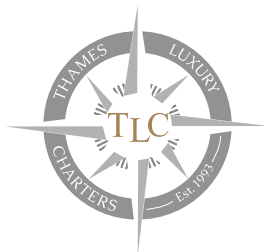


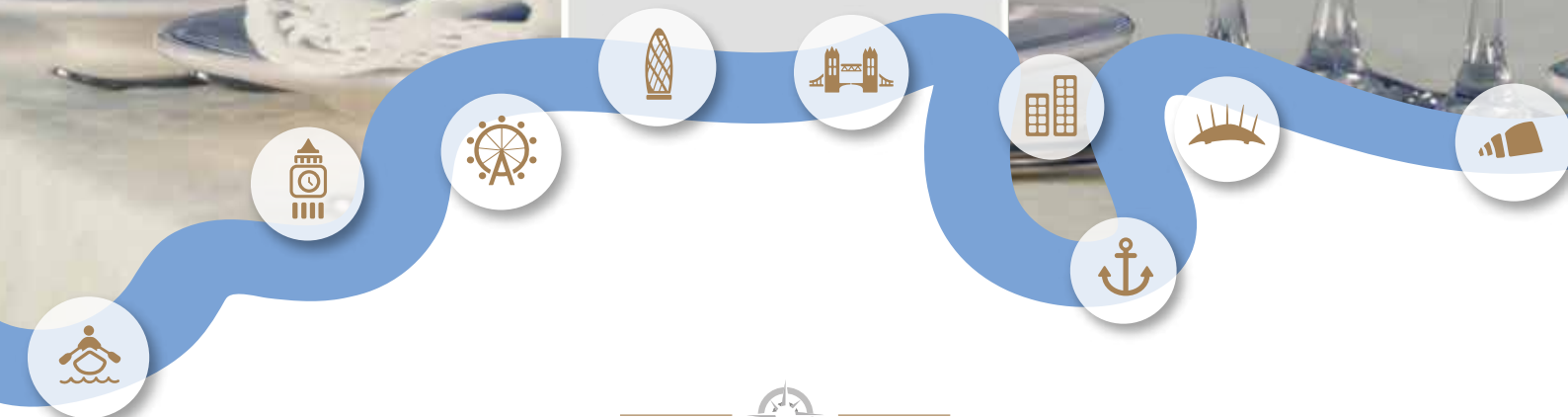
TLC



THAMESLUXURYCHARTERS

MENUS

2017/18



A magical experience
dining on the water

Our Menu

p3	Canapes	Hot, Cold, Dessert	p19	Street Food	Borough Market, Pan American, Persian, Indian, Thai, Desserts, Upgrades
p6	Dressed Bar		p23	Buffet	Cold, Hot, Salads, Sides, Desserts
p9	Classic Dinner	Starter, Mains, Dessert, After Dinner	p27	BBQ	Classic , Salads & Sides, Desserts, Extras, World Food BBQ – North American, Southern American, British, Asian
p13	Signature Dinner	Starter, Mains, Dessert, After Dinner	p31	Breakfast and Late Night Snacks	
p15	Bowls & Plates	Cold, Hot, Dessert, Showcases (Salt beef, New York, Mexican)	p34	Afternoon Teas	
p18	Food Concept Bars		p35	Grazing Station	



Our Fleet

P.S. Dixie Queen

A replica Mississippi Paddle Steamer and London's largest working conference and events boat. Ideal for any kind of event from a large wedding celebration, conference or promotional event, the Dixie Queen is the only Thames based charter boat that requires Tower Bridge to open – a unique photo opportunity.



Maximum licensed capacity	620 guests
Seated dinner – upper deck	320 guests
Seated dinner – lower saloon	104 guests
Seated buffet – upper deck	240 guests
Seated buffet – lower saloon	108 guests
Informal or standing catering	350-400 guests

PLEASE NOTE:

10% service charge will apply to all catering and drinks on account. 15% low number surcharge on catering for less than 150 guests.

M.V. Erasmus

Contemporary styled boat – the most modern in our fleet and on the Thames, the Erasmus is refurbished to a high specification. The Erasmus is ideal for weddings, corporate and private dinners, club nights and promotional events.



Maximum licensed capacity	340 guests
Seated dinner - lower deck only	126 guests
Seated buffet - lower deck only	130 guests
Informal standing catering	200-250 guests

PLEASE NOTE:

10% service charge will apply to all catering and drinks on account.
10% low numbers surcharge on catering for less than 100 guests.
15% low numbers surcharge on catering for less than 75 guests.

P.S. Elizabethan

A replica Mississippi Paddle Steamer, traditional in style and unique on the River Thames. Popular for weddings, corporate dinners and a great space for live entertainment.



Maximum licensed capacity	235 guests
Seated dinner	140 guests
Seated buffet	124 guests
Informal or standing catering	200 guests

PLEASE NOTE:

10% service charge will apply to all catering and drinks on account. 15% low number surcharge on catering for less than 75 guests.

M.V. Edwardian

The ideal boat for a smaller, intimate event the Edwardian is suitable for dinners, boardroom meetings, summer BBQ's and wedding celebrations.



