

**SEVERN LEISURE CRUISES**  
**MV CONWAY CASTLE**

**PRIVATE CHARTER MENUS 2012**

**CELEBRATION AFTERNOON TEA £9.95**

Assorted sandwiches (to include roast beef, salmon with cucumber,  
honey-glazed ham, egg with watercress)

Individual Savoury Tartlets

Dainty scones with strawberry preserve, butter and fresh cream

Home-made Cakes and Sponges – *choose any two from*

Victoria sandwich, lemon drizzle cake, chocolate sponge cake, fruit cake, coffee  
and walnut sandwich, date and walnut cake, apple cake

Freshly brewed Tea or Coffee

**CANAPES from £5.50**

Please ask to see our canapé selection menu

**FINGER BUFFET £10.50**

Selection of sandwiches

Thai Chicken Skewers

Mini Cornish Pastie

Pizza Slice

Mini Cheese & Onion Tartlets

Red Pepper & Chive Roulade

Kettle Chips

**THE CAPTAIN'S FORK BUFFET £15.00**

Hand carved Gammon Ham

Aromatic Thai Chicken

(v) Courgette and Brie Lattice

Assorted Salad Leaves

Cous Cous and Roasted Vegetable Salad

Sliced Beetroot, Carrot and Caraway Seeds

Home-made Red Onion Coleslaw

Hot Buttered New Potatoes

Basket of Assorted Breads

**THE ADMIRAL'S FORK BUFFET £17.50**

Roast Topside of Beef with Horseradish  
Hand-raised Turkey and Ham Pie  
(v) Vegetable Raised Pie

Assorted Salad Leaves  
Potato and Chive Salad  
Waldorf Salad  
Tomato and Basil Bowl

Basket of Assorted Breads

(Hot New Potatoes with Butter £0.50)

**THE COMMODORE'S FORK BUFFET      £23.95**

Roast Turkey with Sage Butter Stuffing  
Roast Sirloin of Beef with Mini Yorkshire Puddings & Horseradish  
Dressed Salmon Supreme with Dill Prawns

Assorted Salad Leaves  
Three Bean and Herb Salad  
Bulgur Wheat salad with Peppers and Spring Onions  
Mushrooms with a Tomato Provencal Sauce

Rosemary baked mini potatoes  
Basket of Assorted Breads

**HOT MENUS      from £10.25**

***(not always available at peak season weekends)***

\*Slow-Roasted Leg of Pork with Apple Sauce & Stuffing  
served in a Bap with Mixed Garden Salad,  
Red Onion Coleslaw, and Cous Cous Salad

\*Cottage Pie with Peas and Carrots and a  
Soft Bread Roll

\*Beef Lasagne served with a Mixed Garden Salad,  
Red Onion Coleslaw and a Granary Roll

\*Beef Chilli with Jacket Potato

***These meals are freshly made to order***

**DESSERTS      £3.25**

Fresh Fruit Salad

Profiteroles with Hot Chocolate Sauce

Lemon Syllabub  
Bakewell Tart  
Cheesecake  
Black Forest Gateau

Jamaican Ginger Trifle  
Chocolate Roulade  
Treacle Tart  
Cup Cakes

**DE-LUXE DESSERTS £4.50**

Lemon Tart  
Panacotta with Raspberries  
Double Chocolate Mousse

Espresso Chocolate Tart  
Meringue Roulade  
Individual Meringues

**ASSIETTE OF DESSERTS £5.50**

Platter of Assorted Mini Desserts

**CHEESE & BISCUITS £4.50**

Biscuits and Oatcakes with Cheeses, Celery and Grapes

*All buffets are priced on a minimum number of 40 guests. Smaller parties are most welcome but there may be some price adjustment.*

*Buffet Prices include white linen on all tables.*

*Menus are flexible and can be adjusted to suit personal tastes. Feel free to “mix and match” and to swop dishes from one menu to another – we are also happy to provide a quotation for your own menu*

*We only use freshly prepared food on board, and no commercially prepared or frozen meals are served*