

Sabrina Boat Shrewsbury



Private hire - Food Packages 2024



We offer a wide variety of food options for you to add to your hire!
Our Chef, Jamie, has over 30 years of experience in the catering industry;
He can cater to any dietary requirements - just let us know when you book!



Welcome Canapes

3 for £8pp | 6 for £15pp

Choose from following:

- Chicken pâté on crostini
- Smoked salmon & cream cheese on blini
- Melon & Parma Ham skewers
- Chicken & Chorizo bites
- Sticky sausages
- Balsamic tomato & Mozzarella skewers (v)
- Blue cheese & fig on toasted baguette (v)
- Spinach tomato & pine nuts on bruschetta (v)



Grazing Buffet - £13pp

To include the following sandwiches on a selection of white & brown bread

Gammon ham and pickle/mustard mayo

Coronation chicken and chutney

Tuna and cucumber

Hard boiled egg and watercress(v)

Locally sourced Pork pie

Butchers pork sausage and chutney bites

Crispy falafel and dips (v)

Spanish omelette (v)

Bread sticks & hummus dip (v)

Organic vegetable crudité – cucumber, carrots & celery (v)



Deluxe Grazing Buffet - £17.50pp

Choose 4 from the following 6 sandwich fillings:

- Sriracha chicken, green pepper and coriander mayo
- Prawn marie rose, iceberg lettuce
- Pastrami gherkin and French's mustard cream
- Brie, smoked bacon and cranberry sauce
- Wensleydale and balsamic onion chutney (v)
- Curried hardboiled hen's egg and fruit chutney (v)

Handmade sausage rolls

Chicken skewers

Local hand raised pork pie

Spicy Indian finger food (v)

Mixed Olives (v)

Bread sticks and a selection of dips (v)

Organic vegetable crudité's – cucumber, carrots & celery (v)

Kettle Crisps (v)



Knife & Fork Buffet - £17.50pp

Selection of continental charcuterie

Grilled chicken thigh fillets (gyros, lemon & herb or rosemary & thyme)

Prawn cocktail

Local hand made sausage rolls

Organic vegetable crudités – cucumber, carrots & celery

Bread sticks and a selection of dips

Mixed bread basket

Kettle Crisps

Original coleslaw

Mixed baby leaf



Choose 2 out of the following:

- Potato Salad With crème fraise and chives
- Lemon pesto orzo pasta (v)
- Pomodoro (tomato and basil) pasta (v)
- Roast beetroot and fennel salad(v)
- Harrisa and sultana cous cous (v)
- Thai noodles (v)
- Greek salad (v)
- Roast sweet potato jalapeño and pineapple (v)

Chilli Cone Carne - £11pp

Homemade hearty chilli

Boiled rice

Tortilla chips

Sour cream

Guacamole

Cheddar cheese

Mixed salad



Vegetarian alternative available on request

Classic BBQ - £19pp

Seasoned chicken breast
6oz Homemade burger
Pork sausage
Corn on the cob
Brioche buns
Cheddar cheese slices
Homemade coleslaw
Mixed leaf salad
Potato salad
Burger relish
Selection of sauces



Vegetarian Options

Deluxe meat free burger
Succulent Cumberland style meat free sausage
Veggie kebab

Deluxe BBQ - £24.50pp

Choose your preferred seasoning:

Homemade 6oz Burgers in a soft brioche roll

- Original steak burger, lamb and mint or blackened cajun

Sausages

- Original pork banger, pork and leek or German smoked

Chicken

- Garlic and herb, jerk spiced or chinese BBQ

Accompaniments

Charred corn on the cob

Cheddar cheese slices

Fried onions

Burger relish and selection of sauces

Vegetarian Alternatives

Deluxe meat free burger

Succulent Cumberland style meat free sausage

Falafel kebab

Choose 2 of the following:

- Pomodoro (tomato and basil) (v) pasta
- Lemon pesto orzo (v) pasta
- Spicy 'Nduja and broccoli pasta
- Roast beetroot and fennel salad(v)
- Harrisa and sultana cous cous (v)
- Thai noodles (v)
- Greek salad (v)
- Roast sweet potato jalapeño and pineapple (v)
- New potato crème fresh and parsley (v)

Choose 1 of the following:

- Mixed baby leaf (v)
- Crisp green leaf (v)
- Continental mixed salad(v)
- Naked slaw (v)
- Original coleslaw (v)

Sit Down Meal

2-course £25 | 3-course £35

Choose 2 of the following:

Starters

- Leek and potato soup served with granary bread
- Ham hock terrine served with piccalilli and rosemary Croutes
- Potted smoked Mackerel served with cucumber and radish salad and rye toast

Mains

- Spiced lentil cakes with a giant cous-cous salad and mango dressing
- Pan fried Sea bass with fondant potato and a warm fennel, orange and tomato salad
- Roast supreme of chicken with fondant potato, seasonal vegetables and gravy

Desserts

- Salted caramel chocolate pot with shortbread Biscuit
- Baked vanilla cheesecake with berry compote
- Lemon posset with a pistachio granola topping
- Coffee panna cotta with mint chocolate crisp



Desserts

Choose 1 of the following for £7pp:

- **Tart Au Citron (Lemon Tart)**
- **Chocolate Brownie Cheesecake**
- **Gluten Free Vegan Cheese Cake**

