



**HIGH SOCIETY  
FOOD & DRINK PACK  
2017-2018**

**THAMESBOATS**  
— LIMITED —

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## **INTRODUCTION**

*Our in house Caterers 'Limoncello' have a vast experience of the river Thames and the sometimes challenging logistics of 'Thames riverboat catering'. Their willingness to be flexible is second to none. We will always be happy to re-quote for specific items/menu concepts based on your preferences. Together, we aim to deliver quality catering at an affordable cost.*

## **SEATING CAPACITIES FOR THE HIGH SOCIETY**

*For informal functions where by seating for all is not paramount, there is a combination of fixed bench seating and individual chairs, accommodating up to 45. For Formal functions, we can have 1 long table or smaller individual tables on the upper deck with some smaller fixed tables on the lower deck. Once we know your event requirements and number of guests, we will be able to advise you further as to the seating options.*

# THAMESBOATS LIMITED

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## **BREAKFAST**

*A surcharge of £75 + VAT applies to this menu.*

### **MORNING PASTRIES**

**£6.45**

Mini breakfast pastry selection

Fresh filter coffee or tea

Fruit Juices

### **CONTINENTAL**

**£10.00**

Mini breakfast pastry selection

Continental meats and cheese

Fresh fruit bowl

Selection of fruit yogurt pots

Fresh filter coffee or tea

Fruit juices

## Canapé Selection

*A canapé reception provides the perfect start to formal occasions – individually priced, with a mix of hot and cold, we suggest choosing 4 variations (based on a one hour reception period.)*

**Please note, that if intended to be the ONLY form of catering, a minimum of 10 canapés per person must be ordered.**

### **COLD**

Red Onion & Blue Cheese Barquettes	£1.50
Organic Scottish Salmon on a Potato Drop Scone with Lemon Crème Fraiche	£1.60
Smoked Salmon Roses on Rye Toast	£1.60
Salmon Ceviche with Crème Fraiche and Sorrel Barquette	£1.60
Crostini of Beef Carpaccio & Rocket	£1.60
Home Smoked Chicken with Coriander & Sweetcorn Blinis	£1.45
Melon and Parma Ham on Skewers	£1.45
Roast Pepper & Cream Cheese Basket	£1.45
Sun-Dried Tomato & Stilton Tartlets	£1.45
Crostini of Mozzarella, Plum Tomato and Basil	£1.45
Chicken & Sweetcorn Blinis	£1.45
Asian Duck Terrine with Spiced Mango Relish	£1.65
Parma Ham wrapped Grilled Asparagus Spears	£1.65
Crisp Shells filled with Crab Meat & Seasoned Avocado	£1.65

### **HOT**

Thai <i>or</i> Cajun Spiced Chicken Skewers (please specify)	£1.55
Chicken & Chorizo Skewers with an Aioli Dip	£1.50
Mini Yorkshire Puddings filled with Scotch Roast Beef & Horseradish Cream	£1.60
Honey Mustard Sausages	£1.45
Deep Fried Mushrooms with Blue Cheese Dip	£1.45
Mushroom Vol-au-vent	£1.45
Mixed Dim Sums	£1.40
Asparagus Spears in Filo Pastry with Fresh Parmesan	£1.45
Mini Vegetable Kebabs	£1.40
Deep Fried Crumbled Brie with a Redcurrant Dip	£1.60
Thai Fishcakes with a Sweet Chili Sauce	£1.60
Seared Monkfish Skewers with Lemon & Ginger Butter	£1.75
Tiger Prawns in Filo Pastry	£1.60
Sea Bass & Prawn Kebabs with Tahini & Lime Dip	£1.75
Mini Fish & Chips with a Tartare Sauce	£1.65

### **SWEET**

Coffee and Chocolate Choux Buns	£1.50
Mini Chocolate Florentines	£1.55
Strawberry dipped in Chocolate	£1.45
Miniature Fruit Tartlets	£1.40
Crème Brûlée in a Dark Chocolate Cup	£1.55
Mini Summer Fruit Pavlova	£1.55
Treacle Tartlet with a Quenelle of Clotted Cream	£1.45
Blackberry & Apple Crumble Tartlet with Clotted Cream	£1.45

**Looking for very informal nibbles.....bowls of nuts, crisps and olives can be arranged £2.00 per person**

## **Self-Select Finger Buffet**

**£9.85**

*A very popular choice; created by an Italian master of finger food. Perfect for informal gatherings where mingling and a light meal is preferable. Delivered to the venue on platters, with disposable plates and napkins. This is designed as a cold 'drop off/self select' menu. A staff member can be provided for an additional cost of £75.*

*Dietary requirements such as Vegetarian, Gluten Free, Halal can be catered for upon prior request.*

Selection of Sandwiches

Tandoori Seasoned Chicken Drumsticks or Charcoal Chicken Kebabs (*preference must be pre-selected*)

Peking Duck Spring Rolls

*Served with a Plum Sauce*

Cumberland Chipolatas

*With honey mustard sauce*

Spicy Samosas

Mini Pizzas

*Mozzarella & Sun-dried Tomato, Pepperoni, Chorizo & Roasted Peppers*

Mini Scotch Eggs

Mini Gala Pies

*With Branston pickle*

\*\*\*

## **ADDITIONAL DISHES**

Can be added as a supplement

Lamb Skewered Kebabs

£1.75

Vegetarian Spring Rolls

£1.50

Spicy Madras Bhajis

£1.50

Vegetarian Samosas

£1.50

Grilled Tortilla Wraps

*Italian & Thai Chicken, Pastrami & Gherkin, Avocado & Crispy Bacon*

£1.85

Mini Ciabattas

*Parma Ham, Smoked Salmon & Cream Cheese, Mozzarella & Sun-*

*Dried Tomatoes*

£1.85

## **Bowls, Plates & Platters**

*When your requirement falls between canapés and a served buffet: bowl, plate and platter food provides the answer. It offers a contemporary way of creating fusion on the palate, which our staff will circulate, for your guests to eat with a fork, while still holding a conversation.*

