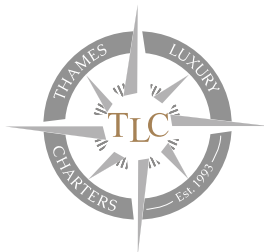


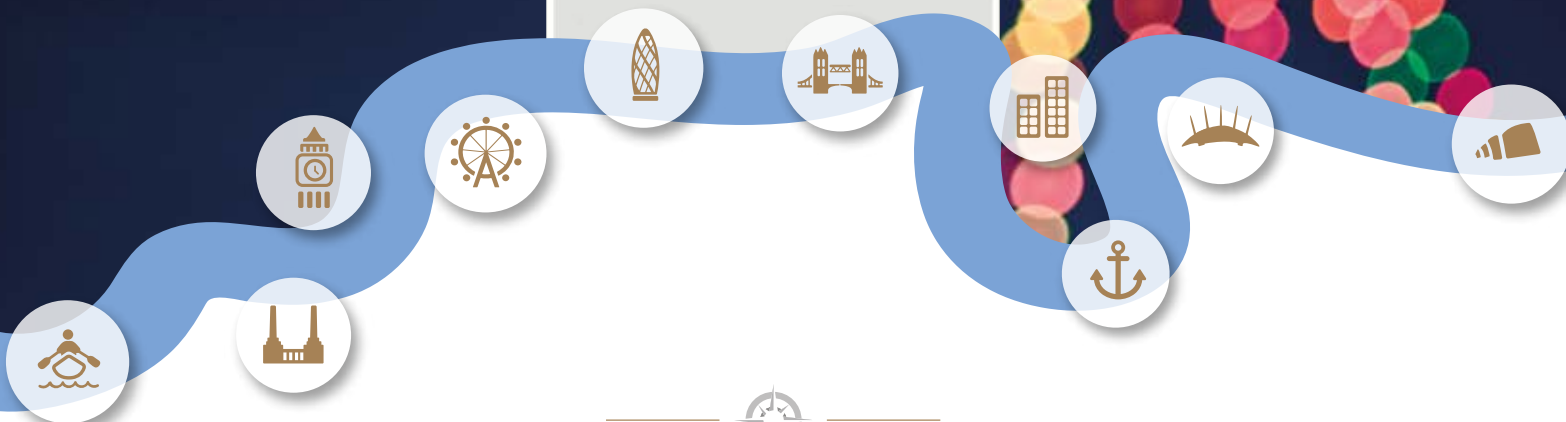
TLC



THAMESLUXURYCHARTERS

# FESTIVE MENUS

2018/19



An unforgettable experience  
dining on the water at a  
magical time of year

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Cold, Warm, Desserts
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Starters, Mains, Desserts



# 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

Pear wafer with blue cheese and hazelnuts	Cheddar shortbread, creamed stilton, candied walnut (V)
Gin and tonic cured salmon with charred cucumber and shaved lemon	Smoked salmon blini with dill crème fraîche
Smoked duck and griddled pineapple skewer	Roast butternut and ricotta tartlets (V)
Lobster and dill mayo sliders	Smoked aubergine caviar, sesame cone, pomegranate seeds (Vegan)
Crostini of ham hock, spiced apple chutney	

## Served Warm

Guinea fowl ballontine, wild mushroom truffle cream and pancetta	Foie gras and onion confit burger
Chorizo and tomato frittata	Fig and goats cheese filo tarts (V)
Brie de Meaux and cranberry won ton (V)	Soup sip of spiced parsnip and honey velouté (Vegan)
Wild mushroom tarragon tarts (V)	Turkey and sage sausage rolls
Mini beef Wellington	Scallop and bacon lollipops

## Dessert Selection

Stollen bites	Fruit skewers, vanilla bean and passionfruit syrup (Vegan)
Mini mince pies	Iced gingerbread men and stars
Filo parcels of Christmas pudding and white chocolate dip	Chocolate orange macaron
Rum and raisin brownies	







# Bowls & Small Plates

Minimum 3 items

£18.90 per guest

6 items

£37.80 per guest

Additional Selections

£6.30 per item,  
per guest

*For 6 items and above we suggest choosing  
a minimum of one cold item.*

## Served Cold

Duck leg salad, crunchy fennel, orange, pomegranate, watercress

Brixham crab salad, chicory, fennel, corn shoots, preserved lemon

Mulled wine poached pears Dolcelatte, endive, candied walnuts (V)

## Served Warm

Mini roast turkey: Norfolk bronze turkey, sausage wrapped in bacon, goose fat roasted baby potatoes, Brussel sprouts, cranberry stuffing, sage gravy

Beef bourguignon, buttery mash, crispy kale

Pumpkin and broad bean pearl barley risotto with kale crisps (Vegan)

Roast sirloin of beef, parsnip purée, Chantenay carrots, Yorkshire pudding, rosemary gravy

Venison meatballs, sage polenta, caponata, tomato, basil

Oak roast salmon, preserved lemon and potato salad, caper and parsley emulsion

Pan-fried gnocchi, wild mushroom cream sauce, cavolo nero, butternut squash (V)

Keralan monkfish curry, basmati and wild rice, paratha crisp

Cranberry and pistachio nut roast, Brussel sprouts, Chantenay carrots, vegetarian gravy (V)

Grilled cauliflower floret on a winter pesto and cannelloni bean mash topped with crispy shallots (Vegan)





# Buffet

Menu includes a selection of organic breads and tea and coffee.

