

JOHN RENNIE MENUS

Welcome to the John Rennie where we offer an exciting moveable feast from cream teas to four course wedding banquets. Gourmet Delicious are the outside caterers that together with Bath Narrowboats take care of you and your guests.

During the year the John Rennie caters for all occasions big or small using locally sourced fresh produce at various budgets.

Please take time to read through all the menus to understand all the various options that are available to your party.

The minimum orders for cream teas are 25 people and 20 people for all other menus. We also add a 10 % service charge to the catering invoice. Should you feel the level of service has not met your standard then there is a deduction of 50% from the service charge.

We require final menu choices 60 hours before departure as all food is specially ordered, prepared and catered for.

We do carry a fully stocked bar that includes a small selection of house wines but we also have a much larger carefully selected wine list with many world class wines direct from vineyards from all over the world. We require 60 hours notice for selected wine orders.

You are allowed to bring your own wine or champagne on board but there is £ 6.00 per bottle corkage charge for sparkling wine and £4.00 per bottle for still wine.

We look forward to welcoming you on board. Bon appetit . Bon voyage.

MENU OPTIONS :

CREAM TEA	£ 5.00	KENNET ROAST MEALS :	
SCONES, JAM & BUTTER, CAKES & AFTERNOON TEA	£ 8.00	ROAST CHICKEN OR PORK & DESSERT STARTER / ROAST CHICKEN OR PORK & DESSERT	£ 14.00 £ 18.00
SUMMER SANDWICHES & TEA	£ 7.00	ROAST BEEF OR LAMB & DESSERT STARTER / ROAST BEEF OR LAMB / DESSERT	£ 15.00 £ 19.00
SANDWICHES & CREAM TEA	£10.00	HOG ROAST BUFFET	£ 11.00
CANAPES	£ 5.00	BARBEQUE BUFFET	£ 11.00
CANAPES & BUCKS FIZZ	£ 8.95		
CANAPES & KIR (NON FIZZ WINE)	£ 8.95	THREE COURSE LUNCH / DINNER	£ 23.00
CANAPES & CHAMPAGNE	£ 9.95	CHRISTMAS LUNCH CHRISTMAS DINNER	£ 16.50 £ 22.00
CANAPES & SPARKLING WINE	£ 8.95	DESSERTS	£ 4.00
CANAPES & KIR ROYAL	£ 9.95	COFFEE / TEA	£ 1.30
BREAKFAST	£ 10.00	VEGETARIAN CHOICES AVAILABLE	
FULL BREAKFAST	£ 12.50		
PLOUGHMANS	£ 7.50	SPECIAL OCCASIONS / WEDDINGS / BANQUETS/ CORPORATE CELEBRATIONS	
JOHN RENNIE PLATTER	£ 8.95		
COLD BUFFET A	£ 10.00		
COLD BUFFET B	£ 12.50		
COLD BUFFET B & DESSERT	£ 16.00		
HOT BUFFET	£ 15.00		
HOT BUFFET & DESSERT	£ 19.00		
CARRIBEAN BUFFET	£ 16.00		
CARRIBEAN BUFFET & DESSERT	£ 19.50		

JOHN RENNIE

AFTERNOON TEA MENU

CREAM TEA:

£ 5.00 per head

This is one of our most popular choices. As you navigate the Kennet & Avon canal taking in the sights of the historic Limpley Stoke Valley, enjoy freshly made scones with the finest clotted cream, jam and tea. Freshly brewed LaVazza coffee is also available. Ideal for a 2.5 or 4 hr trip.

SCONES, JAM, BUTTER, CAKES & AFTERNOON TEA:

£ 8.00 per head

Some guests prefer a wider range of teatime treats so with this choice we serve a selection of homemade cake such as Chocolate fudge, Lemon drizzle, Coffee and walnut, Apricot flapjacks as well as scones with jam butter. Together with fresh tea or coffee, enjoy the trip down the canal. Ideal for a 2.5 or 4 hr trip.

SUMMER SANDWICHES:

£ 7.00 per head

A selection of freshly made brown & white sandwiches served on silver platters. We fill the sandwiches with a variety of different fillings such as tuna mayo cucumber, mature cheddar, cucumber, egg mayo and cress, Wiltshire ham, prawn mayo etc and serve with tea or coffee. This can be a better option for a later trip where scones & cakes maybe inappropriate. Ideal for a 2.5 or 4 hr trip.

SUMMER SANDWICHES & CREAM TEA:

£ 11.00 per head

A real Mad Hatters tea party where we serve freshly made sandwiches together with the quintessential english cream tea of scones, clotted cream ,jam & tea. Enjoy your tea party while you drift along the canal. You have plenty of time on a 2.5 or 4 hr trip.

