



Hot Buffet Menus

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



FE Hot & Cold Finger Buffet 1 **£19.20 per person (£16.00 plus VAT)**

Cold

Selection of filled rolls including meat, fish and vegetarian options
(these can be adapted for special dietary requirements)

Chicken satay with Hoi Sin sauce

Mini savoury quiche 

Mini muffins 

Hot

BBQ marinated chicken wings 

Oriental filo prawns with sweet & sour sauce

Mini spring rolls with sweet chilli sauce  

Buckets of sweet potato fries with sour cream and chive  

Dessert

Mini sweet selection including mini macaroons, mini fruit cake bites and mini
caramel bites 
(may contain traces of nuts)

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.

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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 Hot & Cold Finger Buffet 2 **£21.60 per person (£18.00 plus VAT)**

Cold

Selection of tortilla wraps including meat, fish and vegetarian options
(these can be adapted for special dietary requirements)

Marinated chicken kebabs 

Smoked salmon and cream cheese open bagels

Savoury tartlets selection 

Cheese & caramelised onion shells 

Hot

Mini brioche cheeseburger with red onion chutney

Tempura battered king prawns served with a sweet chilli dip

Mango & brie parcels 

Buckets of fries with sauces  

Dessert

Cheese board with a selection of biscuits and chutney 

Mini sweet selection including mini macaroons, mini fruit cake bites and mini
caramel bites 
(may contain traces of nuts)

Items included: White high-quality catering roll, paper plates and plastic cutlery, where required
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FE Vegetarian Hot & Cold Finger Buffet £19.20 per person (£16.00 plus VAT)

Selection of filled tortilla wraps 

Cold

Mediterranean bruschetta 

(toasted bread topped with spinach & feta, tomato & cheese)

Crudités  & Pitta with guacamole, salsa & hummus  

Cheese & tomato pastry rolls 

Savoury tartlets 

Hot

Spring rolls & sweet chilli dip  

Samosa & plum sauce  

Beetroot & Goat's cheese frittata 

Spiced potato wedges with BBQ & sour cream dips   

Dessert

Mini sweet selection including mini macaroons, mini eclairs, mini cream slice and mini fruit tarts 

Items included: White high-quality catering roll, paper plates and plastic cutlery, where required
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FE Knife & Fork Hot & Cold Buffet £26.94 per person (£22.45 plus VAT)

Canapés

Breadsticks  

Smoked salmon blinis with cream cheese

Thai crab cakes with sweet chilli

Cold

Poached salmon fillets with a sweet chilli glaze 

Coronation chicken with toasted almonds

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

Greek salad – feta, cucumber, tomato, red onion & olives with an olive oil dressing   

Hot

Homemade beef lasagne topped with a Béchamel sauce

OR

Chicken tikka masala served with basmati rice and naan bread 

&

Penne arrabbiata served with Mediterranean vegetables  

All served with Mediterranean bread basket and butter 

Dessert

Profiteroles with Chantilly cream & warm chocolate sauce 

(may contain traces of nuts)

OR

New York Cheesecake with raspberry coulis 

(may contain traces of nuts)

&

Fresh fruit platter - pineapple, melon selection, kiwi, grapes, raspberries and strawberries   

This menu is for a maximum of 50 guests on board the Golden Star

Items included: White high-quality catering roll, china and silver cutlery, where required

Linen is available at an additional cost, please ask for more information

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FE Vegetarian Knife & Fork Buffet £26.94 per person (£22.45 plus VAT)

Canapés

Breadsticks  
Cream cheese & red onion blinis  
Mini spring rolls with sweet chilli  

Cold

Roasted vegetable cous cous  
Creamy coleslaw  
Beetroot, walnut & brie salad   
Tomato & onion salad   
Selection of Mediterranean breads 

Hot

Roasted vegetable lasagne 
Vegetable curry & basmati rice   

Dessert

Tangy lemon tart 
OR
Fruit crumble served with fresh double cream 
Fresh fruit salad   

This menu is for a maximum of 50 guests on board the Golden Star

Items included: White high-quality catering roll, paper plates and plastic cutlery, where required
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FE 2 Course Buffet **£28.14 per person (£23.45 plus VAT)**

Mixed olives and cheesy breadsticks 

Hand carved roasted ham served  with English mustard

Hand carved chicken breast 

Poached and dressed Scottish salmon served with lemon and dill mayonnaise 

Greenland prawn cocktail served with Marie Rose sauce 

Savoury vegetable quiche 

Greek salad – a mix of feta, cucumber, tomato, red onion & olives tossed in an olive oil dressing  

Roasted vegetable couscous salad served with Mediterranean vegetables  

Homemade crunchy coleslaw  

Mixed leaf salad, served with French dressing   

New potato salad with sour cream  

Dessert

Dairy cream profiteroles served with hot chocolate sauce 

Tangy lemon tart served with raspberries and fruit coulis 

Fresh fruit salad served with fresh double cream  

Items included: Linen, china and silver cutlery, where required

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