

THAMESBOATS LIMITED

www.thamesboatsltd.co.uk 020 3044 2900 enquiries@thamesboatsltd.co.uk

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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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.**