JOHN RENNIE

CANAPES MENU

Canapes for minimum of 25 people

£ 5.00 per head for a selection of at least five canapés.

Canapes are ideal as a small bite to go with a welcome drink as everyone arrives on the boat and sets off or as a substitute to a starter followed by main course and dessert. Either way the different flavours will get everyone talking.

Our canapés are freshly made to order by our chefs using local ingredients.

We recommend a minimum of five canapés per person for a reception prior to a meal or ten canapés per person for a drinks party .

We serve on a silver platter a selection of canapés from the list below (savory, meat, fish, vegetarian & sweet) Subject to seasonal changes we endeavour to serve at least 20 different canapés but you are welcome to request certain ones you would prefer us not to make

Mozzarella, cherry tomato & basil kebab
Tapenade & parmesan pastry twists
Roulade of Parma ham, cream cheese and asparagus
Mature Cheddar & walnut stick
Smoked Salmon, Dill on toast
Quails eggs & Mayonnaise
Mini meringue raspberry pavlova
Miniature Vol-Au-Vents filled with Tuna Mayonnaise
Ham Hock Terrine & Gherkin
Chocolate fudge cup
Smoked Salmon, cream cheese, black pepper tortilla wrap
Fresh fruit kebab
Mini Pizza with salsa topping
Mini Goat's cheese quiche with herb & spinach
Miniature Vol-Au-Vents filled Prawn Mayonnaise
Shot glass of Gazpacho & ice
Mini red onion tatin
Celery barquettes with stilton & walnuts
Chicken liver parfait on Melba toast
Honey mustard and prosciutto palmiers
Tiny parmesan and black olive shortbreads with parsley pesto & goat's cheese
Chorizo puffs

Chocolate truffle
Baked baby new potato with chive & grain mustard dip
Gravalax of Salmon on mini toast with grain mustard mayonnaise
Chocolate dipped Strawberry
Blinis topped with crab meat
Smoked Salmon tartlets
Cucumber cup with Gazpacho
Banana tart tatin with sticky toffee sauce
Stuffed cherry tomatoes
Miniature Vol-Au-Vents filled filled with Mexican three bean
Miniature Vol-Au-Vents filled with olives
Mini Prawn Cocktail
Mini mushroom quiche
Clotted cream mini scone
Thai King Prawn & mangetout skewer
Pastry cup filled with chicken mayonnaise
Mini greek salad – Feta / olive / Cherry tomato
Mini pissaladiere
Swiss cheese allumettes
Spicy prawn crostini
Brochette of roasted sesame topped salmon

CANAPES :

£ 5.00 per head

A selection of freshly made canapés served to guests on silver platters as they arrive or with a welcome drink

CANAPES & BUCKS FIZZ

£ 8.95 per head

A selection of freshly made canapés served to guests on silver platters as they arrive with the choice of the classic sparkling wine and fresh orange juice welcome drink or a non alcoholic drink.

CANAPES & PIMMS*£ 7.50 per head*

A selection of freshly made canapés served to guests on silver platters as they arrive with the choice of the essential summers welcome drink or a non alcoholic drink.

CANAPES & KIR*£ 8.95 per head*

A selection of freshly made canapés served to guests on silver platters as they arrive with the choice of the favoured European aperitif welcome drink or a non alcoholic drink. A kir is a non sparkling white wine that has been flavoured with crème de cassis (blackcurrant)

CANAPES & CHAMPAGNE*£ 9.95 per head*

A selection of freshly made canapés served to guests on silver platters as they arrive with the choice of a glass of champagne or a non alcoholic drink. What better way to get the party started.

CANAPES & SPARKLING WINE*£ 8.95 per head*

A selection of freshly made canapés served to guests on silver platters as they arrive with the choice of a sparkling white wine welcome drink or a non alcoholic drink. Less expensive than champagne but still a great way of welcoming your guests.

CANAPES & KIR ROYAL*£ 9.95 per head*

A selection of freshly made canapés served to guests on silver platters as they arrive with the choice of the classic sparkling European aperitif welcome drink or a non alcoholic drink fit for a king. The Kir Royal is champagne flavoured with crème de cassis (blackcurrant). Unusual, breaks the ice and gets everyone talking

JOHN RENNIE *COLD & HOT MENU*

BREAKFAST:

£ 10.00 per head

A hot breakfast serve to your table. Whilst you enjoy the sights of the canal we serve you a cooked breakfast of bacon, eggs, sausage, fried tomato, mushrooms and toast with freshly brewed tea or coffee.