Maximum licensed capacity	90 guests
Seated dinner	60 guests
Seated buffet	48 guests
Boardroom Style	34 guests
Seated Dinner/Bufferet with dance floor	36 guests
Informal standing catering	70 guests

PLEASE NOTE:

10% service charge will apply to all catering and drinks on account.
10% low number surcharge on catering for less than 36 guests.



Our Canapés

Minimum 3 items to be chosen
as a pre-lunch / dinner offer

£9.00 per guest

Minimum 6 items to be chosen
for a reception event with no other catering

£18.00 per guest

Additional Selections

£3.00 per guest



Served Cold

- Sirloin beef, beetroot rosti, horseradish cream, micro watercress

Duck pancake, cucumber, spring onions, hoisin sauce

Cajun chicken, sweetcorn fritter, avocado salsa

Seared beef carpaccio, olive crouton, mascarpone, sun blushed tomato, rocket

Roast duck breast, wonton cone, wasabi mayo, cucumber and mouli

Caviar, blini, soured cream, lemon zest, bronze fennel

Dorset crab, wasabi mayonnaise, mini sesame basket, mango salsa, coriander cress

Salmon keta, red onion, soured cream, dark rye
- Smoked trout and dill mousse tartlet, lemon zest

Seared tuna, chilli jam, sesame seeds, micro coriander, rice cracker

White stilton and apricot, mini oat cake, micro rocket

Cheddar shortbread, truffled goat's cheese, rhubarb compote

Thyme roasted courgette, pepper, sunblushed tomato and olive skewer

Goat's curd, beetroot wafer, golden beetroot chutney

Courgette roll, ricotta, sunblushed tomato

Corn muffin, celeriac mousse, micro celery

Served Hot

- Foie gras sausage roll, truffled hollandaise, thyme maldon sea salt

Poached chicken and ham herb crusted pies

Cumberland sausages, apple and sage glaze

Beef fillet, fondant potato skewers, béarnaise sauce

Chorizo and king prawn skewers

Fish and chips, mushy peas, tartare sauce

Lobster tail, quails egg, herb bun, lemon mayonnaise
- Knufa candyfloss tiger prawns, wasabi mayonnaise

Bocconcini and sundried tomato tartlet, micro basil

Yellow pepper, sunblushed tomato and black olive tarte tatin

Crispy polenta, wild mushroom fricassee, micro rocket

Pea,feta and mint arancini, lemon mayo

Sweetcorn beignets, fresh tomato salsa

Wild mushroom, tarragon and truffle tart



Our Canapés

Dessert Selection

- Salted caramel and milk chocolate lollipops
- Baby doughnuts dusted in cinnamon sugar
- Cherry and chocolate mousse cups
- Fruit skewers, vanilla bean and white chocolate dip
- Assorted classic French macaron
- Lemon curd tartlet, raspberry sherbet
- Red berry blondie
- Homemade choux bun fondue, chocolate and coffee sauces
- Rhubarb and ginger syllabub shots



Dressed Bar

Minimum 3 items	£4.50 per guest
Additional Items	£1.50 per guest

Create your own dressed bar by selecting any 3 combinations from the options listed below - served in Kilner Jars.

- Wasabi peas

Parmesan and grain mustard cheese straws

Cheddar cheese shortbread

Rosemary and maple roasted pecan nuts

Cajun roasted cashew nuts

Moroccan spiced crispbread

Vegetable crisps
- Selection of marinated olives

Homemade popcorn *(Select one flavour)*
Truffle & parmesan, chilli & lime, garlic & herb

Japanese rice crackers

Chilli coated broad beans

Truffle flavoured potato crisps





Classic Dinner

If you are offering your guests a choice of course, we ask you to advise us of your final menu choice 21 days prior to charter along with your seating plan in order to ensure a smooth service. Please discuss menu options with your Event Coordinator as some vessels may have restrictions on the number of courses chosen owing to the size of the galley.



Classic Dinner Menu

£40.20 per guest

Choice of course supplement

£6.00 per guest

All menus are served with a selection of breads and Lescure butter, followed after dinner by Bermondsey Union hand roasted coffee, English breakfast tea and Teapigs herbal infusions.

Starters

- Charred mackerel, cornichon, dill and mustard potato salad, rye bread crisp
- Smoked salmon and dill quenelle, pickled cucumber salad, sour dough toast
- Bresaola, aged buffalo blue cheese, candied walnuts, rocket salad
- Smoked duck, mango reduction, orange and watercress salad

- Beetroot tarte tatin, Crottin de Chavignol, red chard salad (V)
- Heirloom tomato gallette, buffalo mozzarella, micro basil (V)
- Mediterranean vegetable terrine, smoked aubergine purée, aged balsamic and purple basil (V)

Mains

- Braised feather blade, caramelised celeriac purée, woodland mushroom ragout, red wine reduction
- Confit barberry duck leg, puy lentils, glazed root vegetables, sautéed baby spinach, jus gras
- Pan roast chicken supreme, heritage potatoes, French beans, baby carrots, madeira jus
- Rosemary infused lamb shank, creamed potatoes, tender stem broccoli, redcurrant jus
- Seared seabass, baby new potatoes and chorizo fricassee, seasonal greens, chorizo oil

