



WYNDHAM
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 WYNDHAM

STANDARD LAYOUT

For informal functions where by seating for all is not paramount, we have 6 oblong tables of 6, seating 36 pax and a 7th chair can be added, totalling 42. Depending on whether you want space for dancing or not, an additional 2 tables can be added.

FORMAL DINING

As standard, we can seat up to 42 (6 oblongs seating 7). However, depending on your other requirements, space may permit this to be increased to 56.

SEATED BUFFET

The buffet station is set up in the aft (rear) area as standard. Depending on your requirements, this can be moved to the main room upon request.

THEATRE STYLE

Ideal for presentations, we can seat up to 40 in view of the 50" screen, with additional space for standing.

Round tables can be hired in upon request for an additional fee but please note, the above seating capacities will be reduced. Unlike many other boats on the Thames, the Wyndham's tables are not fixed, meaning they can be removed or collapsed in order to create the maximum space your event requires.

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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

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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.

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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

Prices are exclusive of VAT. A 10% surcharge is levied on under 50 covers.

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

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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

HOT & COLD BUFFET MENU 3

£24.50

CANAPES

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

HOT

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

Thyme-Marinated 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

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

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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

Prices are exclusive of VAT. A 10% surcharge is levied on under 50 covers.

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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

Prices are exclusive of VAT. A 10% surcharge is levied on under 50 covers.

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.

Prices are exclusive of VAT. A 10% surcharge is levied on under 50 covers.

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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.

Prices are exclusive of VAT. A 10% surcharge is levied on under 50 covers.

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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

DRAUGHTS	HALF PINT	PINT	HOUSE WINES	125ML	175ML	250ML	BTL
Stella Artois	£2.30	£4.50	House Merlot		£4.00	£5.50	£17.50
Becks Vier	£2.30	£4.50	House Sauvignon		£4.00	£5.50	£17.50
Magners	£2.30	£4.50	House Rose		£4.00	£5.50	£17.50
			House White Spritzer			£4.80	
			House Champagne	£6.00			£35.00
BOTTLES		BTL	House Prosecco	£4.50			£25.00
Budweiser		£4.00					
Peroni		£4.00					
Corona		£4.00	SOFT DRINKS			SMALL	LARGE
Guinness Surger (can)		£4.50					
Doom Bar		£4.00	Lemonade			£1.80	£2.50
Pear Cider		£4.00	Coke			£1.80	£2.50
Smirnoff Ice		£4.00	Diet Coke			£1.80	£2.50
			Orange			£1.80	£2.50
			Cranberry			£1.80	£2.50
SPIRITS	25ML	50ML	Soda Water			£1.50	
Smirnoff Red Label	£3.50	£6.00	Tonic water			£1.50	
Gordon's	£3.50	£6.00	Ginger Ale			£1.50	
Bacardi	£3.50	£6.00	Tomato Juice			£1.50	
Captain Morgan's	£3.50	£6.00	Pinapple Juice			£1.50	
Bells Extra Special 8 Year Old	£3.50	£6.00	Bitter Lemon			£1.50	
Jack Daniels	£4.00	£7.00					
Southern Comfort	£4.00	£7.00					
Tequila	£4.00	£7.00	J20 Orange & Passionfruit				£3.00
			Red Bull				£3.00
			Still Mineral Water (1 litre)				£3.50
OTHER SPIRITS / LIQUEURS	25ML	50ML	Sparkling Mineral Water (1 litre)				£3.50
Martel VS Brandy	£4.00	£7.00					
Laphroaig 10 Year Old	£5.00	£9.00					
Talisker 10 Year Old	£5.00	£9.00	Cordial Splash				£0.50
Glenfiddich 13 Years Old	£5.00	£9.00	Mixer				£1.00
Jagerbomb	£5.50						
Disaronno Amaretto	£5.00						
Martini		£4.50					
House Port		£4.00					
Baileys		£6.00					
All items include VAT							All items subject to availability

Prices are exclusive of VAT. A 10% surcharge is levied on under 50 covers.

RECEPTION DRINK SUGGESTIONS - 2017

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

House Champagne	£6.00 per glass
Buck's Fizz Royale <i>(champagne & orange juice)</i>	£5.50 per glass
Buck's Fizz <i>(house sparkling & orange juice)</i>	£3.50 per glass
House Sparkling Wine/Cava	£3.50 per glass
Kir Imperial <i>(house champagne & cassis)</i>	£5.50 per glass
Kir Royale <i>(house sparkling & cassis)</i>	£4.00 per glass
Classic Pimms	£4.50 per glass
Bellini <i>(prosecco & white peach juice)</i>	£4.85 per glass
Non-Alcoholic Fruit Punch	£3.50 per glass
Mulled Wine/Cider <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 31st 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 31st March 2018

WINE LIST – 2017

WHITE

BIN NO.

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

ROSE

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

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RED

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| 15. | Marques de Calado Tempranillo, la Tierra Castilla 2015 (Spain)
<i>Dark cherry and blackcurrant notes, with hints of dried flowers and spice</i> | £14.50 |
| 16. | Five Foot Track Shiraz 2014 (Australia)
<i>Medium weight red, balanced ripe fruit and savoury earthy notes on the nose</i> | £14.85 |
| 17. | Aires Andinos Malbec, Mendoza 2015 (Argentina)
<i>Deep ruby coloured with smoky black fruits of cassis, blackberry and spice</i> | £15.85 |
| 18. | Cotes du Rhone, Remy Ferbas 2014 (France)
<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)
<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)
<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)
<i>Rich, full bodied, great concentration of flavour, smoky sandalwood character</i> | £21.25* |
| 22. | Fleurie, Georges Duboeuf 2014 (France)
<i>Fresh cherry fruits, fragrant floral perfume, light tannic presence, silky texture</i> | £22.00* |
| 23. | Chateauneuf-du-Pape, Les Puits Neuf 2014 (France)
<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)
<i>Great claret, backbone of blackberry fruit, fine grained tannins, sweet spice notes</i> | £36.50* |
| 25. | Barolo, Ciabot Berton 2010 (Italy)
<i>Deep ruby colouring, high acidity and fleshy tannins, aromas of rose petals and tar</i> | £45.00* |
| 26. | Segla, Margaux 2006 (France)
<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

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

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| 29. | Mumm Cordon Rouge N.V. (France)
<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)
<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)
<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 31st March 2018

