



## **Menus available on Golden Flame, Golden Jubilee and Golden Sunrise**

Click on menus below

### **Cold Buffets**

FE cold finger buffet  
FE healthy & vegetarian options  
FE vegetarian cold finger buffet

### **Hot Buffets**

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FE hot & cold finger buffet 2  
FE vegetarian hot & cold finger buffet  
FE knife and fork hot & cold buffet  
FE vegetarian knife and fork buffet  
FE 2 course buffet

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FE salads, substitutions & extras

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FE canapés

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FE desserts

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FE Christmas knife & fork hot & cold buffet  
FE Christmas canapés  
FE Christmas traditional meal

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



**FE Cold Finger Buffet**  
**£16.80 per person (£14.00 plus VAT)**

Selection of filled rolls, including meat, fish and vegetarian options

Mini savoury tartlets 

Cocktail sausage rolls

Chicken satay with Hoi Sin sauce

Mini beef pasties

Mediterranean bruschetta 

Southern fried chicken goujons with BBQ dip

Sweet potato falafel & mint raita  

Crudités with guacamole & hummus   

Pitta & tortilla chips with tzatziki & salsa  

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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## FE Healthy and Vegetarian Options

You may exchange up to two items from the FE menus for our healthy or vegetarian options below

### Cold finger buffet items

Vegetable satay 

Savoury quiche 

Mediterranean bruschetta 

Pastry croûtes  

Crudités  and dip selection  

Pitta bread served with guacamole and salsa  

### Hot finger buffet items

Mediterranean cous cous with feta 

Spring rolls  

Samosas  

Pakora  

Breaded brie wedges 

Spiced potato wedges   

Broccoli and stilton puffs 

Mango and brie parcels 

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### Fork alternatives

Vegetable rice salad   

Beetroot, brie and walnut salad  

Caesar salad served with Caesar sauce and chunky croutons 

Continental mixed salad, mixed leaf, cherry tomatoes, peppers and cherry onions   

Tomato, onion and coriander salad   

Pasta salad with roasted vegetables  

Coleslaw with low fat dressing  

Potato salad with low fat mayonnaise or honey and mustard  

Mixed green bean and cherry tomato salad   

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 

There is no additional charge for exchanging up to 2 items  
Please request a quote from the office if you wish to exchange more items

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## **FE Vegetarian Cold Finger Buffet £16.80 per person (£14.00 plus VAT)**

Selection of filled buffet rolls 

Vegetarian satay & Hoi Sin dip 

Mini savoury quiche 

Spinach & feta goujons 

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

Vegetable croquines   
(pastry bites filled with spinach & ricotta, tomato & basil, goat's cheese & veg)

Butternut squash & quinoa croquettes 

Crudités with guacamole & hummus   

Goat's cheese & spinach frittata bites  

Pitta & tortilla with guacamole, salsa & hummus  

Items included: White high-quality catering roll, paper plates and plastic cutlery, where required  
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## **FE Hot and 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  
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**FE Hot and 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 and 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 & strawberries   

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   

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

**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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Capital Pleasure Boats

## 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)

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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Capital Pleasure Boats

## FE BBQ Menu 2

**£22.20 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

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Capital Pleasure Boats

### 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

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Capital Pleasure Boats

**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  

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**Capital Pleasure Boats**

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 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

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

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

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**FE 3 course set sit down meal**  
**£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 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

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## FE Full Canapé Menu

**£19.80 per person (£16.50 plus VAT)**

For the full canapé menu a choice of 3 hot and 3 cold must be selected. There will be a minimum of two of each selection per guest, totalling 12 pieces per guest. A minimum of two staff will serve canapés for between 90-120 minutes. The full canapé menu is for a minimum of 50 guests.

## FE Starter Canapé Menu

(Available on all vessels when ordered in conjunction with a main FE menu)

**£9.90 per person (£8.25 plus VAT)**

For the starter canapé menu a choice of 1 hot and 2 cold must be selected. There will be a minimum of two of each selection per guest, totalling 6 pieces per guest. A minimum of two staff will serve canapés for approximately 30 minutes.