- Herb crusted cod, marsh samphire, braised carrots, lemon beurre blanc
- Roast fillet of salmon, glazed baby beetroot, dill scented new potatoes, caper sauce
- Portobello mushroom, spinach and Brighton blue pithivier, confit potatoes, seasonal baby vegetables (V)
- Slow roast tomato and gruyere tart, rainbow chard, blistered pepper jus (V)
- Savoy cabbage, almond and aged cheddar roulade, potato Lyonnaise, roast vine tomatoes, red pepper purée (V)



Classic Dinner

Dessert

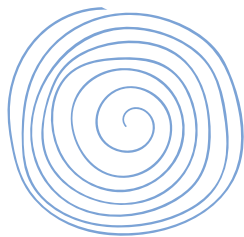
- Warm pecan and bourbon pie, clotted cream, roast pecan brittle
- Rhubarb and ginger syllabub, lemon sable biscuit
- Glazed chocolate and cherry mousse, cherry crisp and chocolate shard
- French apple tart, cinnamon ice cream, caramel and vanilla sauce
- Lemon tart, raspberry and strawberry sorbet, raspberry sherbert
- Vanilla panna cotta, apricot compote, caramel tuile

Trio Selection

Please choose three items

- Lemon posset and raspberry compote
- Rhubarb and ginger syllabub
- Pecan and caramel chocolate brownie
- Seville orange tartlet
- Glazed chocolate and cherry mousse
- Apple tarte tatin, cinnamon ice cream

Vegetarians and special dietary requirements will be catered in line with the chosen menu – please advise of requirements in advance to ensure the correct meals are provided.



After Dinner

After Dinner options can be added onto your Classic or Signature Dinner selections

+ £9.00 per guest

After Dinner Selection

£3.60 per guest

Petit fours: milk, dark and white chocolate truffles, Florentines, Turkish delight, pate du fruits, mint choc discs.

Best of British Cheese

£9.00 per guest

- Snowdonia Black Bomber
- Cashel Blue
- Sharpham Brie
- Oxford Isis
- Tor

Served with a British cheese biscuit selection including charcoal wafers, mustard and Brazil nut digestives and rosemary crackers, grapes, celery, quince jelly and assorted chutneys.

Classic French Cheese

£9.00 per guest

- Comté
- Roquefort
- Camembert Calvados
- Reblochon
- Gruyère
- Valencay

Served with artisan French breads, grapes, celery, membrillo and assorted chutneys.





Signature Dinner

If you are offering your guests a choice of course, we ask you to advise us of your final menu choice 21 days prior to charter along with your seating plan in order to ensure a smooth service. Please discuss menu options with your Event Coordinator as some vessels may have restrictions on the number of courses chosen owing to the size of the galley.

Signature Dinner Menu

£49.50 per guest

Choice of course supplement

£6.00 per guest

All menus are served with a selection of breads and Lescure butter, followed after dinner by Bermondsey Union hand roasted coffee, English breakfast tea and Teapigs herbal infusions.

Starters

- Hendrix gin cured gravadlax, dill potato puree, charred lemon

Crispy shrimp risotto cakes, seasonal leaves, citrus foam

Arbroath smokies, heirloom potato and celery salad, whisky jelly

Confit belly of pork terrine, black pudding Scotch quail egg, Braeburn purée, micro herb salad

Brixham crab and avocado tian, pink grapefruit gel, mint salad
- Foie gras parfait, pickled mushrooms, Sauternes jelly, toasted brioche

Caramelised Camembert tart, fig and onion compote, sesame seed dressing (V)

Beetroot and apple tartare, rye bread crumb, goat's cheese ice cream, rye bread shard (V)

Winterdale cheese twice baked soufflé, apple, walnut and pomegranate (V)

Mains

- Roast barbary duck breast, caramelised potato, braised red cabbage, redcurrant jus

Grilled brill, potato purée, buttered baby spinach, Gewürztraminer veloute

Gorgonzola stuffed guinea fowl, fondant potato, cavolo nero, chestnuts, white wine jus

Pan fried halibut, garlic potato puree, smoked bacon, woodland mushroom jus

Loin of Welsh lamb, potato terrine, aubergine purée, Chantenay carrots, lamb jus
- Hereford fillet of beef, seared foie gras, potato gallette, sautéed spinach, port jus

Wild mushroom, truffle and parmesan velouté, homemade linguini, micro rocket (V)

Herb and pecorino gnocchi, glazed baby vegetables, goat's curd, basil oil (V)

Sage and almond risotto, cauliflower rice, charred squash, sage crisps (V)

