

THE SHIP

Buffet Packages

All pre-orders must be placed 7 days
prior to your booking

Silver Sail Buffet

£30 a head, minimum 20 people

Sweet potato, spinach and vegan cheddar croquettes, garlic mayonnaise (vg)
Smoked haddock fishcakes, charred lemon, tartar sauce
Corn fed satay chicken skewers, peanut sauce
Hot smoked salmon and cream cheese tarts
Camembert and mixed berry tarts, balsamic glaze
Vegan halloumi and basil oil skewers, pesto mayonnaise (vg)
Young's mini plant burger, ale onions, vegan cheese, lettuce, mayonnaise, ketchup (vg)
Fries and curly fries, ketchup, mayonnaise

Gold Canapé Package

*Prices shown per canapé board (10 each)
A minimum order of 4 canape types is required.*

Somerset Camembert and pesto tart (v)15
Dorset white and brown crab crostini, pickled fennel 25
Hot smoked salmon, pink peppercorn and sour cream crostini 25
Lancashire Blue filo bite with caramelised apples and walnuts (v) 17.5
Shredded chicken taquitos, mango salsa 18
Barbeque pulled pork taquitos, mango salsa 18
Cauliflower, vegan feta filo cups (ve)16
Spinach and avo hummus and crudites pot (ve) 15
Beef crostini, caramelised onion, horseradish 20

Ship Classic Buffet

£25 a head, minimum 20 people

Pork and apple scotch eggs, spicy brown sauce
Pork and black pudding sausage rolls, English mustard
Chicken liver parfait, caramelised onions, croutons
Smoked salmon and chive crème fraiche blinis
Mini bubble and squeak cake, hollandaise sauce
Vegan feta and squash tarts, balsamic glaze (vg)
Triple cooked chips, sweet chilli mayonnaise (vg)

Shack BBQ Buffet

£29 a head, minimum 20 people

Mini Young's classic burgers, pink onions, lettuce, cheese, ketchup, mayonnaise
Beer battered cod goujons, tartar sauce, lemon
Thai spiced double cooked chicken wings, sugar ginger glaze
Squash, caramelised onion and vegan feta crostinis (vg)
Young's burger shack curly fries, ketchup and mayonnaise
Triple cooked pork belly lollipops, barbeque sauce
Roasted vegetable and halloumi skewers, pesto mayonnaise (vg)

Dessert Buffet

£6 per head, add-on to chosen buffet menu

Sticky toffee bites, hot toffee sauce (vg)
Double chocolate ganache bites, chocolate sauce (gf)
Butler's Secret cheddar and seeded crackers, quince jelly

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

THE SHIP

Private Event Menus

For a minimum of 15 people
All pre-orders must be placed 7 days prior to your booking

SAILORS SET MENU

2 courses 30 / 3 courses 35

STARTERS

Butternut Squash puree soup, red chillies, Campillou and butter (ve)

Smoked haddock fish cake, cucumber ribbons, sweet chilli dressing

Chicken liver parfait, caramelised onion jam, cornichons, crostini

Chorizo, cheddar and chive croquettes, rocket, sour cream

MAINS

Young's beer battered haddock, triple cooked chips, tartar sauce, mushy peas

Ship classic burger, shredded lettuce, cheese, pickles, pink onions, burger sauce, chips (vea)

Wild mushroom, spinach and vegan cheddar in a filo pastry, crushed root mash, wilted spinach, gravy (ve)

Chicken Kyiv, heritage squash puree, braised red cabbage, tarragon crisp

Crispy pork belly, creamy mash, roasted heritage carrots, watercress, gravy

DESSERT

Sticky toffee pudding, toffee sauce, vanilla ice cream (ve)

Chocolate Brownie, vanilla ice cream (GF)

Strawberry Eton mess

Apple and rhubarb crumble, custard (vea)

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using an oil which is produced from a genetically modified product. Tables of 4 or more are subject to a discretionary service charge of 12.5%

(v) Vegetarian

(ve) Vegan

(vea) Vegan available

THE SHIP

CAPTAINS SET MENU

2 courses 40 / 3 courses 45

Bread and Butter for the table

STARTERS

Chicken Caesar croquettes, little gem, parmesan shavings

Pan-fried scallops, soy and orange glaze, crunchy peanuts, green onion

Pea, asparagus and wild garlic tart, vegan feta, caramelised onion,
nut-free pesto dressing (ve)

Honey-roasted gammon, pea puree, radicchio, crispy egg

Pea and broad bean scotch egg, rocket, brown sauce

MAINS

Pan-roasted duck breast, crispy kale, duck leg croquette,
potato fondant, cherry sauce

28-day-aged Angus fillet steak, triple-cooked chips,
wild garlic butter/red wine jus/ peppercorn sauce (supplement £5)

Chestnut mushroom, lentil and barley stuffed butternut squash,
vegan feta, crispy kale (ve)

Shropshire chicken Kyiv, heritage squash puree, braised red cabbage,
tarragon crisps

Young's beer-battered haddock, triple-cooked chips, tartar sauce, mushy peas

Ship classic burger, shredded lettuce, cheese, pickles,
pink onions, burger sauce, chips (vea)

DESSERTS

Double chocolate mousse, drunken cherries, almond crumb

Sticky Toffee Pudding, toffee sauce, vanilla ice cream (ve)

Strawberry Eton Mess

Raspberry and lemon ripple posset, almond shortbread

ADD ON: Lancashire Blue cheese and Glass of Ferreira Ruby port £10 pp

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