



Menus available on Golden Star

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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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 Vegetarian  Vegan  Gluten Free  Contains nuts

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

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All prices correct as of January 2024



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 crolines 
(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)

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

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   

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)

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

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

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

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

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

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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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

Bowl food will be circulated and served by waiting staff

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 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

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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)**

This menu is for a maximum of 40 guests onboard the Golden Star

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

Linen, china and silver cutlery is available at an additional cost, please ask for more details

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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 a 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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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 and 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)

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

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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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 Christmas Canapé Menu
£19.80 per person (£16.50 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 caramalised 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
Cocktail sausages wrapped in bacon with cranberry dip 

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Cocktail sausages in sesame and honey GF

Mini spring rolls with sweet chilli dip V Ve

Mini lamb samosas

Mini lamb kofta & mint raita GF

Mini cheddar soufflettes

Coconut breaded prawn skewers

Marinated belly of pork GF

Dessert

Warmed mince pies V

Mini iced Christmas cake V

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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V Vegetarian Ve Vegan GF Gluten Free N Contains nuts

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FE Christmas Golden Star Seated Meal £30.90 per person (£25.75 plus VAT)

Canapés

Caprese kebab  

Tricolour of Melon Balls   

Prawn cocktail pastry bites

Main

Traditional roast turkey  served with:

Sausage wrapped in bacon 

Stuffing  

Roasted potatoes  

Fresh seasonal vegetables   

Rich gravy   

Desserts

Fresh cream Christmas log 

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

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