Signature Dinner

Dessert

Chocolate and orange torte, mandarin sorbet, chocolate caviar

Roast white chocolate and hazelnut tart, cinnamon ice cream, caramel tuille

Williams pear and thyme tarte tatin, stem ginger ice cream

Cappuccino crème brulee, tuille biscuits, chocolate coated coffee beans

Rosewater, raspberry and pistachio Eton mess, basil crisps

Rhubarb mousse, lemon curd, rhubarb gel, raspberry sorbet

Trio Selection

Please choose three items

Raspberry panna cotta with raspberry and yoghurt tuille

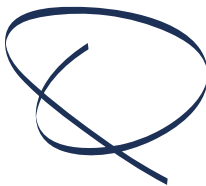
Cappuccino brûlée and cinnamon biscuit

Rosewater, raspberry and pistachio mess

Williams pear tarte tatin, stem ginger ice cream

Chocolate and salted caramel brownie, mini profiterole

Chocolate and orange ganache, candied kumquat



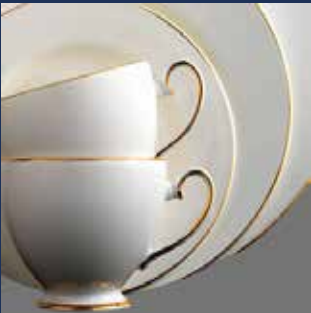
Place Setting Upgrades

After *Dinner* options can be added onto your
Classic or Signature Dinner selections



If you would like to further **personalise** your event or add an accent to work with your colour scheme, we would be delighted to offer suggestions.

We have a wide range of stylish cutlery, crockery and glassware collections befit for any occasion. Be it coloured glassware to add vibrancy or unique charger plates to add a real statement to your place settings, your Event Coordinator will be able to guide you through these options should you so desire.





Bowls & Small Plates

Minimum 3 items

£18.75 per guest

6 items

£37.50 per guest

Additional Selections

£6.00 per item

*For 6 items and above we suggest choosing
a minimum of two cold items*



Served Cold

- Crayfish cocktail, rocket, brandy Marie Rose sauce
- Buffalo blue, Heritage tomato, pesto, micro basil
- Corn fed chicken and pancetta Caesar salad
- Tuna sashimi with chilli jam, cucumber and sesame salad
- Pickled enoki and shitake mushroom salad, soba noodles, miso dressing and coriander

- Seared beef teriyaki, Thai green papaya salad, coriander cress
- Sticky duck, watermelon, cashew and mint salad
- Seabass ceviche, avocado cream, tortilla crisp
- Courgette, feta and dandelion salad, mint and orange dressing

Served Hot

- Wild boar sausages, champ potato, apple and cider compote
- Buttermilk chicken, waffle, maple syrup
- Fish and chips, chunky pea purée, red onion tartar sauce
- Slow cooked Moroccan lamb and aubergine tagine, dried apricot couscous, toasted almonds
- Celeriac risotto with seared scallops and herb oil
- Lamb rogan josh, pilau rice, naan bread
- Prawn pad Thai, lime dressed bean sprouts, crushed peanuts

- Panggang honey roasted Malay style chicken, radish salad
- Wild mushroom gnocchi, pecorino cream, rocket cress
- Linguini, cherry tomatoes, rocket, balsamic beurre blanc, parmesan
- Steak and red onion meatballs, orzo pasta, sweet tomato sauce
- Spanish chicken, chorizo, prawn and squid
- Moroccan chickpea and aubergine tagine, preserved lemon couscous,



Bowls & Small Plates

Dessert Selection

- Traditional Eton mess
- Pimms jelly, macerated strawberries, cucumber salad
- Crème pâtissière filled choux pastry with chocolate and toffee sauce
- Ginger and lemon sponge, vanilla bean crème anglaise
- Cherry and almond filo pie, clotted cream
- Lemon posset, raspberry compote
- Chocolate and mandarin mousse orange tuille
- Tonka bean brûlée



Food Concept Bars

Our Food Concept Bars are a great interactive way to enhance the food offering at your event. All concept bars are manned with chef and food service teams to deliver a memorable event. These concepts can be chosen as a stand-alone option but also work well to supplement and enhance the Street Food Market & Bowl Food menus

Stand Alone **£13.80 per guest**
Add on to Bowl Food & Street Food Market **£9.00 per guest**

Salt Beef and Bagel Bar

x3 per person

Allow our chef to build your guests their perfect salt beef sandwich or personalised bagel with a classic side served from our themed bar.

Choose from fillings of salt beef, pastrami, gruyere cheese, and smoked salmon served on a selection of breads and bagels with all the classic accompaniments.

On the side....

Caper and tarragon potato salad, classic coleslaw, sauerkraut, beetroot and horseradish relish, not forgetting mustards and relish

New York City Hot Dog Cart

x2 hot dogs per person

Add a touch of the Big Apple to your event by allowing your guests to create their own hot dog with all the classic accompaniments.

Traditional New York style hot dogs served in a brioche bun with sweet onions, Swiss cheese, gherkins, sauerkraut, American mustard and spicy homemade ketchup

Vegetarian hot dog with coriander and black pepper
Served with skinny fries and cheese fondue

Mexican Taco Station

x4 tacos per person

A South American classic, our chefs will build your guests their soft flour tacos to order.

Choice of fillings include spicy shredded chicken, ground mince, griddled shrimp and vegetable chili

Served with guacamole, homemade tomato salsa, sour cream, grated cheese, diced red onion and jalapenos





Street Food Market

Street Food Markets are a focal food point dressed with sumptuous food and themed on how a market stall might be presented in the chosen city. Food markets provide a large, varied and interesting food offering including meat, fish and vegetarian options - there is something for everyone to enjoy when they approach the food station.

