



Catering on Board Rutland Belle

Full Afternoon Tea Menu:

Selection of Sandwiches to include:

Gammon Ham & English Mustard

Cheddar Cheese with Caramelised Red Onion Chutney

Egg Mayonnaise & Cress

Smoked Salmon, Cream Cheese & Cucumber

Beef, Rocket and Horseradish Cream

Coronation Chicken

Chicken, Stuffing and Mayonnaise

(Choose 3 Different Sandwich Fillings and 3 Sweet Treats)

Plain or Fruit Scones served with Jam & Clotted Cream

Carrot Cake

Banana Bread

Date and Walnut Cake

Chocolate Brownie

Lemon Drizzle Cake

Macarons

£15.00 per person

Prices include Vat at standard rate

Please advise if you have any food allergies or intolerances at the time of booking an event.
We will be happy to discuss suitable options with you.

V = vegetarian
GF = gluten free

All Catering on Board Rutland Belle for a Minimum of 30 persons
to a Maximum of 80 persons.



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Cold Buffet:

Honey & Mustard Glazed Chipolatas

King Prawn & Mango Skewers (GF)

Mini Buffalo Mozzarella Cherry Tomatoes and Basil (V)

Mini Melton Mowbray Pork Pie

Mediterranean Quiche (V / GF)

Baby Potato and Egg Bites (V / GF)

Selection of Sandwiches: Cheddar Cheese & Chutney / Chicken and Stuffing

Selection of Olives / Pickles / Crisps and Salad

Mini Scones with Strawberry Jam & Luxury Clotted Cream

Tea and Coffee

£16.00 per person
+ Charter Fee / Cruise Package

Or add a glass of Bubbly:
Sparkling Wine for £2.50 per person
Prosecco for £3.00 per person
Zero Rated VAT

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Canapé Menu Options:

Classic

Tandoori Chicken Kebabs with a Mint Yoghurt Dip

Honey & Mustard Glazed Chipolatas

Mini Roast Vegetable Medley Tortilla Wrap

Mini Buffalo Mozzarella wrapped in Parma Ham with Basil

Mini Scones with Clotted Cream & Strawberry Jam

£8.95 per person

Prices include Vat at standard rate

Prestige

King Prawn & Mango Skewers

Mini Lincolnshire Sausage Rolls

Beef, Caramelised Onion & Horseradish Cream Filo Tartlet

Pear, Blue Cheese & Walnut Crostini

Mini Lemon & Raspberry Posset

£11.95 per person

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Canapé Menu Options:

Gourmet

Lemon Bilini with Smoked Salmon

Chicken Liver Parfait with Toasted Brioche & Apple Chutney

Beetroot & Goats Cheese on Parmesan Shortbread

Quails Egg with Celery Salt

Salted Caramel Truffles

£14.95 per person

Prices include Vat at standard rate

Morning Pastries

To include Croissants, Pain au Chocolat & Assorted Danish Pastries

2 pastries per person

£5.95 per person

Prices include Vat at standard rate

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Ploughman's Cruise Package:

A classic lunch time favourite or evening supper to include:

Hambleton Bakery Local Bread

Mini Melton Mowbray Pork Pie

Tuxford & Tebbutt Stilton

Tuxford & Tebbutt Red Leicester

Apple & Real Ale Chutney / Caramelised Onion Chutney

Cucumber, Mozzarella and Pomegranate Bites

Sweet Pickled Onions

Olives / Grapes / Tomatoes

Mini Home-made Scones with Strawberry Jam & Luxury Clotted Cream

Tea or Coffee

£12.00 per person
+ Charter Fee / Cruise Package

Or add a glass of Bubbly :
Sparkling Wine for £2.50 per person
Prosecco for £3.00 per person
Zero Rated VAT

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