### Cold

- Smoked salmon blinis
- Cheddar wrapped in Serrano ham 
- Prawn and crab croustade
- Butternut squash and quinoa croquettes 
- Homemade sausage rolls
- Assorted crostini  
(Smoked salmon & cream cheese, salsa & goat's cheese & roasted vegetables)
- Chicken satay served with Hoi Sin sauce
- Assorted sushi served  with ginger and soy sauce dip
- Mini tartlets/quiche 
- Crudités and pitta bread served with hummus, salsa  and guacamole dips  
- Chicken tikka served with mint raita 
- Goats cheese & beetroot crostini 
- Sweet chilli prawn 
- Smoked salmon, rocket & cream cheese roulade 
- Mozzarella kebab with sundried tomato & basil dips  
- Coronation chicken boats
- Spinach & feta frittata  

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## Hot

Mini samosas served with plum sauce  

Mini spring rolls served with sweet chilli sauce  

Mini fish and chips

Mini beef burgers served with tomato relish

Mango and brie parcels 

Coconut breaded prawn skewers

Haddock, leek and cheddar fishcakes

Marinated belly of pork 

Battered calamari and tartar sauce

Spiced lamb kofta and mint raita

Cocktail sausages in honey and sesame

Haddock goujons in lemon and pepper

Chicken yakatori

Mini Thai crab cakes served with sweet chilli dip

Mini Yorkshire puddings with roast beef and horseradish

Spicy sweet potato bites   

Mini potato rosti served with onion chutney   

Oriental filo wrapped king prawns served with hoi sin dip

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

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**FE Breakfast Baps**  
**£8.70 per person (£7.25 plus VAT)**

Bacon and sausage served in a white bap

Vegetarian/vegan options available upon request

Ketchup and brown sauce available

Unlimited tea and coffee

Items included: White high-quality catering roll, paper plates, paper cups and plastic cutlery, where required  
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**FE Continental Breakfast**  
**£14.04 per person (£11.70 plus VAT)**

Platters of continental meats 🍷 and cheeses 🍷

Variety of Danish pastries 🍷

Croissants 🍷

Butter and preserves

Greek yoghurt and fresh fruit 🍷 🍷

Biscuit selection 🍷

Unlimited tea and coffee

Items included: China and silver cutlery

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

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**FE Afternoon Tea**  
**£21.00 per person (£17.50 plus VAT)**

**Selection of quality filled sandwiches:**  
(these can be adapted for special dietary requirements)

Tuna with red onion, black pepper & mayonnaise

Smoked salmon & cream cheese

Cheese & caramelised onion chutney 

Honey roasted ham

Coronation chicken

**Savoury Tartlets:**

Mushroom 

Asparagus 

Sundried tomato 

**Selection of Scones:**  
(may contain traces of nuts)

Fruit & plain scones served with clotted cream & preserves 

**Selection of cakes:**  
(may contain traces of nuts)

French Macarons 

Mini Victoria sponge 

Mini Battenberg 

Mini red velvet 

Mini black forest cake 

Tea, coffee and a selection of fruit teas

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.

Please note that afternoon tea is served buffet style for guests to help themselves to.

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## FE Desserts

### FE cheeseboard selection - £5.40 per person (£4.50 plus VAT)

Mature Cheddar  

Smoked Cheese  

Brie  

Stilton  

Port Salut  

Cranberry & Wensleydale  

Served with chutney, celery, grapes & biscuits 

### FE fruit platter - £5.40 per person (£4.50 plus VAT)

  

### FE desserts selection - £6.30 per person (£5.25 plus VAT)

Apple lattice served with fresh cream 

New York cheesecake served with fresh cream 

White chocolate & raspberry cheesecake served with fresh cream 

### FE Mini Patisserie Selection - £6.00 per person (£5.00 plus VAT)

Mini cheesecakes 

Petit Fours 

Mini tartlets 

Mini eclairs 

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**FE Christmas Cold Buffet**  
**£16.80 per person (£14.00 plus VAT)**

Selection of sandwiches including meat, fish and vegetarian & festive fillings

Pigs in blankets with a wholegrain mustard glaze

Cheese croquettes with cranberry dip 

Homemade rosemary topped sausage rolls

Festive filled Vol au Vents

Southern fried chicken fillets with BBQ dip

Assorted mini tartlets 

Pitta bread, tortilla crisps and dip selection  

Mini mince pies and festive sweets  

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

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All prices correct as of January 2024



**FE Christmas Hot and Cold Buffet 1**  
**£19.20 per person (£16.00 plus VAT)**

**Cold**

Selection of filled rolls including meat, fish and vegetarian

Festive pastry bites  
(cream cheese & chutney , turkey & stuffing and prawn cocktail)