### **ITALIAN**

Beef Lasagne, topped with Gruyere Cheese & Seasonal Leaf Salad  
Strips of Chicken & Pork Escallop on a bed of a Pesto & Mushroom Risotto  
Short Strips of Tagliatelle with Tomato, Basil & Roasted Courgette  
Lemon & Garlic Marinated Chicken Strips with Tricolour Pasta in a White Wine Cream Sauce

### **CONTEMPORARY BRITISH**

Cumberland Sausages with Creamed Potato Puree & Caramelised Onion Gravy  
Roast Sirloin of Beef with Sautée Potatoes, Caramelised Onion & Port Jus  
Bubble & Squeak topped with Free Range Poached Egg & Hollandaise  
Poached Fresh Salmon Fillet with Grilled Asparagus, Fennel & Buttered New Potatoes  
Sautéed Chicken Supreme in a Creamy Tarragon Sauce with Steamed Rice

### **ORIENTAL**

King Prawns in Filo Pastry with Sweet Prawn & Tamarind Dip  
Chilli Spiced Vegetable Parcels on Steamed Rice with a Chilli & Coriander Sauce  
Peking Duck Wraps with a Hoisin Barbecue Sauce  
Thai Marinated Monkfish in a Crisp Batter served with Home-Made Chips and Wasabi Mushy Peas

### **MODERN EUROPEAN**

Portuguese Piri Piri Chicken with Salt Roast Potatoes  
Chicken, Chorizo & Sweet Roast Pepper Paella with Smoked Paprika  
Roasted Red Snapper Fillet with Crushed New Potatoes, Spring Onions, Tarragon & Truffle Oil  
Wild Mushroom & Basil Tortellini with Creamed Leek, Grilled Courgette & Parmesan  
Spicy Prawns sautéed with Chilli, Fresh Basil Leaves & Vermicelli Rice Noodles

### **DESSERTS**

Sticky Toffee Pudding with Crème Fraiche  
Bread & Butter Pudding with Fortified Fruits  
Apple & Pear Crumble  
Cream filled Profiteroles with a Milk Chocolate & Praline Sauce  
An Eton Mess of Whipped Cream & Fresh Berries topped with Crumbled Meringue

#### **£5.25 per Bowl**

Any Regional Combination  
Minimum 3 Bowls, Maximum 5.

**HOT BUFFETS**

*Our two course staffed hot buffet menus provide hearty, warming food at an affordable price*

**HOT BUFFET MENU 1**

**£15.50**

Chilli Con Carne

*With sour cream & coriander on the side*

Steamed Fragrant Rice

Mexican-Style Pasta Bake

*With tomatoes & peppers*

Mixed Leaf Salad

*With a honey & mustard dressing*

Radish & Spring Onion Salad

*With vinaigrette*

\*\*\*

Deep Fill Apple Pie

*With cinnamon and cream*

Fresh Fruit Salad

*Served with cream*

**HOT BUFFET MENU 2**

**£16.50**

Fricassee of Chicken & Mushroom Forestiere

*Pieces of chicken served in a white wine cream sauce with mushrooms,  
onion & green peas*

Sautéed Garlic Potatoes

French Beans, Carrot, Sweetcorn & Sugar Snap Peas

\*\*\*

Chocolate Fudge Cake

*With cream*

\*\*\*

Coffee, Tea & Mints

**HOT BUFFET MENU 3**

**£18.50**

Scottish Salmon En Croute

*Whole fillets of salmon topped with a salmon mousse, herb crepe & wrapped in a light puff pastry*

Forestiere Potatoes

*With Potatoes, Mushrooms & Onion*

Mange Tout & Baby Sweetcorn

\*\*\*

Strawberry Torte

*With cream*

Sticky Toffee Pudding

*With cream*

\*\*\*

Coffee, Tea & Mints

**HOT BUFFET MENU 4**

**£20.00**

Whole Roast Loin of Pork

*With caramelized apple & cinnamon*

Salmon, Prawn & Red Snapper Ragout

*Oven baked with paprika, fresh tomato, white wine & finished with cream*

Spiced Chicken, Chorizo & Vegetable Paella

Sliced Potato, Oyster Mushroom, Leek and Roast Pepper Gratin

\*\*\*

Individual Summer Pudding

*With a raspberry coulis & cream*

Belgian Chocolate Truffle Mousse

*Topped with raspberries*

\*\*\*

Coffee, Tea & Mints



**COLD BUFFETS**

*Our staffed cold buffet menus are perfect for those warm summer months.  
For a more extensive menu, why not add some cold canapés – ideal for a drinks reception.*

**COLD BUFFET MENU 1**

**£16.50**

Sliced Rare Sirloin of Beef  
*Crusted with paprika & cracked black pepper, served with a creamed horseradish*

Poached Fillets of Fresh Scottish Salmon  
*Served with a fresh dill and lemon soured cream*

Leek, Mushroom & Cheddar Tart

Red Cabbage, Apple & Cider Coleslaw

New Potato Salad  
*With chives*

Crisp Mixed Leaf Salad  
*With French Dijonnaise Mustard Dressing*

Selection of Breads Rolls with Butter

\*\*\*

Deep-filled Apple Pie  
*With a Cinnamon Anglaise*

**COLD BUFFET MENU 2**

**£17.50**

Whole Gammon Ham – Honey-Glazed & Roasted  
*With a spiced apple chutney*

Vegetarian Quiches  
*Roasted vegetable or spinach & brie*

Strips of Paprika Dusted Salmon  
*With a tomato & fennel salad and lemon mayonnaise*

Crispy Apple Waldorf Salad

Sicilian Three Bean Salad  
*With Italian Herbs & Virgin Olive Oil*

Baby New Potato Salad

Selection of Breads Rolls with Butter

\*\*\*

Rich Chocolate Gateaux  
*With cream*

Deep Filled Apple Lattice Tart  
*With vanilla whipped cream*

**COLD BUFFET MENU 3**

**£19.50**

**Canapés**

Tiger Prawns *Marinated with lemongrass and soy dip*  
Sweet Melon wrapped with Parma Ham

