

BUILD YOUR OWN BUFFET

Prices are per platter and include VAT. We recommend one platter every 4 people.
Minimum booking 15 people. Prices do not include service charge.

MAIN PLATTER

MEAT £40

Beef Burger Sliders x 4
Char Sui Pork Belly Bites x 4
Buffalo Chick Wings x 4

VEGGIE £38

Mini Goat Cheese Balls x 4
Potato & Spinach Tortilla x 4
Ratatouille & Polenta on Blue Corn Crackers x 4

SEAFOOD £38

Creamy Amaretto Prawns x 4
Tandoori Spice Salmon Bites x 4
Battered Fish Bites x 4

VEGAN £39

Jackfruit & Cranberry Burger Bites x 4
Cauliflower Bites w Garlic Aioli x 4
Spiced Guac on Toast x 4

SIDE PLATTER

SHARING SIDE £16

Skin on fries x 2
Sweet potato fries x 2
Onion rings x 10

SALAD BOWLS £18

Mediterranean Salad (v)
Kale Salad and Apple Salad (vg)

LOADED SHARING SIDE £35

Nachos with cheese sauce and guacamole
x 2
Brisket beef fries with blue cheese sauce
and salsa verde x 2
Sweet potato fries topped with avocado
mayo, salsa verde and pomegranate x 2

DESSERT PLATTERS

FRUITY TARTLETS £32

Blackcurrent Mouse x 4
Lemon Posset Choux x 4
Exotic Fruit Skewers & Honey Yoghurt x 4

DECADENT DESSERTS £38

Chocolate Brownie Bites x 4
Mini Speculoos Beignets x 4
Mini Double Chocolate Eclairs x 4

To check availability and book email hire@studio9294.co.uk

SEATED MENU

2 courses: £39.5 per person including 1 large glass of wine

3 courses: £45 per person including 1 large glass of wine

Minimum 10 people. Please choose one option per person per course.

STARTERS

Seasonal soup (vg)

served with sourdough bread, paprika butter, coriander cress.

Grilled Scallops

served with Paris mash on the shell, samphire topped on black pudding

Vegetables Tartine (v)

served with creamy burrata, mixed cherry tomatoes & crispy rye bread.

Smoked Duck Breast

served with burnt shallot, cauliflower puree, pickled carrot strings.

Beetroot Smoked Salmon

served with soured cream, cracker bread and dill

DESSERTS

Sticky Toffee Pudding

with spiced rum toffee sauce and gingerbread ice cream.

Apple & Blackberry Cinnamon Crumble

served with vanilla ice cream (vg)

Assorted Cheese Platter

with grapes, fresh celery and quince Jelly

Belgian Chocolate Brownie

with white chocolate sauce and honeycomb ice cream

MAINS

Slow cooked Beef Tenderloin

served with baby potato, peas & pancetta a la francaise, salsa verde, parsnip crisps and red wine jus.

Butternut Squash & Lentil Wellington

served with roasted potatoes, honey glazed carrots, brussels sprouts, devils on horseback, cranberry sauce & red wine jus.

Roasted Hake With Seasonal Breadcrumbs

served with shellfish veloute, crab fritters, twice cooked grilled leeks and lemon cress

Miso Glazed King Oyster Mushrooms

served with mustard stock pearl barley, bok choy, toasted mixed sesame seeds.

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BOAT MENU

BREAKFAST

£14 ± VAT PER PERSON TO INCLUDE

FOOD

Viennoiserie
Biscuits
Whole fruit
Yogurt with Granola
(dairy)

DRINKS

Tea and Coffee
Jugs of Water
2 x Fruit Juices
(orange/cranberry/apple/tropical)

UPGRADES

Breakfast Bap ----- £5
+ VAT
Bacon Bap and Hash Brown ----- £3
+ VAT
Vegan Sausage Bap and Hash Brown ---- £3
+ VAT

LUNCH

2 COURSES

£39.5 per person including 1 large glass of wine

3 COURSES

£45 per person including 1 large glass of wine