

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

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 Kettl 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

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