Mini assorted tartlets 

Chicken tikka  with mint yoghurt dip  

**Hot**

Duck spring rolls with hoi sin sauce

Mini roast beef & horseradish Yorkshire puddings

Potato rosti with a sour cream & chive dip   

Cod goujons with tartar

Buckets of skin on fries with dipping sauces  

Mini mince pies and festive sweets  

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

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## **FE Christmas Hot & Cold Buffet 2** **£21.60 per person (£18.00 plus VAT)**

### **Cold**

Selection of tortilla wraps including meat, fish and vegetarian

Mini smoked salmon and cream cheese bagels

Marinated chicken kebabs 

Prawn cocktail baskets

Feta & red onion chutney baskets 

### **Hot**

Mango and brie parcels 

Mini beef burgers with relish

Cocktail sausage in honey and sesame 

Buckets of sweet potato fries  and sour cream and chive dip  

Mini mince pies and festive sweets 

Items included: White damask catering roll, quality paper plates and plastic cutlery, where required  
Linen, china and silver cutlery are available at an additional cost. Please ask the office for more

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## **FE Christmas Knife & Fork Hot & Cold Buffet £31.20 per person (£26.00 plus VAT)**

### **Canapés**

Assorted blinis

Cocktail spring rolls  

Mini chicken kebabs 

### **Main**

Hand cut turkey, served chilled 

Hand cut gammon, served chilled 

Roast beef, served chilled 

Spinach and goat's cheese tarts 

Traditional coleslaw  

Tomato, onion and basil in balsamic glaze   

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

Mixed leaf salad with mixed peppers and dressing   

Hot pigs in blankets 

Goose fat roasted potatoes 

Mixed bread basket 

### **Desserts**

Deep baked apple lattice 

New York cheesecake with fresh berries 

Fresh fruit salad  

All served with fresh cream  

Mini mince pies and festive sweets 

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

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## FE Christmas Canapé Menu

**£18.60 per person (£15.50 plus VAT)**

Based on a choice of 3 hot and 3 cold plus dessert canapés

### Cold

Mini smoked salmon bagels

Assorted crostini

Caprese kebabs  

Smoked salmon blinis

Feta and marmalade bruschetta 

Assorted sushi 

Vegetarian/Vegan Sushi  

Mini filled vol-au-vents with festive and oriental fillings

Assorted topped brioche 

Cocktail pork pies with caramelised red onions

Mini tartlets (can be served hot or cold)

Cheddar wrapped in Serrano ham 

Prawn and crab croustade

Butternut squash and quinoa croquettes   

Homemade sausage rolls

Crudités and pitta served with hummus, salad and guacamole 

### Hot

Turkey and cranberry mini-Yorkshire puddings

Mini fish & chip cones

Calamari and tartar sauce

Haddock goujons with lemon and pepper

Cranberry and brie wontons 

Cracker style duck spring rolls

Mini roast beef Yorkshire puddings

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Cocktail sausages wrapped in bacon with cranberry dip 

Cocktail sausages in sesame and honey 

Mini spring rolls with sweet chilli dip  

Mini lamb samosas

Mini lamb kofta & mint raita 

Mini cheddar soufflettes

Coconut breaded prawn skewers

Marinated belly of pork 

### **Dessert**

Warmed mince pies 

Mini iced Christmas cake 

This menu is for a minimum of 50 guests

There will be a minimum of two of each selection per guest, totalling 12 pieces per guest. A minimum of two staff will serve canapés for between 90-120 minutes

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

Linen is available at an additional cost. Please ask the office for more details

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## **FE Christmas Traditional Meal** **£35.70 per person (£29.75 plus VAT)**

Bread roll and butter 

### **Starter**

(choice of one)

Fresh soup selection:

Tomato and basil   

Leek and potato  

Minestrone  

Cream of mushroom  

Greenland prawn cocktail served with king prawn and salad garnish 

Tricolore of melon served with forest fruits   

### **Main Course**

(choice of one)

Traditional roast turkey served with sausages wrapped in bacon , sage and onion stuffing balls and rich wine gravy

Vegetarian Quorn roast  served with vegetarian chipolatas, sage and onion stuffing balls and a vegetable gravy 

Poached salmon fillet served  with a white wine and chive sauce

Brie and cranberry filo parcels

All served with roast potatoes and a fresh vegetable medley   

### **Dessert**

(choice of one)

Christmas pudding and mini mince pie served with brandy cream  

Deep filled apple lattice pie served with creamy homemade custard 

Fresh fruit salad  served with fresh cream  

A minimum of three hours cruise time will be required for this menu

Please note all passengers are required to have the same starter, main and dessert

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

Unfortunately, the traditional Christmas meal menu is not available onboard the Golden Star

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