



# Onboard Catering 2026

[www.coastalcruisespoole.co.uk](http://www.coastalcruisespoole.co.uk)





## Catering Onboard

### Fabulous Food, Your Way

We've teamed up with some of the **best local caterers** to bring delicious, high-quality food on board for your event—whatever the occasion! Whether you're planning a relaxed buffet, stylish canapés, or a full sit-down feast, our catering options are packed with flavour and fully flexible. Vegetarian, vegan, gluten-free? No problem—we'll make sure every guest is catered for. Just let us know any dietary needs when choosing your menu, and we'll handle the rest.

#### Menu Options

- BBQ's
- Canapes
- Buffets
- Fish & Chips
- Paella Pan
- Charcuterie & Meze
- Pizza Buffet
- Afternoon Teas

**"Serving seaside bites with a side of sea breeze."**



## Catering Onboard

### BBQ Menu

**Classic BBQ Menu @ £18.00 pp (min 20 pax)**

New Forest Steak Burger, Mushroom, hummus & spinach burger.  
Served with: Coleslaw, Potato and Chive Salad, Mixed Leaves Salad with  
Seasonal Dressing, Crusty Sour Dough Rolls,  
Selection of Relishes and Sauces  
Dessert: Homemade Cake Treats

**Gourmet BBQ @ £26.40 pp (min 20 pax)**

New Forest Steak Burger, Chef's Marinated Chicken Breasts,  
Mushroom, hummus & spinach burger, Local Pork Sausages  
Served with: Coleslaw, Potato and Chive Salad, Basil and Sundried Tomato  
Pasta Salad, Mixed Leaves Salad with  
Seasonal Dressing, Crusty Sour Dough Rolls, Selection of Relishes and Sauces  
Dessert: Homemade Cake Treats

**Pulled Pork Baps @ £15.00 pp (min 20 pax):**

Locally Sourced Slow Cooked Pulled Pork, BBQ Pulled Vegan Jackfruit  
Served with: Traditional Sage and Onion Stuffing, Apple Sauce, Succulent  
Crackling, New Potato and Chive Salad,  
Coleslaw, Crusty Sour Dough Rolls



## **Catering Onboard**

### **Canapes**

£3.00 each Minimum of 3 canapes per person for a minimum of 40 people

Mini Toad in the Hole

Feta Bruschetta

Prawn Vol au Vents

Honey Roast Pig in Blankets

Tandoori Chicken Skewers

Smoked Salmon and Dill Blinis

Beetroot and Whipped Goats Cheese Cups

Mini Baked Tartlets

Tomato and Mozzarella Skewers



## Catering Onboard

### Buffets & Charcuterie

**FINGER BUFFET @ £16.80 per person:**

Fresh Cut Sandwiches  
Gourmet Sausage Rolls  
Baked Tartlets  
Samosa and Onion Bhaji Platter  
Burt's Crisps  
Homemade Cakes

**Cuisine Buffet @ £20.40 per person:**

Fresh Selection of Wraps  
Marinated Chicken Skewers  
Vegetable Spring Rolls with Sweet Chilli  
Duck Spring Rolls  
Homemade Quiche  
Homemade Chef's Potato Salad  
Crusty Roll Selection with Butter  
Mixed Leaf Salad with Honey and Mustard Dressing  
Homemade Cakes

**Charcuterie and Mezze Platter @ £26.40 per person:**

Dorset Ham, Tender Sliced Beef and Pastrami  
Variety of Cured Meats - Local Cheeses  
Chef's Aioli - Homemade Sweet Chilli Hummus - Crudites  
Marinated Olives and Stuffed Peppers  
Crackers - Bread Sticks - Selection of Breads  
Homemade Cookies



## Catering Onboard

### Other Foods

**Fish & Chips** @ £13.85 per person:

Cod & Chips 7/8 oz

1 x Jumbo Sausage (Battered or Plain) & Chips

Chicken Leg & Chips

Veggie Burger & Chips

Child Option @ £6.50 per person

Fishcake & Chips

1 x small Sausage & Chips

Cheese & Onion Fryit & Chips

**A Paella Mixta** (seafood & meat)

with a separate mexican

vegan bean Paella

25 - 50 guests = £14.50 per head

50 - 100 guests = £12.00 per head

100 - 150 guest = £9.60 per head

Mixed Salad and Olive Breads @ £2.40 per person

Delivered fresh to the boat as we depart from the award winning All Ways Fryday chip shop

All is cooked in pans on board and is quite a spectacle for guests for guests to enjoy and learn the art of making this great Spanish dish



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### Other Foods

**Pizza Buffet** Half Metre Pizza (12/15 slices) Choose from:

**Maialina** £45.00 (Sourdough base with tomato sauce, fiordilatte mozzarella, bacon, pepperoni, chicken and meatballs)

**Monnalisa** £36.00 (Sourdough base with tomato sauce, fiordilatte mozzarella, ham & mushrooms)

**American hot** £36.00 (Sourdough base with tomato sauce, fiordilatte mozzarella, pepperoni and chilli)

**Sea Food** £48.00 (Sourdough base with tomato sauce, fiordilatte mozzarella, calamari, mussels and king prawns)

**4 Stagioni** 42.50 (Vegan on Request)

(Sourdough base with tomato sauce, fiordilatte mozzarella, olives, onions, mushrooms and sundried tomatoes)

\*Gluten free base available only for 12" pizza.



## Catering Onboard

### Afternoon Tea & Scones At Sea

#### High Seas Afternoon Tea

@ £19.80 per person

#### Selection of Finger Sandwiches

Coronation Chicken, Free Range Egg  
Mayonnaise and Cress, Mature  
Cheddar and Local Chutney, Dorset  
Ham Salad

#### Baked Tartlets

Bacon and Leek,  
Red Pepper and Goats Cheese

#### Homemade Pork Sausage Rolls

vegan option available

#### Dorset Scones

Strawberry Jam and Clotted Cream

#### Homemade Sweet Treats

Milk and White Chocolate Dipped

#### Strawberries

Tea and Coffee

#### Cream Tea Menu

@ £11.50 per person

#### Dorset Scones

Strawberry Jam  
Clotted Cream

Tea and Coffee



# Meet The Team

Your journey starts with us – meet the team who makes it happen



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