\*\*\*

Roasted Loin of Pork  
*In a herb glaze, served with a fresh apple puree*

Corn Fed Chicken Breast  
*Filled with Brie & Avocado and dressed with tomato, basil  
& a red onion and coriander salsa*

Poached Salmon Terrine  
*Layered with Prawns and Fennel*

Penne Pasta Salad  
*With green asparagus spears and mixed peppers tossed in a red pesto dressing*

Mixed Leaves & Red Radicchio Salad

Spicy Potato Salad  
*With jalapeno peppers, coriander and red onion*

Selection of Breads Rolls with Butter

\*\*\*

Sliced Fresh Fruit salad  
*With a summer berry coulis*

White & Dark Chocolate Truffle  
*Served with crème anglaise*

**COLD BUFFET MENU 4**

**£22.00**

Herb Crusted Fillet of Beef

*Rolled with a grain mustard & served with separate salsa verde*

Strips of Chicken, Blackened Chorizo, Yellow Pepper & Cherry Tomatoes

Pressed Seafood Terrine

*Salmon, prawn & flaked crab with lemon vinaigrette*

Asparagus, Mushroom & Parmesan Tart

North African Cous-Cous

*With apricots & cinnamon*

Herbed New Potato Salad

Thyme Roasted Red & Yellow Peppers

*With grilled halloumi cheese & coriander*

Crisp Mixed Leaf

*With French Dijonnaise Mustard Dressing*

Selection of Breads Rolls with Butter

\*\*\*

Summer Berry Cheesecake

*With a berry coulis*

Viennese Apple & Almond Strudel

*With cream*

**HOT & COLD BUFFETS**

*Our most complete menus – combining canapés with hot & cold buffet items.*

**HOT & COLD BUFFET MENU 1**

**£18.95**

**CANAPES**

Crostini of Mozzarella, Plum Tomato & Basil  
Honey Mustard Sausages  
Tiger Prawns in Filo Pastry

**HOT**

Fricassee of Chicken & Mushroom Forestiere  
*Pieces of chicken served in a white wine cream sauce with mushrooms,  
onion & green peas*

**Fisherman's Pie**

*Medley of British fish, topped with a crispy mash*

**COLD**

**Penne Pasta Salad**

*With Pesto, Miniature Capers and Mushrooms*

**Classic Caesar Salad**

*With parmesan flakes*

**Baby Beetroot & Red Onion**

**Assorted Bread Rolls and Butter**

**\*\*\***

**Deep-filled Apple Pie**

*Served with cream*

**Summer Berry Cheesecake**

*Served with a berry coulis*

**\*\*\***

**Coffee, Tea & Mints**

**HOT & COLD BUFFET MENU 2**

**£21.50**

**CANAPES**

Thai Fishcakes with a Sweet Chili Sauce  
Parma Ham wrapped Grilled Asparagus Spears  
Red Pepper & Mozzarella Tart topped with Asparagus Spears

**HOT**

Braised Rilette of Lamb Shoulder Wellington  
*With grain mustard and a rosemary jus*

Beef or Vegetarian Lasagne  
*With a browned cheese topping*

Potato Croquettes

**COLD**

Potted Seafood Terrine  
*Served with a green peppercorn butter*

Chargrilled Mediterranean Vegetables  
*With a lemon & chervil dressing*

Rocket, Watercress, Cherry Tomato & Avocado Salad

Assorted Bread Rolls and Butter

\*\*\*

Exotic Fruit Salad  
*With a citrus & star anise syrup*

Chocolate Mousse Duo  
*With a Bailey's crème anglaise*

\*\*\*

Coffee, Tea & Mints

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## HOT & COLD BUFFET MENU 3

**£24.50**

### CANAPES

Chicken & Sweetcorn Blinis  
Honey Mustard Sausages  
Sun-Dried Tomato & Stilton Tartlets

### HOT

Scottish Salmon En Crouete  
*Whole fillets of salmon topped with a salmon mousse, herb crepe & wrapped in a light puff pastry*

Thyme-Marinaded Braised British Beef  
*With caramelised pearl onions, roasted red peppers and a rich red wine jus*

Panache of Seasonal Potatoes & Vegetables

### COLD

Honey & Mustard Glazed Norfolk Ham

Courgette & Brie Quiche  
*With rocket*

Sicilian Three Bean Salad  
*With Italian Herbs & Virgin Olive Oil*

Tomato and Red Onion Salad

Assorted Breads and Butter

\*\*\*

Double Chocolate Gateaux  
*With an orange coulis*

Selection of English Cheese and Biscuits

\*\*\*

Coffee, Tea & Mints

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## HOT & COLD BUFFET MENU 4

**£26.50**

### CANAPES

Tiger Prawns in a Filo Pastry  
Red Onion & Blue Cheese Barquettes  
Chorizo & Wild Mushroom Tartlet

### HOT

Navarin of Welsh Lamb  
*Infused with a redcurrant & madeira sauce on a bed of grande mare potatoes*

Chicken Chasseur  
*Pieces of sautéed tender chicken with a tomato, mushroom & tarragon sauce*

Buttered Jersey Royals  
*With chopped chervil*

Selection of Seasonal Vegetables

### COLD

Strips of Paprika Dusted Salmon  
*With a tomato & fennel salad and lemon mayonnaise*

Apricot & Coriander Salad

Thyme Roasted Red & Yellow Peppers  
*With Grilled Halloumi Cheese & Coriander*

Mushroom & Tomato Frittata

Assorted Bread Rolls and Butter

\*\*\*

Belgian Chocolate Truffle Mousse  
*Topped with fresh raspberries and cream*

Bramley Apple & Rhubarb Crumble  
*With cream*

\*\*\*

Coffee, Tea & Mints



## **BARBECUES**

*Our barbecue menus are available throughout the year (not just the summer months) and are served buffet style. Each menu includes a 'salad bar' – choices to be made in advance from the 'salad bar' menu (see last page).*

