

# 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.**

# THAMESBOATS LIMITED

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

## **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.**