

BBQ



Option 1 – On the Grill

£30.00 + VAT

Beef Burger (DF) – Juicy 6oz patty with cheese, relishes, mustard & pickles

Smoked Sausages (DF) – Grilled Lincolnshire classics with caramelised onions

Chipotle Chicken Skewers (DF/GF) – Flame-grilled thighs in smoky BBQ glaze

Baked Sweet Potatoes (DF/GF) – With herb butter

Red Cabbage & Apple Slaw (DF/GF) – Crisp, sweet & tangy

Mixed Leaf Salad (DF/GF) – With a balsamic drizzle

Mini Berry Pavlovas – Crisp meringue, fresh berries & passionfruit curd

Artisan Rolls & Butter – Soft, warm and irresistible

Option 2 – Gourmet BBQ

£33.00 + VAT

8oz Beef Burgers (DF) – With mature cheddar & red onion marmalade in brioche

BBQ Roast Chicken (DF/GF) – Smoky, glazed, and slow-cooked

Lamb Kebabs (DF/GF) – Spiced, juicy skewers with peppers & onions

Halloumi Skewers (GF) – Grilled cheese & veg with herb dressing

Greek Salad (GF) – Feta, olives, cucumber, lemon dressing

Vegetable Couscous (DF) – With sultanas & seasonal veg

Provençale Pasta Salad (DF) – With olives, sundried tomato & herbs

Fruit Cheesecake & Cream – Creamy, fruity, and indulgent

Fresh Bread & Butter – Soft and warm

Option 3 – Jerk Grill

£37.00 + VAT

Jerk Chicken – Classic Caribbean style, bold & spicy

Lamb & Pineapple Skewers – Sweet heat with chilli glaze

Red Snapper Escovitch – Grilled fish with tangy pickled veg

Grilled Plantains (V) – Sweet, smoky & caramelised

Coconut Rice & Peas (V) – Rich, creamy & aromatic

Sweet Potato & Corn Salad (V) – Roasted with lime dressing

Tomato & Spring Onion Salad (V) – Fresh and zesty

Mixed Leaf Salad (V) – With citrus dressing

Rum Cake & Vanilla Cream – Moist, boozy and indulgent

Grilled Bread & Butter – Toasted and served warm

Option 4 – Smoked Grill

£39.50 + VAT

Pulled Brisket Bun – Slow-smoked beef, hot sauce & slaw

Smoked Beef Dog – Giant sausage, crispy onions & pickles

BBQ Chicken Wings – Smoky, sticky, with blue cheese dip

Mac & Cheese Bake – Golden, cheesy and comforting

Loaded Cobb Salad – Avocado, egg, feta, ranch dressing

Potato Salad – Creamy with mustard & herbs

House Slaw – Crunchy, creamy and classic

NY Cheesecake – Rich, smooth, topped with blueberries

Bread & Butter – Freshly baked & fluffy

Staff Surcharge

For 3 hours of service and one hour of set-up:

0 – 74 guests: £180.00 + VAT

75 – 99 guests: £270.00 + VAT

100+ guests: £360.00 + VAT

BBQ Cooked on Board: £120.00 + VAT (for a three- or four-hour cruise).

Additional Information

- Our menus are served on disposable plates, with cutlery, napkins, and white disposable tablecloths. Buffets will be served in silver chafing dishes.
- For a more refined touch, please enquire about our real crockery and cutlery options.
- Linen tablecloths may be added for an additional £6.50 + VAT per cloth, should you wish to enhance the dining experience.
- We are committed to allergen safety and ensure all dishes are labeled with allergens. While we take great care in food preparation, we cannot guarantee a completely nut-free environment, as traces of nuts may be present in all our offerings. Please let us know if you have any specific dietary requirements or allergies.