*Vegetarians will be catered for upon prior request.*

### **BARBECUE MENU 1**

**£15.75**

Herbed Pork Lincolnshire Sausages

4oz Beefburger with Sesame Bun

*Onion, Shredded Lettuce, Tomatoes, Pickled Cucumbers, Mustard, Tomato Ketchup*

Hickory Marinated Chicken with separate Lemon and Lime Wedges

Salad Bar (x 3)

Half a Jacket Potato with Butter

Assorted Relishes

Selection of Baps and Butter

### **BARBECUE MENU 2**

**£16.95**

Grilled Cumberland & Pork and Apple Sausages

Lemon Marinated Chicken, Mushroom & Red Pepper Skewers

Chilli Cheese Burger

Half a Jacket Potato with Butter

Salad Bar (x 3)

Assorted Relishes

French Bread & Butter

\*\*\*

Fruit topped Cheesecake

*With cream*

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## **BARBECUE MENU 3**

**£18.00**

Grilled Cumberland Sausages

Pork Ribs

*Marinated in smoked paprika*

Marinated Chicken Thighs & Drumsticks

*in a spicy piquant sauce*

Mixed Pepper Kebabs

Jacket Potato

*With butter or sour cream*

Salad Bar (x 4)

Assorted Relishes

French Bread & Butter

\*\*\*

Classic English Summer trifle

*Decorated with English strawberries*

## **BARBECUE MENU 4**

**£18.95**

Salmon and Dill Butter Foil Parcels

Cajun Marinated 6oz Rump Steak

Flame Grilled Chicken Pieces

Grilled Flat Cap Mushrooms

Jacket Potato & Butter

Salad Bar (x 4)

Assorted Relishes

French Bread & Butter

\*\*\*

Chocolate Coated Profiteroles *With cream*

Tiramisu Meringue Cake

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## **BARBECUE MENU 5**

**£20.00**

Chicken & Pineapple Kebabs  
*With sweet & sour sauce*

Seasoned Peppered 6oz Sirloin Steak  
(50%)

Grilled King Prawn Skewers  
(50%)

Chilli & Honey Flavored Cumberland Sausages

Grilled Corn on the Cob  
*Served with Herb Butter*

Jacket Potato & Butter

Salad Bar (x 4)

Assorted Relishes & Pickles

French Bread & Butter  
\*\*\*

Vanilla & Toffee Cheesecake  
*With mango coulis and double cream*

Sharp Lemon Tart  
*With double cream*

**The Ultimate Barbecue Menu**

**£29.50**

Flame Grilled Butterfly Chicken  
*Marinated in coriander & preserved lemon*

King Prawn Skewer Kebab  
*Marinated in chilli & garlic oil*

Tequila & Lime Pork Medallions  
*Served with a coriander and mango salsa*

Surf & Turf:  
Prime 4oz Fillet Steak  
*Served with crayfish tails & herb butter*

Grilled Mini Corn on the Cob

Jacket Potato & Butter

Salad Bar (x 4)

Assorted Relishes & Pickles

French Bread & Butter

\*\*

Individual Summer Berry Puddings  
*With a fresh berry garnish and double cream*

Retro Black Forest Gateaux  
*With kirsch and double cream*

**'SALAD BAR' SELECTION**

**Each barbecue menu contains a 'salad bar'; choose from the list below...**

Sliced Beef Tomato, Red Onion and Basil

Crispy Apple Waldorf

Roasted Vegetables with Garlic and Red Onion

Sliced Tomatoes with Mozzarella, Pesto & Basil Cress

Penne Pasta Salad with Pesto, Miniature Capers and Mushrooms

Rocket with Diced Avocado, Crumbled Blue Cheese, garnished with Pecans

Baby Beetroot and Red Onion

New Potatoes with Herb

Oriental Spicy Noodle

Roasted Red, Yellow and Green Pepper

Traditional Caesar

Caribbean Coleslaw

Crisp Mixed Leaf served with French Dijonnaise Mustard Dressing

Red Cabbage, Apple & Cider Coleslaw

Sicilian Three Bean with Italian Herbs & Virgin Olive Oil

Thyme Roasted Red & Yellow Peppers with Grilled Halloumi Cheese & Coriander

Curried Sweet Potato

North African Cous-Cous with Apricots & Cinnamon

Pasta & Tuna with Sweetcorn, Spring Onion, Fresh Lemon and a hint of Chilli

**FORMAL DINING**

*These menus are ideally suited to a formal celebration, all dishes are served plated.  
Where applicable, vegetables/potatoes may be served per table, for guests to help themselves.*

**10% service charge is added to all formal dining**

**FORMAL DINING MENU 1**

**£28.50**

Selection of Continental Breads and Butter

\*\*\*

Poached Fresh Salmon Terrine

*Layered with dill & baby leek, wrapped in smoked salmon, served with a watercress sauce*

\*\*\*

Roasted Corn Fed Chicken Breast

*With a creamy mustard & tarragon sauce, seasonal vegetables and herbed new potatoes*

\*\*\*

Traditional Apple and Blackberry Crumble

*With custard or cream*

\*\*\*

Coffee, Tea & Mints

**FORMAL DINING MENU 2**

**£29.50**

Selection of Continental Breads and Butter

\*\*\*

Crayfish & Prawn Topped Caesar Salad

*With romaine, cos & iceberg lettuce and pesto croutons*

\*\*\*

Roast Rump of Lamb

*Slow cooked with honey roasted parsnips, chorizo, peas, onions, dauphinoise potato and broccoli*

\*\*\*

White Chocolate Gateau

*With creme anglaise & strawberries*

\*\*\*

Coffee, Tea & Mints

**FORMAL DINING MENU 3**

**£31.00**

Selection of Continental Breads and Butter

\*\*\*

Oak Smoked Salmon & Prawn Tian

*Drizzled with a cucumber & fennel vinaigrette*

\*\*\*

Mignons of Beef

*Topped with caramelised baby onions, glazed with brie, served with a red wine sauce Chefs Selection of Fresh Market Vegetables*

\*\*\*

Mogador Aux Framboise

*Chocolate torte topped with fresh raspberries and cream, served on red berry coulis*