For vegetarians we substitute bacon & sausage with baked beans and fried potatoes.

Ideal for parties, weddings, corporate events, early meetings, seminars etc on a 2.5 or 4 hr trip.

FULL BREAKFAST:

£ 12.50 per head

For a larger appetite we offer a freshly baked croissant straight from the oven served with jam & butter, tea or coffee and a glass of orange juice followed by a hot cooked breakfast served to your table. The cooked breakfast consists of bacon, eggs, sausage, fried tomato, mushrooms and toast with freshly brewed tea or coffee.

For vegetarians we substitute bacon & sausage with baked beans and fried potatoes.

Ideal for parties, weddings, corporate events, early meetings, seminars etc on a 2.5 or 4 hr trip.

PLOUGHMANS:

£ 7.50 per head

This is a plated ploughmans that we serve to your table. It consists of freshly cured Wiltshire ham, a chunk of mature cheddar, a selection of homemade salads such as coleslaw, wholegrain mustard seed potato salad, carrot and poppy seed slaw, beetroot & apple, pesto pasta, three pepper & red onion, tomato & onion, summer leaves, mustard cress and morrocan tabouleh. We also add a whole freshly cooked baguette with butter, a red gala apple and some grapes. A wholesome meal that is ideal for a 2.5 or 4 hr trip.

JOHN RENNIE PLATTER:

£ 8.95 per head

One of the most popular menu choices is our variation on our ploughmans that we serve to your table.

It consists of freshly cured Wiltshire ham, a chunk of mature cheddar, a slice of smoked salmon

a selection of homemade salads such as coleslaw, wholegrain mustard seed potato salad,

carrot and poppy seed slaw, beetroot & apple, pesto pasta, three pepper & red onion, tomato & onion,

summer leaves, mustard cress and morrocan tabouleh. We also add half a freshly cooked baguette with

butter and hot minted potatoes. A wholesome meal that is ideal for a 2.5 or 4 hr trip.

COLD BUFFET A:

£ 10.00 per head

Something a little less formal are our buffets. Here we do not serve to your table but cover the buffet bar with a selection of fresh breads, cold meats such as Wiltshire ham, chicken pieces and a selection of cheeses, homemade salads such as coleslaw, wholegrain mustard seed potato salad, carrot and poppy seed slaw, beetroot & apple, pesto pasta, three pepper & red onion, tomato & onion, summer leaves, morrocan tabouleh plus other salads. There is plenty for everyone and you can help yourself to as much as you can eat.

A wholesome meal that is ideal for a 2.5 , 4 hr trip or longer.

COLD BUFFET B:

£ 12.50 per head

This buffet has a slightly larger selection of choices of salads and meats. Typically, it would include a selection of fresh breads, cold meats such as Wiltshire ham, chicken pieces, roast beef, salmon, coronation chicken, quiche and a selection of cheeses, homemade salads such as coleslaw, wholegrain mustard seed potato salad, carrot and poppy seed slaw, beetroot & apple, pesto pasta, three pepper & red onion, tomato & onion, summer leaves, morrocan tabouleh, salad nicoise (Tuna, olive, egg), waldorf salad. There is plenty for everyone and you can help yourself to as much as you can eat. A wholesome meal that is ideal for a 2.5 , 4 hr trip or longer.

COLD BUFFET B AND DESSERT:

£ 16.00 per head

A delicious buffet with a dessert to follow. A selection of fresh breads, cold meats such as Wiltshire ham, chicken pieces, roast beef, salmon, coronation chicken, quiche and a selection of cheeses and homemade salads such as coleslaw, wholegrain mustard seed potato salad, carrot and poppy seed slaw, beetroot & apple, pesto pasta, three pepper & red onion, tomato & onion, summer leaves, morrocan tabouleh, salad nicoise (Tuna, olive, egg), waldorf salad. There is plenty for everyone and you can help yourself to as much as you can eat. A wholesome meal that is ideal for a 2.5 , 4 hr trip or longer. Whilst there is no need to choose what's on the buffet, it is necessary to pre-order the desserts.

CARRIBEAN BUFFET:

£ 16.00 per head

A buffet with a Caribbean twist. A selection of fresh breads, cold meats such as Wiltshire ham, chicken pieces, roast beef, jerk chicken, barbeque sauce pork ribs, prawn kebabs and a selection of homemade salads such as coleslaw, wholegrain mustard seed potato salad, carrot and poppy seed slaw, beetroot & apple, pesto pasta, three pepper & red onion, tomato & onion, summer leaves, morrocan tabouleh, salad nicoise (Tuna, olive, egg), waldorf salad, Caribbean prawn & pineapple salad plus other salads. There is plenty for everyone and you can help yourself to as much as you can eat. A wholesome meal that is ideal for a 2.5 , 4 hr trip or longer.

