

BBQ Buffet Menus

We have a wide range of BBQ menus on offer, from classic BBQ favourites to specialised menus inspired by global cuisines, we offer something to suit every taste.

Classic BBQ Option 1

- ◆ Homemade 6oz Burger ^{DF} ◆
- ◆ Succulent Cumberland Sausages ^{DF} ◆
- ◆ Marinated Chicken Thighs & Drumsticks ^{DF/GF} ◆
- ◆ Three Seasonal Salads ◆
- ◆ Relishes, Sauces, Mustard ◆
- ◆ Fried Onions ◆
- ◆ Burger Cheese & Buns ◆
- ◆ Decorated English Meringue with Strawberries ◆
- ◆ Fresh Bread & Butter ◆

36
per person

For this menu there is a staffing charge as follows:

Up to 74 guests: **180**

Over 74 guests: **270**

Classic BBQ Option 2

- ◆ Gourmet 8oz Burger ^{DF} ◆

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- ◆ Whole-Roasted BBQ-Glazed Chicken Pieces ^{DF/GF} ◆
- ◆ Piquant Lamb Kebabs with Red Onions & Peppers ^{DF/GF} ◆
- ◆ Hot-Baked Vegetarian Capsicum Glazed with Cheese ^{GF} ◆
- ◆ Three Seasonal Salads ◆
- ◆ Relishes, Sauces ◆
- ◆ Mature Cheddar Slices & Red Onion Marmalade ◆
- ◆ Brioche Buns ◆
- ◆ Fruit-Topped Cheesecake with Fresh Cream ◆
- ◆ Fresh Bread & Butter ◆

41
per person

For this menu there is a staffing charge as follows:

Up to 74 guests: **180**

Over 74 guests: **270**

Classic BBQ Option 3

- ◆ Assorted Canapés ◆
- ◆ Chimichurri Steaks Served with Ciabatta ^{DF} ◆
- ◆ Coriander-Scented Chicken Brochette ^{DF/GF} ◆
- ◆ Gloucester Old Spot Sausages ^{DF} ◆
- ◆ Three Seasonal Salads ◆
- ◆ Relishes, Sauces ◆
- ◆ Passionfruit Meringue Pie ◆
- ◆ Fresh Bread & Butter ◆

43.5
per person

For this menu there is a staffing charge as follows:

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Over 74 guests: **270**

The Caribbean

- ◆ Jerk chicken legs ◆
- ◆ Lamb, Pepper & Pineapple Kebabs served with a Chilli Lime Mayo ◆
- ◆ Jamaican-Grilled Red Snapper Escovitch ◆
 - ◆ Grilled plantain ◆
 - ◆ Jerk Aubergine ◆
 - ◆ Sweet Potato Salad ◆
 - ◆ Coconut & Mango Rice ◆
 - ◆ Tomato & spring onion salad ◆
 - ◆ Mixed salad ◆
- ◆ Rum Syrup Cake with Mango Sauce ◆
- ◆ Fresh bread & butter ◆

38.5
per person

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Over 74 guests: **270**

The Yank

- ◆ Pulled Beef Brisket with Louisian Hot Sauce served in a Sesame Seed Bun ◆
- ◆ Giant Chilli Beef served in a Brioche Hot Dog Bun with Pickles & Crispy Onions ◆

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- ◆ Classic BBQ Chicken Wings served with a Hot Sauce Duo & Blue Cheese Sauce ◆
- ◆ Macaroni Cheese with a Breadcrumb Topping ◆
- ◆ Classic Cob Salad with Cucumber, Tomato, Egg, Olives, Avocado & Feta with a Ranch Dressing ◆
 - ◆ Creamy Potato Salad ◆
 - ◆ Homemade Slaw ◆
- ◆ New York Cheesecake with Blueberry Compote ◆
 - ◆ Fresh bread & butter ◆

43.5
per person

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Over 74 guests: **270**

The Greek One

- ◆ Lemon & Oregano Pork Skewers ◆
 - ◆ Fresh Lamb Kofta ◆
 - ◆ Solvaki Chicken Thighs ◆
- ◆ Pitta with Houmous & Taramasalata ◆
 - ◆ Greek Salad ◆
 - ◆ Rice Salad ◆
- ◆ Courgette & Roast Lemon Salad ◆
- ◆ Honey Pistachio Cake served with Thick Greek Yoghurt ◆
 - ◆ Fresh Bread & Butter ◆

36
per person

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Over 74 guests: **270**

The Vegan

- ◆ Grilled Tofu with Pepper & Chilli Sauce ^{DF/GF} ◆
- ◆ Vegan Bratwurst or Sausage ^{DF/GF} ◆
- ◆ Pulled Jackfruit Burgers in a Sesame Seed Bun ^{DF/GF} ◆
- ◆ Hot Jacket Potatoes with Baked Beans ◆
- ◆ Three Seasonal Salads ◆
- ◆ Vegan Brownies ◆
- ◆ Fruit Salad ◆
- ◆ Fresh Bread & Oils ◆

33.5
per person

For this menu there is a staffing charge as follows:

Up to 74 guests: **180**

Over 74 guests: **270**

The Halal

- ◆ Spicy Piri-Piri Chicken Leg ◆
- ◆ Chicken Apricot Sausages ◆
- ◆ Skewered Salmon with Lemon, Dill & Peppers ◆
- ◆ Three Seasonal Salads ◆
- ◆ Baklava ◆
- ◆ Fresh Bread & Butter ◆

38.5
per person

For this menu there is a staffing charge as follows:

Up to 74 guests: **180**

Over 74 guests: **270**

Key

DF = Dairy Free

GF = Gluten Free

After dinner coffee

- ◆ Fresh filter coffee & tea selection laid out in a self-service area ◆

2.92 per person

The Small Print.....

- All menus are served buffet style.
- Minimum numbers for these menus are **30** people.
- Due to cooking restrictions and Health & Safety regulations, it is not possible to prepare all meats on the BBQ. Therefore, some items will be prepared in advance of your cruise.
- Make sure all dietary requirements for your guests have been covered, as alternative requests on the day cannot be guaranteed.
- For your information, we are committed to helping the environment and reducing our carbon footprint. These menus are supplied with high quality, fully recyclable bamboo plates and vegware cutlery (tea & coffee served in china cups). Should you wish to have china crockery & silverware, there will be an additional charge of £180.

Please refer to the 'Dietary' button for all dietary requirements & allergen information.

All prices are exclusive of VAT.