\*\*\*

Coffee, Tea & Mints

**FORMAL DINING MENU 4**

**£32.00**

Selection of Continental Breads and Butter

\*\*\*

Shrimp, Crayfish and Avocado Salad

\*\*\*

Baby Poussin

*Roast baby chicken marinated with wine, garlic & herbs served with wild mushrooms and hoisin Panache of Green Beans, Sugar Snap Peas, Courgettes & Carrots*

\*\*\*

Indulgent Aux Chocolate

*Triple chocolate genoise, layered with chocolate truffle and calvados cream*

\*\*\*

Coffee, Tea & Mints

**FORMAL DINING MENU 5**

**£33.50**

Selection of Continental Breads and Butter

\*\*\*

Brie & Caramelised Red Onion Tart

*Topped with asparagus spears*

\*\*\*

Rump of Lamb

*In a Herb & Mustard Crust served with a Redcurrant sauce Selection of Market Fresh Vegetables*

\*\*\*

Vanilla Crème Brulee

*Served with biscotti*

\*\*\*

Coffee, Tea & Petit Fours

**FORMAL DINING MENU 6**

**£34.50**

Selection of Continental Breads and Butter

\*\*\*

Garlic & Chilli Prawns

*Dressed with a pawpaw mango salsa and a sweet chilli & mango jus*

\*\*\*

Medallions of Kettyl Irish Angus Beef

*Dressed with a red onion & brie gratinee*

\*\*\*

Forestiere Potatoes

*A mix of roast potato, sweet potato & sautéed mushrooms, Mange Tout, Green Beans & Sugar Snap Peas*

\*\*\*

Raspberry Crème Brulee

*Served with seasonal berries and coulis*

\*\*\*

Coffee, Tea & Mints



**FORMAL DINING MENU 7**

**£37.50**

**Any two from three main courses can be selected, provided that we receive exact numbers required for each seven days in advance**

Selection of Tomato, Onion & Olive Breads

\*\*\*

Lobster, Prawn & Salmon Terrine

*With a roast pepper, endive & chive salad*

\*\*\*

Pan-Seared Sea Bass

*Served with a crab gnocchi, baby herbs and a tomato tarragon vinaigrette*

\*\*\*

Garlic and Chilli Prawns

*With a pawpaw mango salsa with sweet chilli and tomato jus*

Or

Duo of Duck – Pan Fried Breast & Crisp Confit Leg

*Served with juniper berry & thyme juices, herb roasted new potatoes, with oregano & sun dried tomato*

Or

Individual Beef Wellington

*Served with a mushroom duxelle wrapped with a herb pancake & puff pastry Panache of Baby Sweetcorn, Baby Asparagus & Mange Tout*

\*\*\*

Chocolate Mousse Duo

*With a Bailey's crème anglaise and macerated raspberries*

\*\*\*

Coffee, Tea and Petit Fours

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## **TABLE D'HOTE**

**£29.50 + 10% service charge**

***Please choose one dish, per course, to be served to all guests in your party.  
Specific dietary requirements can be catered for in addition upon prior request.***

Assorted Rolls and Butter

\*\*\*

Seasonal Melon Salad

*Trio of seasonal melon with a mint & mango salsa drizzled with port syrup*

King Prawn Salad

*With crisp lettuce, avocado, spring onions and a marie rose sauce*

Fresh Salmon & Prawn Terrine

*Drizzled with a cucumber & fennel vinaigrette*

Pressed Salmon, Leek & Asparagus

*Wrapped in Smoked Salmon with a cucumber, dill and beetroot caponata*

Potted Crayfish

*In a lemon butter with a smoked trout and micro herb salad*

\*\*\*

Poulet a la Creme

*Braised chicken in a white wine sauce with baby mushrooms*

Sliced Fillet of Beef in a Mustard and Cream Sauce

Rump of Lamb Medallions

*Served with a redcurrant sauce*

Fillet of Sea Bass

*Pan fried, served with roasted salsify, buttered fava beans and a lobster bisque*

Lemon & Thyme Roasted Salmon

*With a dill sauce*

Chef's Selection of Seasonable Vegetables

\*\*\*

Strawberry Mille Feuille

*With shortbread biscuits, served with a raspberry coulis*

Open Glazed Apple Tart served with Clotted Cream

Sticky Toffee Pudding with Custard or Cream

Individual Summer Pudding with Fresh Berry Sauce

Glazed Lemon Tart served with Raspberry Coulis

Seasonal Eton Mess

Traditional English Cheese board with Biscuits, Celery and Grapes (*£4.50 supplement*)

\*\*\*

Coffee, Tea & Mints

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## Vegetarian Alternatives

*We appreciate that the majority of parties will have to take a variety of tastes, allergies and intolerances into account. Below you'll find a number of alternatives that have found favor with our clients in the past. All are interchangeable with any of our 'Buffet' or 'Formal Dining'. All dietary requirements must be pre-ordered.*

*\* Vegan suitable*

## Starters

Chargrilled Asparagus with a Crisp Bean Sprouts, Chive and Rocket Salad\*

Trio of Melon with a Strawberry, Mint and Champagne Salsa\*

Ricotta & Spinach Ravioli with Sweet Red Pepper, Parmesan & Creamed Leek

Tartlet of Wild Mushroom, Spinach & Cream Cheese with a Parmesan Souffle

Shallot and Red Onion Tart Tatin with a Cherry Tomato Gazpacho\*

Grilled Flat Mushrooms filled with Roast Nuts, Cous Cous and glazed with Mozzarella

## Main Courses

Individual Vegetable Wellington, Roast and Marinated Vegetables wrapped  
& baked in Puff Pastry with Creamed Polenta

Wild Mushroom Stroganoff served with a duo of Herbed Rice

Sweet Potato and Stilton Potato Cake topped with Grilled Pear & Wild Mushroom Confit

Baked Avocado with Cream Cheese & Asparagus baked in a Filo Pastry

Grilled Flat Mushrooms filled with Roast Nuts, Cous Cous & glazed with Mozzarella

Cannelloni of Ricotta, Spiced Aubergine Caviar & a Soft Herb Tabouli

Breaded & Deep Fried Risotto of Woodland Mushrooms  
with a Confit of Wild Mushroom & Aubergine Caviar

Smoked Beetroot served with a Fennel Risotto croquette, crisp Fennel,  
spiced Shallot rings & a Lemon Butter Sauce

Aubergine filled & baked with a Ragout of Roast Mediterranean Vegetables  
with a Wild Mushroom & Thyme Veloute\*

Roast Mediterranean Vegetable Mille Feuille served with a tangy Gremolata Dressing\*

Baked Red Pequillo Peppers filled with Moroccan Tagine & served with Minted Cous Cous\*

Marinated Seared Butternut Squash served with Palm Hearts & a Warm Salad of Green Beans, Broad Beans, Tomatoes, Orange  
& a Soy Beurre Blanc

## **Party Suppers**

Designed as a filling snack, typically for evening guests at a Wedding—laid out buffet style for guests to help themselves with best quality disposables.