Each food market option is served with a selection of ‘native’ breads and authentic sauces and dip accompaniments. Please discuss with your event planner how many options to choose as it will vary from boat to boat.



£30.00 per guest

All menus include a selection of mini dessert bites

For 100 guests or below
please choose a max of two menus

For 100 guests or above
please choose two / three menus

Borough Market

- Braised 28 day matured beef cottage pie
- Sautéed leek, King Edward potato and Quicke's cheddar cobbler
- TLC fish pie - line caught salmon, cod, prawns, smoked haddock, rich parsley sauce, herbed bread crumbs
- Homemade Cumberland sausage rolls, thyme maldon sea salt
- Herb roasted seasonal market vegetables
- Green bean, new potato and English mustard dressing salad
- Artisan bread

Pan American

- Braised beef ribs in smoky bbq sauce
- Jamaican jerk chicken with chilli ketchup
- Classic pulled pork, New England maple and apple compote
- Truffled mac ‘n’ cheese
- Mexican spiced rice
- Jalapeno, green pepper and cream cheese poppers
- Served with cornbread

Persian

- Slow roast harissa spiced shoulder of lamb, studded with pomegranate seeds
- Ras el hanout chicken skewers with yoghurt dressing
- Aubergine and sweet potato tagine, coriander, mint and sumac
- Cod and chickpea stew, infused with saffron and turmeric
- Fattoush with mint and parsley
- Rosemary scented flat bread and houmous

Indian - Colaba Causeway

- Tandoori chicken, spicy tomato sauce, ginger, chili and cashews
- Tikka salmon skewers served on banana leaves, raita
- Aloo gobi, potato and cauliflower curry
- Traditional Lamb dhansak, puy lentils garnished with coriander
- Fragrant pilau rice
- Vegetable samosas and onion and spinach bhajis
- Assorted naan breads and chutneys

Thai - Huai Khwang Market

- Thai yellow chicken, courgette and baby corn
- Beef, lemongrass and ginger galangal
- Seabass, cod, ginger and lime fishcakes, sweet chili sauce
- Panang vegetable curry
- Sticky jasmine rice
- Vegetable spring rolls
- Steamed Thai buns

Dessert Canapés

- Baby doughnuts dusted in cinnamon sugar
- Mini eclairs
- Fresh fruit skewers, white chocolate and vanilla bean
- Salted caramel lollipops



+ Street Food Market Upgrades £9.00 per guest

These **Street Food Market** upgrades are designed to supplement the **Street Food Market** menus and are the perfect option should you wish to provide your guests with a variety of cheeses or something sweet after your main meal

Best of British Cheese

Snowdonia Black Bomber
Cashel Blue
Sharpham Brie
Oxford Isis
Tor

Served with a British cheese biscuit selection including Charcoal wafers, mustard and Brazil nut digestives and rosemary crackers, grapes, celery, quince jelly and assorted chutneys.

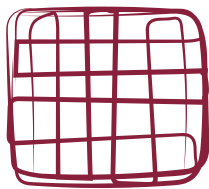
Classic French Cheese

Comté
Roquefort
Camembert Calvados
Reblochon
Gruyère
Valencay

Served with artisan French breads, grapes, celery, membrillo and assorted chutneys.

Waffle or Crepe Bar

Made fresh in front of your guests and served with....
Selection of ice creams, fresh berries, bananas, whipped cream, maple syrup, chocolate sauce, mini marshmallows and salted caramel sauce



English Country Garden

Mini toffee apples
Seasonal macaroon lollipops served in a wooden wheelbarrow filled with edible soil
Blackberry syllabub
Mini plant pots filled with butterscotch pudding and sprouting edible flowers
Colourful meringue nests topped vanilla cream and cranberry
Crème brûlée eggs with ginger shortbread
Homemade marshmallows
Fresh rainbow coloured fruit skewers



Food Concept Bars

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Stand Alone £13.80 per guest
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Allow our chef to build your guests their perfect salt beef sandwich or personalised bagel with a classic side served from our themed bar.

Choose from fillings of salt beef, pastrami, gruyere cheese, and smoked salmon served on a selection of breads and bagels with all the classic accompaniments.

On the side....

Caper and tarragon potato salad, classic coleslaw, sauerkraut, beetroot and horseradish relish, not forgetting mustards and relish

New York City Hot Dog Cart *x2 hot dogs per person*

Add a touch of the Big Apple to your event by allowing your guests to create their own hot dog with all the classic accompaniments.

Traditional New York style hot dogs served in a brioche bun with sweet onions, Swiss cheese, gherkins, sauerkraut, American mustard and spicy homemade ketchup

Vegetarian hot dog with coriander and black pepper
Served with skinny fries and cheese fondue

Mexican Taco Station *x4 tacos per person*

A South American classic, our chefs will build your guests their soft flour tacos to order.

Choice of fillings include spicy shredded chicken, ground mince, griddled shrimp and vegetable chili

Served with guacamole, homemade tomato salsa, sour cream, grated cheese, diced red onion and jalapenos





Buffet

All menus are served with a selection of breads and Lescure butter, followed by Bermondsey Union hand roasted coffee, English breakfast tea and Teapigs herbal infusions.

