



Catering on Board Rutland Belle 2023 (min 30 / max 60 people)

Full Afternoon Tea Menu **Calorie Guide Kcal (Kc)**

(Choose 3 Different Sandwich Fillings and 3 Sweets)

Hambleton Mix White & Cereal Bread & Butter 1 tbsp **2, 7, 12**

Gammon Ham & English Mustard **2, 7, 9, 12 254kc**

Red Leicester Cheese with Caramelised Red Onion Chutney **2, 7, 12 271kc Vegetarian**

Coronation Chickpea **2, 7, 9, 12 (May contain 10, 11) 176kc Vegan**

Egg Mayonnaise & Cress **2, 4, 7, 9, 12 278kc**

Smoked Salmon, Cream Cheese & Cucumber **2, 5, 7, 9, 12 267kc**

Chicken, Stuffing and Mayonnaise **2, 4, 7, 9, 12 308kc**

Plain Scones served with Jam & Clotted Cream **2, 4, 7 470kc**

Carrot Cake **2, 4, 7 265kc**

Coffee & Walnut Cake **2, 4, 7, 10 256kc**

Chocolate Brownie **2, 4, 7, 13 (May contain 10, 11) 300kc**

Lemon Drizzle Cake **2, 4, 7 297kc**

Vegan Lemon Drizzle **2, 10 150kc Vegan**

Afternoon Tea Cruise Package:

1 ½ hour Cruise @ £36.50 per person

2 hours Cruise @ £39.50 per person

2 ½ hours Cruise @ £42.50 per person

3 hours Cruise @ £45.50 per person

Allergens List Number Key below: (BOLD 1-14)

1 Celery / 2 Cereals containing gluten / 3 Crustaceans / 4 Eggs / 5 Fish / 6 Lupin / 7 Milk / 8 Molluscs / 9 Mustard / 10 Nuts / 11 Peanuts / 12 Sesame Seeds / 13 Soya / 14 Sulphur Dioxide or Sulphites

Please advise if you have any food allergies / intolerances at the time of booking. We will be happy to discuss suitable options with you. Menu items may be subject to alternatives dependant upon availability.