*Can only be served as an addition to another menu, not available with the finger buffet*

### **Hot Pizza Slices**

**£2.95 each**

Choose up to three...

Ham & Mushroom, Pepperoni & Red Pepper, Chicken, Pineapple & Peppers, Margarita or Quattro Formaggio

### **Cold Bridge Rolls**

**£1.95 each**

Choose up to two...

Cheddar, Smoked Salmon & Cream Cheese, Duck Pate & Orange, Egg & Cress or Ham & Tomato

### **Hot Pies**

**£3.50 each**

Choose up to two...

Steak & Kidney, Steak & Ale, Chicken & Leek, Chicken & Mushroom, Balti, Beef & Onion, Wild Mushroom or Leek & Peppers

### **Cold Wraps**

**£2.95 each**

Choose up to three...

Crispy Duck & Hoi Sin, Chicken Caesar & Bacon, Avocado & Bacon, Italian Chicken, Lime & Coriander Prawn or Mexican Three Bean

### **Selection of Cold Meats**

**£6.50**

Breaded Ham, Milano Salami, Chorizo, Serrano Ham & Norfolk Turkey

### **Crusty Rolls & Butter**

£1.00

### **Hot Dogs**

£2.95

### **Bacon Rolls**

£3.25

### **Croque Monsieur**

£3.25

### **Spicy Potato Wedges with Tomato Dip**

£1.50

### **4oz Beef Burger/Cheese Burger**

£4.95

### **Chicken Drumsticks (hot or cold)**

£1.95

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## **CHRISTMAS BUFFET**

**£23.50**

Baskets of Bread and Butter

\*\*\*

Poached Supreme of Salmon

*On a confit of fennel with a chervil fish cream sauce*

Traditional Roast Turkey

*With all the trimmings*

Roast Loin of Pork

*With apple, mustard and tarragon cream*

Roast Baby Chicken

*With a chestnut & peach stuffing & port and thyme jus*

Boned and Roast Leg of Forbes Lamb

*Marinated with rosemary, studded with garlic and served with a minted jus*

\*\*\*

Duchesse Potatoes

Boulangere Potatoes

Herbed Roast Potatoes

Buttered New Potatoes

Brussels Sprouts with Toasted Chestnuts

Vichy Carrots

Panache of Vegetables

\*\*\*

Christmas Pudding with Brandy Crème Anglaise

Sharp Sweet Lemon Tart with a Raspberry Coulis

Baileys Cheesecake with a Whisky and Coffee Cream

Chocolate and Orange Yule Log with a Cream and Chocolate Sauce

Tarte aux Fruits

*Fresh fruit tart set on patisserie cream with a Champagne glaze and passion fruit cream*

Chocolate Profiteroles with a rich warm Chocolate Sauce

Selection of English & Continental Cheeses (£3 supplement charge)

*With a basket of assorted wafers and biscuits*

Coffee, Tea & Mints may be added to this menu for £2.50

**A choice may be made of TWO from the Main Course section, THREE from the Vegetables section and any TWO of the Desserts.**

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Prices are exclusive of VAT. Minimum spend of £350 + VAT and a £75 + VAT staff charge is levied on all menus.

**CHRISTMAS FORMAL DINING**

**£28.50 + 10% service charge**

Selection of Continental Breads & Butter

\*\*\*

Pressed Terrine of Fresh Salmon, Baby Leek & Sweet Roast Vegetables

Ham Hock Terrine

*Served with home-made piccalilli and a sour dough croute*

Salmon Rillettes with Dill

*Served with soda bread and a mustard dressing*

Smoked Salmon Salad

*With sour cream and dill served with lemon dressing*

Italian Salad

*Vine ripened tomatoes, Parma ham, marinated mozzarella and basil*

\*\*\*

Roast Norfolk Turkey

*With an apricot and nut stuffing*

Spanish-style Slow Braised Pork

*Cooked in tomatoes and olives*

Individual Lamb Wellington

*Served with a rich Madeira sauce*

Mignons of Beef

*Topped with caramelized baby onions and glazed with brie, served with a red wine sauce*

Fillets of Cod

*Baked with home-made pesto and lemon zest*

\*\*\*

Roast Chateau Potatoes

Panache of Seasonal Vegetables & Brussels Sprouts

\*\*\*

Traditional Christmas Pudding with Brandy Sauce & Double Cream

Blackberry & Apricot Crumble served with Amaretto Sauce Anglaise

Chocolate Sachertorte

Chocolate Yule Log with Double Cream

Vanilla Cheesecake with a Red Berry Coulis

\*\*\*

Coffee, Tea, Mints and Mince Pies

**The final Menu selected MUST consist of only ONE dish per course to be served to everyone in the party. Exact numbers of the latter will be required at least 3 days prior to the event.**

## **AFTERNOON TEA**

**£10.00**

**Minimum 20 covers**

***Served as sharing platters or from a buffet station. Traditional tea sets and cake stands can be provided at an additional cost.***

Freshly bakes sultana scones with raspberry jam and cream, topped with a strawberry

Selection of dainty cut sandwiches on white bread. Cucumber, Cream Cheese and Egg Mayonnaise.

Classic Victoria Sponge cake with blackcurrant jelly, lightly dusted with icing sugar.

