



BBQ Menus

Click on menus below

FE BBQ 1

FE BBQ 2

FE salads, substitutions & extras

Please [click here](#) for full allergy details or ask your events organiser



FE BBQ Menu 1
£18.90 per person (£15.75 plus VAT)

Quarter pounder beef burgers served with a brioche bun

Pork sausages served with an onion relish and hotdog rolls

Cajun spiced chicken & pepper kebabs 

BBQ chicken wings 

Vegetarian/vegan platter to include burgers and sausages  

Chargrilled halloumi  

Mixed leaf salad with pepper, cherry tomatoes and cucumber   

Greek Salad, a mix of Feta, Cucumber, Tomato, Red Onion & Olives tossed in a olive oil dressing  

Creamy coleslaw  

Potato salad  

Cheese slices, sauces and salad dressing   (except mustard)

This menu is for a maximum of 60 guests on board the Golden Star

Items included: White high-quality catering roll, paper plates and plastic cutlery, where required

Linen, china and silver cutlery are available at an additional cost, please ask for more information

In winter months or bad weather conditions the BBQ food will be cooked in the galley

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 Vegetarian  Vegan  Gluten Free  Contains nuts

For full allergy details please [click here](#)

We cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

All prices correct as of January 2024



FE BBQ Menu 2

**Available on the Golden Sunrise, the Golden Flame and the Golden Jubilee
£22.80 per person (£18.50 plus VAT)**

Aberdeen Angus quarter pounder beef burger served with a brioche bun

Cumberland sausages served with onion and hotdog rolls

Lamb chops & cutlets cooked in a mint marinade

Salmon fillet with a teriyaki glaze 

Piri Piri chicken kebabs 

Vegetarian/vegan platter to include burgers and sausages  

Chargrilled halloumi  

Mixed leaf salad with tomato, onion and peppers with a herb dressing   

Greek Salad, a mix of Feta, Cucumber, Tomato, Red Onion & Olives tossed in a olive oil dressing  

Penne Caesar Salad, a mix of Penne Pasta, Romaine Lettuce, Parmesan & toasted Croutons tossed in a Caesar dressing 

Creamy apple coleslaw  

New potato salad  

Cheese slices, sauces & salad dressings   (except for mustard)

Items included: White high-quality catering roll, paper plates and plastic cutlery, where required
Linen, china and silver cutlery are available at an additional cost, please ask for more information

In winter months or bad weather conditions the BBQ food will be cooked in the galley

Unfortunately this menu is not available onboard the Golden Star

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FE BBQ Salad Selections **Additional salads £1.80 per person (£1.50 + VAT)**

Rice Salad, with mixed Peppers, Cucumber & Spring Onions in a Vinaigrette Dressing   

Capresse Salad of Tomato, Buffalo Mozzarella, Basil & Balsamic dressing  

Greek Salad, a mix of Feta, Cucumber, Tomato, Red Onion & Olives tossed in a olive oil dressing  

Avocado Salad, with Cherry Tomato, Sweetcorn & Cucumber in a French dressing   

Watermelon & Feta Salad, with Red Onion & a mint dressing  

Penne Caesar Salad, a mix of Penne Pasta, Romaine Lettuce, Parmesan & toasted Croutons tossed in a Caesar dressing 

FE BBQ substitutions and extras **£2.10 per item (£1.75 plus VAT)**

King prawn kebabs 

Marinated belly of pork 

BBQ ribs 

Lamb chops cooked in a mint marinade 

BBQ chicken wings 

Pork & apple sausages

Cumberland sausages

Chicken Sausages

Please discuss your requirements with the office

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