



## **Hot Food Menus**

Click on menus below

FE bowl food

FE 3 course set sit down meal

FE Golden Star seated meal

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



**FE Bowl Food**  
**from £20.40 per person (£17.00 plus VAT)**

Chicken curry and rice with mini naan 

Chilli con carne and rice with tortilla 

Fish and chip cones

Mini Cumberland sausage, creamy mash and red onion gravy

Beef bourguignon on creamy mash 

Pie and mash with liquor/gravy

Spaghetti carbonara with garlic bruschetta

Mini beef burger with fries

Mini hot dog and fries

Spaghetti Bolognese with chunky garlic bruschetta

Beef lasagne with garlic slice

Lamb pitta with Greek salad

Katsu chicken with coconut rice

Sweet & sour battered prawn OR chicken balls with rice

Chinese style noodles with chicken OR prawns in a black bean sauce

**Vegetarian alternative available:**

Vegetarian sausage and mash  

Cheese goujons and chip cones 

Tomato and basil spaghetti with garlic crouton  

 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



Vegetarian chilli and rice   

Vegetable curry and rice   

Vegetable lasagne with garlic slice 

### **Dessert Bowls (additional £5.10 (£4.25 plus VAT))**

#### **Served cold**

Strawberries  and clotted cream  

Chantilly filled profiteroles with warm chocolate sauce 

White chocolate and raspberry cheesecake 

Mini patisserie selection 

### **Dessert Bowls (additional £5.10 (£4.25 plus VAT))**

#### **Served hot**

Apple & cinnamon crumble with custard 

Bread & butter brioche with crème anglaise 

Jam roly poly and custard 

Choice of 3 bowls per cruise on the Golden Star and 4 bowls per cruise on the Golden Jubilee, Golden Flame and Golden Sunrise

For 100 guests or less, bowl food will be circulated and served by waiting staff and for 100 guests or more, bowl food will be served buffet style

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

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

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

[BACK TO TOP](#)

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### FE 3 course set sit down meal

Available on the Golden Sunrise, the Golden Flame and the Golden Jubilee  
£39.90 per person (£33.25 plus VAT)

Bread roll and butter

#### **Starter** (Choice of one)

Fresh soup selection:

Tomato and basil   

Leek and potato  

Minestrone  

Cream of mushroom  

Smoked salmon terrine served with sweet chutney and crispbread

Tricolore of melon served with forest fruits   

Greenland prawn cocktail served with king prawns and salad garnish 

Salmon and roasted pepper fishcake served with sweet chilli and salad garnish

#### **Main course** (Choice of one)

Lamb shank in a red wine and rosemary jus served on a bed of creamed potatoes 

Chicken forestierre served with new potatoes 

Medallions of beef in a horseradish and juniper jus served with Lyonnais potatoes 

Pork belly served on a bed of colcannon with cider jus 

Poached fillet of salmon in white wine and chive sauce served with buttered new potatoes

Vegetarian sausages with a rich onion gravy served on a bed of creamed potatoes 

Caramelised onion and goat's cheese tart, served with a vegetable medley 

Mushroom, brie and redcurrant filo parcel 

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### **Dessert** (Choice of one)

White chocolate and raspberry cheesecake served with fruit coulis and fresh cream 

Profiteroles filled with fresh cream served with hot chocolate sauce 

Apple lattice pie served with custard 

Tropical fresh fruit salad served  with fresh cream  

Lemon tart with fresh cream 

Black forest roulade 

Triple chocolate calypso mousse  

Cheese selection can be added to this menu for an additional £4.80 per head (£4.00 plus VAT) 

Please note all passengers are required to have the same starter, main and dessert and must be pre-ordered at least 1 month prior to your function.

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

Unfortunately, the 3 course set sit down menu is not available onboard the Golden Star

[BACK TO TOP](#)

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**FE Golden Star seated meal  
£30.90 per person (£25.75 plus VAT)**

**Canapés**

Caprese kebab  

Tricolour of Melon Balls   

Prawn cocktail pastry bites

**Main**

Roast chicken  served with:

Sausage wrapped in bacon 

Stuffing  

Roasted potatoes  

Fresh seasonal vegetables   

Rich gravy   

**Desserts**

New York baked cheesecake with raspberry coulis 

OR

Apple lattice served with fresh cream 

Fresh fruit salad   

Vegetarian/Vegan alternatives are available if requested in advance

This menu is served as a canapé style reception starter followed by a two course sit down meal

and is for a maximum of 40 guests on board the Golden Star

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

[BACK TO TOP](#)

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