

Catering



The
Olde Mill
Premier Outside Catering

Choose from a selection of fine local food, all served fresh on board.

Our recommended supplier Premier Outside Catering can cater for any size of wedding party and are experienced in working on board our vessels. Whether its a light finger buffet or a three course meal, they have the experience to make your day a success.

You are welcome to provide your own caterer, but there will be a £2/person surcharge if you decide to do this.

Something Special

Captain's Cumbrian Treat - £25.00 (with desserts £31.00)

- Morecambe Bay potted shrimp tartlets
- Homemade Cumberland sausage with Hawkshead
- Relish
- Our Guinness black pudding with wholegrain
- mustard dip
- Piri piri spiced Cumbrian chicken strips
- Individual egg mayonnaise with smoked bacon & spring onions
- Pork chipolatas with honey mustard glaze
- Home roasted beef rolls with horseradish cream
- Smoked trout pâté on melba toast
- Selection of sandwiches with fillings of Lake District cheese savoury, our home roasted ham and Cumbrian turkey with sage and onion stuffing
- Selection of our quiches – Using Lake District cheeses, and seasonal vegetables
- Pork & apple pie

Hot Cumbrian Favourites

Pie & Peas - £18.00 (with desserts £24.00)*

- Individual meat & potato or cheese savoury pies served with real mushy peas, mince & onion gravy and a selection of pickles including sliced beetroot, red cabbage and onions.

Hot Pot - £19.00 (with desserts £25.00)*

- Traditional lamb hotpot made with or without our homemade black pudding, or vegetarian cheese hotpot served with a selection of pickles including sliced beetroot, red cabbage and onions.

Pulled Pork Buns - £19.00 (with desserts £25.00)*

Choose either:

- 1) Traditional style pulled pork shoulder served with homemade Bramley apple sauce/sage & onion stuffing or
- 2) Marinated in our own BBQ spicy marinade

Both served in bread rolls and accompanied by crunchy coleslaw, crispy leaves, and new potato, spring onion & chive salad.

Mariners Brunch- £16.00

- Freshly baked Croissants with ham, cheese and tomato
- Granola Pots with fresh fruit and yogurt.
- Selection of Danish Pastries

Steamers Nibbles - £16.00

- Honey Mustard Chipolatas
- Salt & Pepper Cashews
- Veggie Crisps
- Whipped Feta with honey and pistachios
- Cheesy Twists
- Canary style salted potatoes with Mojo Rojo dip
- Italian Parmesan Dip
- Selection of bread and biscuits

Skipper's Grazing Tables - £27.50

- Stilton & Walnut Macaroons
- Oven roasted Tomatoes with oregano and black pepper
- Cheese bites with apricots, pecans and parsley
- Sweet Chilli Philly
- Selection of cured Meats
- Chicken Liver Pate with orange and thyme
- Parmesan Twists
- Whipped Feta with honey and pistachios
- Oven roasted Almonds
- Potted Spiced Salmon and Prawns
- Presented with a selection of bread, biscuits, herbs and fruit.

Pier Party Pots - £21.00 (with desserts £27.00)

- Prawn Cocktail
- Chicken Caesar Salad
- Beetroot Feta & Toasted Seeds
- Tomato Mozzarella & Basil Pesto

Boaters Buffets - £20.00 (with desserts £26.00)

- Selection of open and closed sandwiches on white and brown bread, with home roasted meats and vegetarian options.
- Cajun spiced Chicken mini fillet
- Mini Sausage Rolls
- Traditional Pork Pie
- Cheese Scones with Philly and Sweet Chilli Jam
- Olde English Cumberland Cocktail Sausage
- Vegetable & Potato Crisps

Lakeland Afternoon Tea - £24.00

- Selection of sandwiches to include prawn and marie rose, home roast ham, beef with wholegrain mustard, cheese savoury and egg and cress mayonnaise
- Pieces of Pork & Apple Pie
- Mini Sausage Rolls
- Fruit Scones with strawberry jam and clotted cream
- Mini Vanilla slices, Chocolate Eclairs, Petite
- Raspberry Pavlovas, dessert Shot Pots
- Fresh Fruit Selection
- Tea/Coffee (or Prosecco + add £6.90)

