

Our menus

A selection of menus has been developed by our Head Chef. He is happy to work with you to create a menu that is in keeping with your event and of course will cater for all tastes and dietary requirements.

MENU OPTIONS

- **Formal Lunch and Dinner:** Three courses. For parties of 30 or more, choose one starter, one main course and one dessert for your guests, from our selection. Vegetarians and other dietary requirements can be catered for separately. We are happy to provide place cards for your events using our in house system.
- **Formal Canapés:** Canapés can either be served as part of a reception prior to a lunch or dinner on the ship or for a formal reception in their own right.
- **Informal Buffet and Finger Food** work well when formal table service is less appropriate and allows guests to circulate and interact more freely.
- **BBQ:** Ideal for a relaxed and informal gathering.