3 Mains, 2 Sides/Salads, 1 Dessert
or 4 Dessert Canapés

£24.95 per guest

4 Mains, 3 Sides/Salads, 2 Desserts
or 6 Dessert Canapés

£27.95 per guest



Cold Items

Home-cured beetroot salmon, dill and chive
crème fraîche

Kaffir poached chicken, soba noodles,
pomegranate seeds

Hot smoked salmon, cucumber and dill salad,
cherry tomato pickle

Rare roast sirloin of beef, horseradish and rocket

Smoked rainbow trout Caesar salad

Saffron marinated chicken, fennel and herb salad

Goat's cheese, peach, chicory and hazelnut salad

Brie and red onion quiche, rocket salad (v)

Blue cheese and broccoli tart, dressed watercress (v)

Hot Items

Lemon, rosemary and honey glazed chicken,
roast butternut squash

Chimichurri sirloin of beef, wilted watercress

Traditional hot pot of braised lamb shoulder,
rosemary jus

Classic French coq au vin

Medallions of pork, Somerset cider and cream jus

Roast guinea fowl, seasonal baby vegetables,
light chicken reduction

Fillet of beef and oyster mushroom stroganoff,
chopped flat leaf parsley

Haunch of Scottish venison and red wine
casserole

TLC fish pie - line caught salmon, cod, prawns,
smoked haddock, rich parsley sauce, herbed
bread crumbs

Pan roast fillet of sea trout, chive beurre blanc

Baked lemon sole, marsh samphire, sorrel cream

Braised beef, pink peppercorn sauce, chestnut mushrooms

Butternut squash and sage filo parcel

Ricotta tortellini, wilted spinach, sweet cherry tomato sauce

Pan fried gnocchi, mascarpone and pesto sauce, wilted rocket

Wild mushroom stroganoff, roast red onion, sour cream

Halloumi , roast pepper and courgette skewers, herbed couscous

Cumin spiced butterbean tart, fresh mango chutney (vegan)



Buffet

Please choose either 2 or 3 Salads & Hot Sides depending on your menu selection

Salads

- Mixed garden salad, sweet lemon dressing
- Green beans, baby plum tomatoes, grain mustard dressing
- Beetroot coleslaw
- Sweetcorn, black bean, feta, coriander and lime
- New potato and spring onion salad
- Rocket, pecorino, aged balsamic and olive oil
- Red and white quinoa, turtle beans, cherry tomato salad
- Grilled courgette, roast red pepper, baby spinach
- Roast beetroot and carrot, orange dressing
- Lentil tabbouleh

Hot Sides

- Jersey royals, minted butter (seasonal)
- Asparagus, pea and courgette (seasonal)
- Honey roast carrots and parsnips
- Buttery mash
- Creamy dauphinoise
- Braised red cabbage
- Goose fat roast potatoes
- Pilaf rice
- Buttered sugar snaps, mangetout and peas
- Sautéed kale, broccoli and Swiss chard
- Rosemary roasted courgette and peppers



Buffet

1 Dessert or 4 Canapés
or 2 Desserts or 6 Dessert Canapés
depending on your menu selection

Desserts

- Eton mess (seasonal)
- Banoffee pie
- Tonka bean crème brûlée, raspberry and chocolate shortbread
- Apple and golden sultana crumble, crème anglaise
- Treacle tart, vanilla bean mascarpone
- Lemon meringue tart
- Sticky toffee pudding, clotted cream
- Rhubarb and lemon mousse, lemon sable

Or

Dessert Canapés

- Salted caramel and milk chocolate lollipops
- Baby doughnuts dusted in cinnamon sugar
- Cherry and chocolate ganache cups
- Fruit skewers, vanilla bean and white chocolate dip
- Macaroons
- Mini eclairs
- Dark chocolate and orange mousse bites
- Red berry blondie



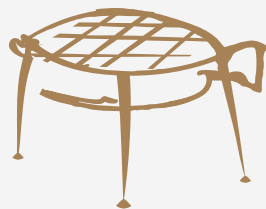


Classic BBQ

Available April - September

£21.00 per guest

Please choose two main meat or fish items, one vegetarian main item & three salads. French baguette is included.



BBQ Items

- Aberdeen Angus beef burger, mature British cheddar, sliced plum tomatoes, baby gem, pickles, sweet burger sauce, sour dough bun

Hickory BBQ chicken drumsticks

Slow cooked minted leg of lamb steak, cooked over rosemary and mint coals

Chicken and chorizo skewers, fresh mango salsa

Cajun spiced salmon kebabs

Teriyaki marinated chicken skewers
- Cumberland sausage, braised onions, buttermilk bun

Garlic and herb butterfly prawns

Aromatic garden burger of broad beans, peas, potato and spinach with tomato relish (V)

Giant spiced chickpea and spinach falafel, houmous (V)

Cumberland style vegetarian sausages, onion jam (V)

English field mushroom stuffed with halloumi and red onion (V)

Add Lobster Tails - £8.70 per guest

An extravagant but delicious addition to either of our BBQ menus
Grilled lobster tails with garlic butter.