Rich Scottish Shortbread

**Add Tea & Coffee                      £2.00**

**Add a Glass of Champagne            £6.00**

**TEA & COFFEE as a supplement to ALL menus (excluding the finger buffet)            £2.00**

*This is served from a buffet station. Table service is an additional £75.00 + VAT*

*This can be added to any menu, excluding the Finger Buffet.*

**Add Biscuits                              £1.00**

**Add Mints                                    £1.50**

**Add Chocolates                            £2.50**

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## BAR TARIFF – 2017

<b>BOTTLES</b>		<b>BTL</b>	<b>HOUSE WINES</b>	<b>125ML</b>	<b>175ML</b>	<b>250ML</b>	<b>BTL</b>
Budweiser		£4.00	House Merlot		£4.00	£5.50	£17.50
Peroni		£4.00	House Sauvignon		£4.00	£5.50	£17.50
Corona		£4.00	House Rose		£4.00	£5.50	£17.50
Guinness Surger (can)		£4.50	House White Spritzer			£4.80	
Doom Bar		£4.00	House Champagne	£6.00			£35.00
Pear Cider		£4.00	House Prosecco	£4.50			£25.00
Smirnoff Ice		£4.00					
<b>SPIRITS</b>	<b>25ML</b>	<b>50ML</b>	<b>SOFT DRINKS</b>			<b>SMALL</b>	<b>LARGE</b>
Smirnoff Red Label	£3.50	£6.00	Lemonade			£1.80	£2.50
Gordon's	£3.50	£6.00	Coke			£1.80	£2.50
Bacardi	£3.50	£6.00	Diet Coke			£1.80	£2.50
Captain Morgan's	£3.50	£6.00	Orange			£1.80	£2.50
Bells Extra Special 8 Year Old	£3.50	£6.00	Cranberry			£1.80	£2.50
Jack Daniels	£4.00	£7.00	Soda Water			£1.50	
Southern Comfort	£4.00	£7.00	Tonic water			£1.50	
Tequila	£4.00	£7.00	Ginger Ale			£1.50	
			Tomato Juice			£1.50	
<b>OTHER SPIRITS / LIQUEURS</b>	<b>25ML</b>	<b>50ML</b>	Pinapple Juice			£1.50	
			Bitter Lemon			£1.50	
Martel VS Brandy	£4.00	£7.00					
Laphroaig 10 Year Old	£5.00	£9.00					
Talisker 10 Year Old	£5.00	£9.00	J20 Orange & Passionfruit				£3.00
Glenfiddich 13 Years Old	£5.00	£9.00	Red Bull				£3.00
Jagerbomb	£5.50		Still Mineral Water (1 litre)				£3.50
Disaronno Amaretto	£5.00		Sparkling Mineral Water (1 litre)				£3.50
Martini		£4.50					
House Port		£4.00					
Baileys		£6.00	Cordial Splash				£0.50
			Mixer				£1.00
All items include VAT							All items subject to availability

Prices are exclusive of VAT. Minimum spend of £350 + VAT and a £75 + VAT staff charge is levied on all menus.



## RECEPTION DRINK SUGGESTIONS - 2017

A pre-booked Reception drink avoids initial congestion in the bar area and is a great start to any party.

<b>House Champagne</b>	£6.00 per glass
<b>Buck's Fizz Royale</b> <i>(champagne &amp; orange juice)</i>	£5.50 per glass
<b>Buck's Fizz</b> <i>(house sparkling &amp; orange juice)</i>	£3.50 per glass
<b>House Sparkling Wine/Cava</b>	£3.50 per glass
<b>Kir Imperial</b> <i>(house champagne &amp; cassis)</i>	£5.50 per glass
<b>Kir Royale</b> <i>(house sparkling &amp; cassis)</i>	£4.00 per glass
<b>Classic Pimms</b>	£4.50 per glass
<b>Bellini</b> <i>(prosecco &amp; white peach juice)</i>	£4.85 per glass
<b>Non-Alcoholic Fruit Punch</b>	£3.50 per glass
<b>Mulled Wine/Cider</b> <i>(max. 60 guests)</i>	£4.00 per glass

All prices exclusive of VAT.

There is a 10% service charge applied to all bar accounts invoiced post event.

Prices valid until 31<sup>st</sup> March 2018.

## ALL INCLUSIVE DRINK PACKAGES - 2017

**Maximum of 2 drinks served per person at any one time. By the glass only.**

### PACKAGE 1

Unlimited Beer, Lager, Cider, House Wine & Soft Drinks £30.00

### PACKAGE 2

Unlimited Beer, Lager, Cider, House Wine, Soft Drinks & House Spirits (single measure) £40.00  
*excludes Red Bull, Shots & Jägerbombs*

### PACKAGE 3

Soft Drinks: unlimited mineral water, juices and standard soft drinks £8.50

\*\*\*

### DRINK VOUCHERS

Upon request, we can arrange for a drinks voucher system where by each voucher is redeemable against a Beer, Cider, House Wine, House Spirit (single measure) or 2 Soft Drinks £4.50  
a voucher

Prices are based on a 4 hour charter and are exclusive of VAT. Must be pre-paid.