CARRIBEAN BUFFET AND DESSERT:

£ 19.50 per head

A buffet with a Caribbean twist. A selection of fresh breads, cold meats such as Wiltshire ham, chicken pieces, roast beef, jerk chicken, barbeque sauce pork ribs, prawn kebabs and a selection of homemade salads such as coleslaw, wholegrain mustard seed potato salad, carrot and poppy seed slaw, beetroot & apple, pesto pasta, three pepper & red onion, tomato & onion, summer leaves, morrocan tabouleh, salad nicoise (Tuna, olive, egg), waldorf salad, Caribbean prawn & pineapple salad plus other salads. There is plenty for everyone and you can help yourself to as much as you can eat. A wholesome meal that is ideal for a 2.5 , 4 hr trip or longer. Whilst there is no need to choose what's on the buffet, it is necessary to pre-order the desserts

JOHN RENNIE

LUNCH & DINNER MENU

ROAST CHICKEN OR PORK & DESSERT :

£ 14.00 per head

We serve a choice of either a whole chicken leg with wing or roast pork tenderloin together with herb roast potatoes, fresh seasonal vegetables such as buttered carrots, honeyed parsnips, cauliflower, broccoli and gravy.

This is ideal for a 4 hr trip or longer. It is necessary to pre-order the choice of meats and desserts.

STARTER / ROAST CHICKEN OR PORK & DESSERT :

£ 18.00 per head

head

This is a longer meal with a choice of starters. There is a choice of soups such as roasted vegetable soup with crème fraiche swirl (v) OR tomato and basil OR parsnip and sweet potato soup, smoked salmon potato salad parcel with rocket & olive oil or a duo of chicken liver parfait / mushroom tarragon pate with toast.

Please choose only one soup.

Second course is a choice of either a whole chicken leg with wing or roast pork tenderloin together with herb roast potatoes, fresh seasonal vegetables such as buttered carrots, honeyed parsnips, cauliflower, broccoli and gravy.

This is ideal for a 4 hr trip or longer. It is necessary to pre-order the choice of starters, meats and desserts.

ROAST BEEF OR LAMB & DESSERT :

£ 15.00 per head

We serve a choice of either the finest topside of beef or rosemary scented leg of lamb together with herb roast potatoes, fresh seasonal vegetables such as buttered carrots, honeyed parsnips, cauliflower, broccoli and gravy.

This is ideal for a 4 hr trip or longer. It is necessary to pre-order the choice of meats and desserts.

STARTER / ROAST BEEF OR LAMB & DESSERT :

£ 19.00 per head

This is a longer meal with a choice of starters. There is a choice of soups such as roasted vegetable soup with crème fraiche swirl (v) OR tomato and basil OR parsnip and sweet potato soup, smoked salmon potato salad parcel with rocket & olive oil or a duo of chicken liver parfait / mushroom tarragon pate with toast.

Please choose only one soup.

Second course is a choice of either the finest topside of beef or rosemary scented leg of lamb together with herb roast potatoes, fresh seasonal vegetables such as buttered carrots, honeyed parsnips, cauliflower, broccoli and gravy.

This is ideal for a 4 hr trip or longer. It is necessary to pre-order the choice of starters, meats and desserts.

HOG ROAST BUFFET:

£ 11.00 per head

We are experienced hog roasters and there is nothing quite like it but a hog feeds around 110 people. With the boat's limitations we cannot use a hog roaster on board but what we can do is roast a smaller one in our ovens with crispy crackling. It's more informal as we cover our buffet table with a selection of homemade salads such as coleslaw, wholegrain mustard seed potato salad, carrot and poppy seed slaw, beetroot & apple, pesto pasta, three pepper & red onion, tomato & onion and summer leaves.

We serve the pork sliced hot in large floured baps together with apple sauce.

A real fun way to enjoy a party meal that is ideal for a 2.5 , 4 hr trip or longer.

BARBEQUE BUFFET:

£ 11.00 per head

At our restaurants and at many outside catering events we have catered for many barbeques.

On the boat there's not the room or safety for us to bring our barbeques. Instead, we cook various meats, fish etc in our kitchen. It's very informal as we cover our buffet table with a selection of beetroot & apple, pesto pasta, three pepper & red onion, tomato & onion and summer leaves.

We bring out homemade burgers, homemade sausages, chicken drummers lightly cooked in BBQ sauce, pork or chicken kebabs, vegetarian kebabs and fresh fish.