Salads & sides

- Roasted Mediterranean vegetable skewers

Lemon mint infused halloumi and courgette skewers

Homemade potato wedges

Spicy Asian slaw

Garden salad, sweet lemon dressing

Spelt and thyme roasted pepper salad
- Vine tomato, bocconcini and pesto salad

Minted new potatoes with churned Dorset butter

Grilled courgette, chilli, lime and mint couscous

Green bean, baby plum tomato and grain mustard dressing

Salt crusted baked potato



World Food BBQ

Available April - September

£27.60 per guest

Our new World Food BBQ menus are designed to provide you with a themed alternative to our classic barbecue menu with more diverse food options from around the globe. *Please choose one menu for all guests*

North American

- Smokey BBQ pork riblets
- Buffalo wings, blue cheese dip
- NYC hot dogs served with fried onions, ketchup, American mustard in a sub roll
- Monterrey Jack cheese and maple smoked bacon burger
- Corn cobbettes with chilli and lime
- Traditional coleslaw
- Cob salad, parmesan croutons
- Grilled flat mushroom and Monterrey Jack cheese burger (V)

British

- Sussex chicken breast skewer
- Cornish mackerel, lemon and parsley
- Wild boar sausages, London Pride braised onions
- 28 day aged minute steak, horseradish cream
- English garden salad, light mustard dressing
- Minted Kentish new potatoes
- Heirloom tomato salad
- Beetroot, butternut and goat's cheese burger (V)

Southern American

- Jamaican jerk spiced chicken drumsticks
- Fajita spiced pork steak
- Chimichurri beef skewers
- Salmon, pineapple and mild jalapeno pepper skewers
- Mexican green rice salad
- Sweetcorn, black bean and lime salad
- Spicy tomato and avocado salad
- Red bean and coriander burger, tomato salsa (V)

Asian

- Teriyaki marinated chicken thighs
- Slow cooked sweet chili pork ribs
- Sweet and sour king prawn skewers
- Beef satay and spring onion skewers
- Thai broccoli salad, sesame seeds and chili oil
- Coriander noodle salad
- Green papaya salad
- Tofu and aubergine satay (V)



BBQ Desert Options

Add something sweet to your classic or world BBQ for your guests to enjoy

£4.80 per guest

Desserts

Dessert station (please choose two)

- Eton mess (seasonal)
- Banoffee pie
- Tonka bean crème brûlée, raspberry and chocolate shortbread
- Apple and golden sultana crumble, crème anglaise
- Treacle tart, vanilla bean mascarpone
- Lemon meringue tart
- Sticky toffee pudding, clotted cream
- Rhubarb and lemon mousse, lemon sable

Or

Dessert Canapes

Dessert canapes (please choose four to be circulated)

- Rhubarb and ginger syllabub shots
- Salted caramel and milk chocolate lollipops
- Baby doughnuts dusted in cinnamon sugar
- Cherry and chocolate ganache cups
- Fruit skewers, vanilla bean and white chocolate dip
- Macaroons
- Mini eclairs
- Salted caramel lollipops
- Fruit skewers





Breakfast

Start the day right with one of our delicious breakfast options.



Seated Breakfast (up to 75 guests)

£9.50 per guest

Served with Bermondsey Union hand roasted coffee and a selection of Teapig teas. Guest choices to be advised in advance

- Eggs Benedict
- Eggs Royale
- Eggs Florentine

Healthy Breakfast

£14.40 per guest

Served with Bermondsey Union hand roasted coffee, a selection of Teapig teas, smoothies and refreshing juices.

- Orange and blueberry Bircher muesli
- Cranberry, raisin and apricot bran muffin
- Baked eggs with spinach, tomato and basil
- Greek yoghurt with pomegranate seeds and toasted almonds
- Cardamom and peach quinoa porridge
- Kale, spinach and mango smoothie
- Blueberry, banana, ginger, carrot and courgette smoothie

Coffee Upgrade

£2.95 per guest / minimum of 10 guests
Love your coffee? You can hire one of our Nespresso machines for your event to deliver a range of ‘specialist’ coffee flavours to your guests

Hot English Breakfast

£17.40 per guest

Served buffet style with toast, a selection of breads, Bermondsey Union hand roasted coffee, Teapig teas, smoothies and refreshing juices.

Choice of either scrambled or fried eggs, Cumberland sausages, grilled back bacon, Heinz baked beans and portobello mushrooms

Continental Breakfast

£13.50 per guest

Served buffet style with Bermondsey Union hand roasted coffee, a selection of Teapig teas, smoothies and refreshing juices.

A selection of all butter croissants, pain au chocolat and pain au raisin

Organic Greek yoghurt with bee pollen, goji berries and banana

Quark with fruit coulis and grapefruit

Selection of morning breads with assorted jams, preserves and spreads

Continental Breakfast Upgrade

£3.90 per guest

- York Ham
- Smoked salmon
- Hard boiled eggs
- Selection of British and Continental cheeses



Breakfast / Late Night Bites

Early Morning Breakfast Sandwiches & Late Night Bites

£5.00 per guest

Toasties, flatbreads and doorstep sandwiches.