Valid until 31<sup>st</sup> March 2018

## WINE LIST – 2017

### WHITE

#### **BIN NO.**

- |     |   |         |
|-----|---|---------|
| 1.  | La Tierra Rocosa Sauvignon Blanc 2015 (Chile)<br><i>Crisp, refreshing, abundance of passion fruit, grapefruit &amp; lemon notes</i>                   | £14.50  |
| 2.  | Five Foot Track Chardonnay 2014 (Australia)<br><i>Pale straw yellow, nose of citrus fruits and ripe apples, rounded &amp; buttery</i>                 | £14.65  |
| 3.  | Pinot Grigio, Alfredini Garganeta, Veneto 2015 (Italy)<br><i>Refreshing, crisp, aroma of limes, grapefruits &amp; lemons, quaffable</i>               | £14.85  |
| 4.  | Bantry Bay, Chenin Blanc 2015 (South Africa)<br><i>Aromatic with hints of tropical and citrus fruit on the nose and palate</i>                        | £15.25  |
| 5.  | Muscadet, Jean Sablenay 2014 (France)<br><i>Classic muscadet, backbone of lemon and lime with a hint of minerality</i>                                | £15.75  |
| 6.  | Camino Real Blanco, Rioja 2014 (Spain)<br><i>Interesting, complex ripe fruit flavours, notes of dates and banana</i>                                  | £16.95  |
| 7.  | Gavi, Valle Berta 2015 (Italy)<br><i>Characteristic aromas of lime zest and grapefruit, hints of fresh fennel</i>                                     | £17.50  |
| 8.  | Macon-Villages 'Les Pierres Blanches', Cave de Lugny 2015 (France)<br><i>Citrus and apple notes, hint of blossom and pea, mineral streak finish</i>   | £18.95* |
| 9.  | Fernlands Sauvignon Blanc, Marlborough 2015 (New Zealand)<br><i>Classic Marlborough, zesty on the palate, lots of lime and nettley herbaceousness</i> | £19.50* |
| 10. | Chablis, Cape St Martin 2014 (France)<br><i>Pale gold, youthful citrus nose with spring blossom nuances</i>   | £26.50* |
| 11. | Sancerre Blanc, Berthier 2015 (France)<br><i>Aromas of grapefruit and gooseberry, hints of lime, chalk and flint, long finish</i>                     | £27.50* |
| 12. | Chablis 1er Cru, Montmains 2014 (France)<br><i>Lime, slate, chalk and citrus fruits atop a concentrated citrus and pineapple palate</i>               | £35.00* |

### ROSE

- |     |  |        |
|-----|--|--------|
| 13. | Torre Alta Pinot Grigio, Veneto 2015 (Italy)<br><i>Beautiful soft strawberry flavours with floral notes</i>                  | £15.50 |
| 14. | Ormillles, Cotes de Provence 2014 (France)<br><i>Light, dry, fruity rose with strawberry, red berry, watermelon flavours</i> | £17.50 |

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## **RED**

- |     |  |         |
|-----|--|---------|
| 15. | Marques de Calado Tempranillo, la Tierra Castilla 2015 (Spain)<br><i>Dark cherry and blackcurrant notes, with hints of dried flowers and spice</i>   | £14.50  |
| 16. | Five Foot Track Shiraz 2014 (Australia)<br><i>Medium weight red, balanced ripe fruit and savoury earthy notes on the nose</i>  | £14.85  |
| 17. | Aires Andinos Malbec, Mendoza 2015 (Argentina)<br><i>Deep ruby coloured with smoky black fruits of cassis, blackberry and spice</i>  | £15.85  |
| 18. | Cotes du Rhone, Remy Ferbas 2014 (France)<br><i>Succulent notes of red and black berry flavours, hint of spiciness</i>   | £16.00  |
| 19. | St Desir Pinot Noir, Pays d'Oc 2014 (France)<br><i>Palate is rich, velvety and full, violets and sweet red berries on the nose</i>   | £17.25  |
| 20. | Marques De Laia Crianja, Rioja 2013 (Spain)<br><i>Deep cherry red full of black fruit and liquorice notes, hints of cocoa and toast</i>  | £17.50  |
| 21. | Espirit du Lussac, Lussac St-Emilion 2012 (France)<br><i>Rich, full bodied, great concentration of flavour, smoky sandalwood character</i>   | £21.25* |
| 22. | Fleurie, Georges Duboeuf 2014 (France)<br><i>Fresh cherry fruits, fragrant floral perfume, light tannic presence, silky texture</i>  | £22.00* |
| 23. | Chateauneuf-du-Pape, Les Puits Neuf 2014 (France)<br><i>Delivers a fresh and spicy nose of red cherry with notes of sage and wild thyme</i>  | £35.00* |
| 24. | Ch. Coufran, Hant-Medoc Cru Bourgeois Superieur 2004 (France)<br><i>Great claret, backbone of blackberry fruit, fine grained tannins, sweet spice notes</i>  | £36.50* |
| 25. | Barolo, Ciabot Berton 2010 (Italy)<br><i>Deep ruby colouring, high acidity and fleshy tannins, aromas of rose petals and tar</i>   | £45.00* |
| 26. | Segla, Margaux 2006 (France)<br><i>A wine showing poise, fragrant notes of ripe fruits, violets and cedar with a beautiful length and delicate tannins. Great structure and balance, long finish</i> | £58.00* |

## **SPARKLING & CHAMPAGNE**

- |     |  |        |
|-----|--|--------|
| 27. | Cava Calomino N.V. (Spain)<br><i>Fresh and harmonious, ample apple and toast flavours, intensely dry</i> | £16.85 |
| 28. | Prosecco Corte Alta (Italy)<br><i>Soft effervescence, flavours of white apple, pear and melon</i>        | £17.50 |

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- |     |  |         |
|-----|--|---------|
| 29. | Mumm Cordon Rouge N.V. (France)<br><i>A blend of 77 different crus, pinot noir (45%), pinot meunier (25%), chardonnay (30%) add structure, fruit and elegance and finesse</i>                                      | £45.00* |
| 30. | Moet & Chandon Brut Imperial N.V. (France)<br><i>Probably the most well known, house style of crisp and classic citrus aromas with hints of biscuity flavours to the fore, excellent aperitif</i>                  | £48.00* |
| 31. | Bollinger Special Cuvee N.V. (France)<br><i>Full bodied champagne of real class, majority of vineyards used have premier and grand cru status, delightful pale gold colour, the mousse is light and persistent</i> | £55.00* |

**\* Must be ordered in exact quantities for a guaranteed sale.**

There is a more extensive list of champagnes available on request. Vintages above may vary. If a particular wine is not shown but desired, please tell us and we will be pleased to source and quote.

ALL WINE PRICES ARE EXCLUSIVE OF VAT

10% SERVICE CHARGE IS APPLIED TO ALL ACCOUNT BARS INVOICED POST EVENT

Prices valid to 31<sup>st</sup> March 2018