A real fun way to enjoy a summer party meal that is ideal for a 2.5 , 4 hr trip or longer.

JOHN RENNIE THREE COURSE LUNCH / DINNER MENU

THREE COURSE LUNCH OR DINNER :

£ 23.00 per head

This is a meal designed for a lunch or dinner party where guests are served at their tables. Whilst there is large selection, we ask the organiser to choose four starters, four main courses and four desserts for their party to choose from.

Your party should pre-order it's choices please. At the start of the trip, our waiters / waitresses will ask and note what each table will be having so that we serve each table in turn. There will be a small delay between the first and last table but it is important that each table is served together. Remember to bring your list of guests choices with you and to look at the wine list.

We carry a small selection of house wine on board but our larger wine list is off site and needs to be pre - ordered.

We serve a high quality Italian coffee LaVazza in cafetieres.

These menus have been served for many special occasions such as weddings, anniversaries, birthdays, retirement parties, corporate events such as launches, seminars etc and other special occasions. This is ideal for a 4 hr trip or longer.

Starters to begin.....

Roasted root vegetable soup with crème fraiche swirl (v)
Vegetable tartlet with Feta & red pepper infused oil (v)
Warm goat's cheese with prosciutto, honey & truffle olive oil
Thai fishcakes with summer leaves and light chilli dressing
Pear, walnut & date salad with creamy dolcelatte dressing (v)
Ham Hock pepper & asparagus terrine with toast & mango chutney
*Smoked salmon & potato salad rosette lavished in mayonnaise dressing
and wrapped in ribbons of the finest smoked salmon.*
Avocado, tomato & Mozzarella salad with tarragon dressing (v)
Salmon & dill fishcakes
Gravadlax with Vodka, beetroot shavings & summer leaves
Royal langoustine prawn & avocado cocktail
Chicken liver parfait with melba toast

Mains to continue

Medallions of pork served with an apple ,brandy sauce & potato noisettes
Supreme breast of chicken served with a wholegrain mustard & tarragon sauce
Poached fillet of sea bass served on a bed of ratatouille
English spring rack of lamb served with minted pea puree and a rich bramble & redcurrant jus
Roasted Cod wrapped in bacon with a Saffron & shellfish broth
Chicken supreme stuffed with basil and dolcelatte served with creamy mushroom sauce
Peppered seared breast of of Gressingham duck, Irish potato cake with Port, juniper and

redcurrant sauce

Roasted butternut squash with leek & mushroom gratine (v)
Pave of Salmon with tomato & basil veloute
Vegetable tartlet with Feta & red pepper infused oil (v)
Tipsy toad pancake filled with creamy wild mushroom & brandy (v)
Lemon and herb roasted Poussin with baby onion gravy

All our main dishes are served with seasonal vegetables

Desserts to finish.....

Warm apple tart with clotted cream
Caramelised blueberry crème brulee
Key lime cheesecake with chocolate curls
Mango, blueberry & raspberry iced sorbet terrine
Steamed Sticky toffee pudding served with hot chocolate fudge sauce
Forest fruit meringue parfait served with a raspberry coulis
Nougat ice cream terrine & raspberry coulis
Chocolate fondant with clotted cream
Strawberry & white chocolate cheesecake
Eton mess
Baileys bread & butter pudding
Tiramisu
Mango tarte tatin
Chocolate fudge gateaux
Raspberry pavlova
Strawberries & cream (when in season)
Summer pudding
Chocolate Mocha pot and spiced meringue
Tarte au citron
Mochabocker glory
Fresh fruit salad
Selection of fine cheeses with biscuits

Freshly brewed LaVazza Coffee or tea with petit fours

JOHN RENNIE DESSERT MENU

DESSERTS :

£ 4.00 per head

These are the dessert menu choices for all the other menus except for the three course lunch / dinner menu. We do require a pre-order as like all the food we make these usually prior to the trip.

*Warm apple tart with clotted cream
Caramelised blueberry crème brulee
Key lime cheesecake with chocolate curls
Steamed Sticky toffee pudding served with hot chocolate fudge sauce
Forest fruit meringue parfait served with a raspberry coulis
Strawberry & white chocolate cheesecake
Baileys bread & butter pudding
Chocolate fudge gateaux
Strawberries & cream (when in season)
Chocolate Mocha pot
Tarte au citron
Mochabocker glory
Fresh fruit salad
Selection of fine cheeses with biscuits*

COFFEE / TEA:

£ 1.30 per head

We use one of the best Italian coffees LaVazza which we serve by the cup or in cafetieres. Tea is also available.