3 main items including minimum  
1 vegetarian/vegan item, 2 sides/salads,  
1 dessert or 4 dessert canapés

£25.50 per guest

4 main items including minimum  
1 vegetarian/vegan item, 3 sides/salads,  
2 dessert or 6 dessert canapés

£28.50 per guest

# Buffet - Festive Selection

## Mains & Sides

Hand carved turkey, bacon wrapped chipolatas, sage gravy

Loin of pork in calvados cream sauce

Roast beef, mini Yorkshire pudding, rosemary and horseradish jus

Roast salmon fillet, creamed leeks

Stilton and pickled walnut tart, rocket salad

Baked lemon sole, prawn and Champagne sauce

Chestnut, cranberry and spinach Wellington (Vegan)

Cinnamon spiced aubergine, cauliflower and chickpea coconut curry garnished with pomegranate seeds (Vegan)

Goose fat roasted potatoes

Honey and thyme roasted parsnip and carrots (Vegan)

Buttered broccoli and green beans (Vegan)

Roast garlic mash (V)

Spiced red cabbage (Vegan)

Wild rice, Brussel sprouts, radish and cranberry salad (Vegan)

Lemongrass rice (Vegan)

## Desserts

Traditional Christmas pudding, brandy custard

Milk chocolate mousse infused with cinder toffee

Dark chocolate and orange pave

Irish cream cheesecake

Dark chocolate and avocado mousse, orange zest (Vegan)





# Classic Dinner

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.

If you would like to offer your guests a choice of course, please first discuss this with your event coordinator to ensure this is possible. We will require your final menu choice along with your seating plan 21 days prior to the date of your event.

- 3 Course Menu  
£40.00 per guest
- 2 Course Menu  
£33.00 per guest
- Choice of course supplement  
£6.60 per guest

## Starters

- Beetroot cured salmon, horseradish and cucumber pickle, fennel salad
- Caramelised red onion tatin, goats curd and micro rocket, aged balsamic (Vegan)
- Duck and Armagnac pâté, plum chutney, griddled brioche

## Mains

- Roast turkey with all the trimmings - goose fat potatoes, Brussel sprouts, roast root vegetables, cocktail sausage wrapped in bacon, sage gravy
- Pan-fried sea bass fillet, spinach and sauteéd potatoes, Champagne cream sauce
- Confit duck leg, spiced red cabbage, sweet potato mash, Madeira jus
- Roast vegetable Wellington, parsnip purée, baby carrots and tender stem broccoli (Vegan)

## Desserts

- Black cherry Christmas pudding, brandy crème Anglaise
- Christmas Trio:  
Mini Christmas pudding, brandy sauce  
Cassis and winter berry mess  
Black forest lollipop
- Pomegranate and clementine pavlova (Vegan)





# Signature Dinner

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.

If you would like to offer your guests a choice of course, please first discuss this with your event coordinator to ensure this is possible. We will require your final menu choice along with your seating plan 21 days prior to the date of your event.

- 3 Course Menu
- £49.50 per guest
- 2 Course Menu
- £41.50 per guest
- Choice of course supplement
- £6.60 per guest

## Starters

- Cornish crab cake, pink grapefruit, fennel salad, smoky chilli jam
- Wild boar terrine, lingonberry, sweet pickled cucumber, thyme
- Grilled and pickled artichokes, red quinoa, Jerusalem artichoke purée, almonds (Vegan)

## Mains

- Venison, wild mushroom and tarragon Wellington, peppery greens, creamy mash, blackberry jus
- Pan-fried breast of guinea fowl, caramelised onion purée, savoy cabbage, Chantenay carrots, potato fondant, chicken jus
- Roast sea trout, marsh samphire, cocotte potatoes, watercress hollandaise
- Tagliatelle, roast butternut squash, winter kale, truffle oil sauce, sage crisp (Vegan)

## Desserts

- Chestnut roulade, redcurrant gel, redcurrant sorbet
- Dark chocolate mousse, mulled cherries, clotted cream, ice cream
- Trio of cocktail desserts - mojito jelly, peach Bellini panna cotta and strawberry daiquiri sorbet
- Vegan forest berry pavlova, dairy free blueberry ice cream (Vegan)





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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