Griddled back bacon, brown sauce served in a tiger bread doorstep

Cumberland sausage, ketchup served in granary bread

Grilled field mushroom served in sour dough with a roasted garlic aioli (v)

Gruyère cheese and bacon toastie

Grilled ham and cheese flatbreads with guacamole

Tuna, red onion and Emmental melt on granary



Afternoon Tea

Traditional Afternoon Tea

Served on tiered afternoon tea stands.

Seated £34.65 per guest | Buffet £27.80 per guest

Sandwich Selection

A selection of freshly made finger sandwiches

Cream cheese, cucumber and mint butter on white

Scottish smoked salmon with lemon butter on granary

Free range egg and mayonnaise with wild rocket on oatmeal bread

Rare roast Hereford beef with fresh horseradish cream on malted bread

Savoury Selection

Cheddar and smoked paprika scone

Cumberland sausage rolls

Bite Size Cake Selection

Served with Choice of Teapigs tea and herbal infusions.

Freshly baked sultana and plain scones served with Cornish clotted cream and homemade strawberry jam

Individual Victoria sponge cakes

Fresh fruit tartlet with crème patissiere and pistachio crumbs

Chocolate and coffee iced cream eclairs

Served with Choice of Teapigs tea and herbal infusions.

Traditional Cream Tea

Served on tiered afternoon tea stands.

Seated £15.75 per guest | Buffet £11.75 per guest

Freshly baked raisin and plain scones with Cornish clotted cream and homemade strawberry jam
Choice of Teapigs tea and herbal infusions





Grazing Station

£12.90 per guest

Please choose three types of spike or skewer, three sandwich fillings and one salad

	Additional items	Add ons
Additional spike/skewer	£2.70 per guest	Cured meat station £9.00 per guest
Additional sandwich	£3.15 per guest	Cheese station £9.00 per guest
Additional salad	£2.35 per guest	Dessert £3.15 per guest

Spikes & Skewers

- Teriyaki sesame chicken

Chicken, peppers and balsamic onion, mango glaze

Moroccan lamb

Sweet chilli salmon

Sun blushed tomato basil salmon
- King prawn and chorizo

Garlic and herb prawns

Halloumi, peppers, cucumber, balsamic onion, pesto glaze

Paneer, red onion, green pepper, curry oil

Satay marinated tofu, peanut drizzle

Sandwiches

(Vegan and gluten free sandwich selections are available on request)

- Chicken, chorizo, roast pepper, spinach and Cajun mayonnaise on tomato bread

Roast beef and mustard on wholemeal

Gammon ham and coleslaw on granary

West Country cheddar, gammon ham and pickle on malted bread

Coronation chicken on white

Chicken Caesar and sundried tomato in a soft white wrap

Harissa houmous, feta and roasted peppers on tomato bread(v)
- Wensleydale and plum chutney on malted bread (v)

Free range egg and micro cress on oatmeal (v)

Mozzarella and slow roasted tomato, pesto and spinach wrap (v)

Barbecue pulled pork wrap

Tuna salad on brown

Prawn, seafood sauce and baby gem lettuce on malted bread

Shaved peppered pastrami, Emmental cheese, sliced gherkins and wholegrain mustard mayonnaise on rye



Grazing Station

Salads

Beetroot and fennel with orange and black olives

Roast corn, coriander, black bean, lime and feta

Grilled cougette, chilli, lime and mint couscous

Spelt and roast pepper

Panzanella salad

Cheese Station

Cheesemakers of Canterbury

Chaucer's camembert, Kelly's goats cheese, Canterbury cobble, Kentish blue, Ashmore farmhouse

OR

Sussex Cheeseboard

Sister Sarah, Brighton Blue, organic little Sussex, Tremains cheddar, smoked Applewood cheddar

Both selections are served with a British cheese biscuit selection to include olive oil crackers, walnut oat digestives and three seed crackers, grapes, celery, foodbydish chutney, Nicola's homemade relish and pickles

Cured Meat Station

All served with an assortment of breads and dipping oils

Parma Ham, Coppa Di Parma, Bresola, Milano Salami, Jamon Serrano, chorizo Gran Vela

Grilled artichokes, wood roasted piquillio peppers, marinated olives, fire roasted vegetables, sundried tomatoes

Desserts

Please select 2 options from the following

Chocolate Brownie

Fresh fruit platter

Fresh fruit tartlets

Sherry trifle shots

Essence of Black Forest gateau shots

Lemon posset

Pimms jelly, macerated strawberries and minted cucumber

Thames Luxury Charters are pleased to work in partnership with Dish, one of London's leading contemporary event caterers. With over twenty years of industry experience Dish has all the right ingredients; a subtle blend of modern culinary expertise complimented by progressive menu design, traditional professionalism, outstanding service, and a touch of class.

Our head chef boasts a wealth of knowledge and experience and has designed these elegant and innovative menus to work aboard any of our vessels. We understand that each event is unique, so if you have a particular style of food in mind we would be delighted to discuss this with you and create a suitable bespoke menu.

Dish follows a strict sustainability policy and always aims to use seasonal ingredients sourced as locally as possible. Poultry for our events comes from Hertfordshire, while beef comes from Bedfordshire and lamb is from Kent. Halal meat can be sourced on request.

Should you require information on allergens present in any of our dishes, please contact a member of the team who will be able to assist you. We look forward to working with you.



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