrillo and assorted chutneys.

Why not add...

Decanter of LBV Port	£50.00+VAT
Christmas Crackers	£3.00+VAT per guest