

### **CREAM TEA - £4.95PH**

A Selection of Sandwiches  
Egg Mayonnaise  
Mature Cheddar with Tomato  
Buttered Scone  
With Strawberry Jam and Freshly Whipped Cream  
Selection of Home-made Cakes  
Including Chocolate Fingers, Sultana Cakes, Sliced Madeira,  
Rich Butter Shortbread and Vanilla Genoese

### **PLOUGHMAN'S - £5.15PH**

Mature Cheddar, French Brie & Ardennes Pate  
Mixed Green Leaf Salad  
To include Lettuce, Rocket, Radicchio, Cucumber,  
Green Grapes, Red Onion and Tomato  
Pickled Onions  
Coleslaw  
A ménage of White Cabbage, Carrot, Spanish Onion  
enveloped in Creamy Mayonnaise  
French Bread and Butter

### **BRIDGE FINGER BUFFET - £5.25PH**

A Selection of Sandwiches  
With fillings to include Mature Cheddar with Tomato,  
Egg Mayonnaise, Gammon Ham and Tuna Mayonnaise  
with Cucumber  
Cocktail Sausage Rolls  
Crudités & Dip  
A platter consisting of Batons of Carrot, Cucumber and  
Celery, together with Cherry Tomatoes, accompanied by a  
Madras Dip  
Cheese & Pineapple  
Chicken Goujons  
Fillets of White Chicken Breast coated in herbs and golden  
breadcrumbs  
Savouries  
Basket of Savoury Snacks

### **LOCK FINGER BUFFET - £6.10PH**

A Selection of Sandwiches  
Mature Cheddar with Tomato, Egg Mayonnaise,  
Gammon Ham & Tuna Mayonnaise with Cucumber  
Cocktail Sausage Rolls  
Crudités & Dip  
A platter consisting of Batons of Carrot, Cucumber and  
Celery, together with Cherry Tomatoes and Dip  
Roasted Vegetable Quiche  
Succulent Quiche incorporating Freshly Roasted Vegetables  
of the Season  
Cheese Whirls  
Pinwheels of butter rich Puff Pastry enveloping Mature  
Cheddar Cheese and Worcester Sauce  
Asparagus Roulade  
Tendersweet Asparagus Spears, wrapped in wholemeal  
bread and cut into pinwheels  
Savoury Cocktail Kebabs  
Skewers of Cheddar, Mushroom, Gherkin  
& Cocktail Onion

### **FARLEIGH FINGER BUFFET - £7.85PH**

A Selection of Ciabatta  
With fillings to include French Brie with Sun-dried  
Tomatoes and Houmous with Fresh Salad  
Prawn Vol au Vents  
Light Puff Pastry cases filled with delicious prawns marinated  
in Marie Rose sauce  
Tortilla Wraps  
A mini floured Tortilla containing mouth-watering Cream  
Cheese with an abundance of mixed Salad Leaves  
Tandoori Chicken Bites  
Fillets of White Chicken Breast coated in golden  
breadcrumbs Tandoori style  
Cocktail Sausages  
Savoury Buffet Eggs  
Crumbed Pork Sausage Meatballs  
filled with Puree of Egg  
Basket of Savoury Snacks with Dip  
Tropical Fruit Kebabs  
Skewers of Fresh Melon, Pineapple, Strawberry & Grape

### **ANCHOR FINGER BUFFET- £8.95PH**

A Selection of Petit Pain  
Buffet French Crusty Rolls with fillings of Gammon Ham  
with Salad, Roasted Beef with Horseradish, Egg mayonnaise  
and Brie with Crispy Bacon  
Wild Mushroom Quiche  
Delicious Quiche incorporating braised Wild Mushrooms  
Cheese Straws  
Puff Pastry Fingers made with Mature Cheddar Cheese  
Scotch Eggs  
New Laid Eggs wrapped in Pork Sausage Meat and coated  
in Golden Breadcrumbs  
Crudités & Dip  
A platter consisting of Batons of Carrot, Cucumber and  
Celery, together with Cherry Tomatoes and Dip  
Indian Savoury Selection  
Mouth-watering spicy snacks of Vegetable Pakora, Onion  
Bahji and Vegetable Samosa, served with Mint Yoghurt  
Cheese Platter with Grapes & Biscuits  
A selection of English and Continental Cheeses served with  
juicy Seedless Grapes & Biscuits  
Selection of Home-made Cakes  
Including Coconut Fingers, Sultana Cakes, and  
Rich Butter Shortbread  
Tropical Fruit Kebabs  
Skewers of Fresh Melon, Pineapple, Strawberry & Grape