Sailors Feast with dessert - £26.00

- Sliced home Roast Ham
- Cajun Poached Chicken Fillet
- Fresh Salmon, new Potatoes, Watercress
- Selection of Vegetarian Quiches using Lake
- District cheeses and seasonal vegetables
- Traditional home made Coleslaw
- Roasted Red Pepper, Mozzarella, Tomato salad with Pesto
- Greek Salad with Feta and Olives
- Green Orzo with Toasted Almonds
- Assorted Bread Rolls and Butter
- Chocolate Truffle Torte on an Amaretto Biscuit base.
- Red Cherry Pie
- Fresh Strawberries & Cream

Captain's Banquet with dessert - £33.00

- Fresh Salmon and juicy Prawns on a watercress bed with lemon and horseradish crème fraiche
- Sliced home roast Ham
- Coronation Chicken with fresh coriander and toasted almonds
- Selection of Vegetarian Quiches using Lake District cheese and seasonal vegetables.
- Our own Pork & Apple Pie
- Leafy salad and vinaigrette
- Individual Egg Mayonnaise filled with spring onions and chives

- New Potatoes with garlic and fresh parsley
- Italian Tomato salad with parmesan and basil
- Assorted bread rolls and butter
- Homemade Pavlovas topped with cream and fresh berries
- Chocolate and Baileys Cheesecake
- Pear Frangipane Tart with butterscotch sauce

Quayside Canapes - £20.50

- Morecambe Bay Potted Shrimp Tartlets
- Celery Sticks with blue cheese and caramelised nuts
- Bruschetta with tomato and basil salsa
- Piri Piri Chicken Bites
- Honey mustard Pork Chipolatas
- Melba toast with Chicken liver pate and red onion
- Cucumber, cream cheese and smoked salmon with black pepper
- Honeyed goats cheese balls with parsley, cranberries, and pistachios.
- Beetroot and Goats cheese Terrine
- Mushroom & Tarragon mini choux
- Cherry Tomato, Mozzarella and Pesto sticks
- Roast Beef with horseradish cream rolls
- Olde English spicy Cumberland sausage with wholegrain mustard
- Mini cheese scone with Philly and Chilli jam
- Pesto pin wheels with pine nuts
- Guinness Black Pudding with spicy tomato relish
- Individual Egg Mayonnaise with spring onion and chives
- Smoked Mackerel Pate with melba toast
- Melon with balsamic vinegar with strawberry and poppy seeds

Homemade dessert options

Please choose 3 from below

Cheesecakes – Lemon, lime & ginger, Raspberry & Amaretto, Baileys, Chocolate, Ferrero Rocher | Pavlovas topped with fresh fruit | Chocolate Profiterole Tower | Lemon Meringue Tarts | Pear Frangipane Tart with butterscotch sauce | Red Cherry or Apple Pie | Raspberry or Coffee Tiramisu | Raspberry Pannacotta | Lemon Posset | Bannoffee Pots | Topsy Trifle | Fresh Strawberries & Cream

Or Local Cheeses served with biscuits, chutney, grapes and celery (surcharge £2 per head)

About Premier Outside Catering

Specialising in local produce, perfect presentation and service with a smile. Established over the past 30 years Martin and Helen Barlow along with their daughter Nicola have been supplying outside catering from The Olde Mill at Bardsea – an award winning butchers and bakers - for corporate events, wonderful weddings and perfect parties throughout Cumbria and South Lakeland. We cook all our own meats supplied from our butchers department, produce our own pastries, pies, cakes and desserts in our bakery and salad items are freshly chopped by hand. When we say all our food is homemade it means exactly that!

- *** All hot dishes must be a minimum of 40 guests**
- All menus are served on crockery.
- Prices are based on the cruise sailing from and returning to the same pier.
- Surcharge for parties of 21-29 guests is £180, and 30-39 guests is £144.
- If numbers are under 20 please contact us for a special quote.
- All prices subject to notice without change.

