

# THAMESBOATS LIMITED

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

## **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

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## FORMAL DINING MENU 3

**£31.00**

Selection of Continental Breads and Butter

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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

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## 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

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## 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

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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