### **SWAN FORK BUFFET - £11.25PH**

Coronation Chicken  
Diced Fillets of White Chicken Breast, Pineapple, Coconut  
and Raisins, blended with a Madras Mayonnaise  
Honey Roasted Gammon  
Golden Scampi  
Cocktail Breadcrumbed Scampi with Hollandaise Sauce  
Cream Cheese Bouches  
Butter rich Puff Pastry cases filled with Cream Cheese with a  
hint of herbs and garlic, garnished with Fresh Chives  
Mixed Green Leaf Salad  
To include Lettuce, Rocket, Radicchio, Cucumber, Green  
Grapes, Red Onion and Tomato

Potato and Spring Onion Salad  
Cut baby New Potatoes, blended with Mayonnaise and  
chopped Spring Onions  
Basmati Rice with Fresh Vegetables  
A blend of Basmati Rice and cut Fresh Vegetables, blended  
with a Wholegrain Mustard Vinaigrette  
Coleslaw  
A ménage of White Cabbage, Carrot and Spanish Onion  
enveloped in Creamy Mayonnaise  
Basket of Savoury Snacks with Dip  
French Bread with Butter  
Platter of Fresh Seasonal Fruit

### CAPTAIN'S FORK BUFFET - £12.25PH

Roast Topside of Beef  
Roast Norfolk Turkey  
Fresh Salmon and Dill Bouches  
Butter rich Puff Pastry cases filled with Fresh Scottish  
Salmon blended in a Piquant Sauce and garnished with  
Fresh Dill  
Asparagus and Red Onion Quiche  
Delicious Quiche incorporating ripened Asparagus sautéed  
with Red Onion  
Mediterranean Couscous  
Couscous with Black Olives and Peppers laced with  
vinaigrette and olive oil  
Caesars Salad

To include shredded crisp Baby Lettuce Leaves tossed in  
French Dressing, with garlic croutons, sliced anchovy and a  
sprinkling of Parmesan cheese.

Potato and Spring Onion Salad  
Cut baby New Potatoes, blended with Mayonnaise and  
chopped Spring Onions  
Cheese Platter with Grapes  
A selection of English and Continental Cheeses served with  
juicy Seedless Grapes  
French Bread and Butter  
Platter of Fresh Seasonal Fruit

### CHILDREN'S BOXES - £4.65PH (up to 10yrs)

Individual box with ½ cheese/½ ham sandwich, chicken  
nuggets, savouries, swiss roll, banana & juice

### DESSERTS - £1.95PH

Fresh Fruit Platter with Crème Fraiche  
Slices of Melon, Fresh Pineapple, Orange and Kiwi, served  
with a dip of Crème Fraiche  
Lime and Mascarpone Torte (\*)  
A dessert of Mascarpone Cheese blended with the zest and  
juice of Fresh Limes on a Ginger Biscuit base, garnished  
with Crystallised Green Grapes  
Profiteroles (\*)  
Light Choux Pastry cases filled with freshly Whipped Cream  
and coated with Belgian Chocolate  
Country Apple Pie (\*)  
Delicious Bramley Apples with Sultanas and Cinnamon  
wrapped in Short Crust pastry  
Morello Black Cherry Flan (\*)  
Glazed Black Cherries laced with Maraschino on a Genoese  
base  
Tropical Fruit Kebabs  
Skewers of Fresh Melon, Pineapple, Strawberry & Grape

(\*) Desserts served with Fresh Cream



### SPARKLING WINE / CHAMPAGNE

(per 6 bottles/36 glasses)

Asti Martini	£ 80
Lindauer	£ 110
Moët	£ 190
Orange Juice (4ltrs)	£ 6

At times, due to seasonal/supplier circumstances beyond our control,  
it may be necessary to vary menus with substitutes of equal value.

Kentish  
Lady  
Hire Cruisers Ltd

*Looking out for our  
environment*

*Our caterers use eco-  
friendly tableware  
and do not  
knowingly use any  
genetically modified  
food products. They  
use free-range eggs  
and wherever  
possible use freedom  
and locally produced  
commodities.*