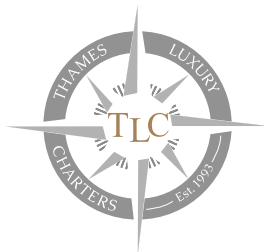


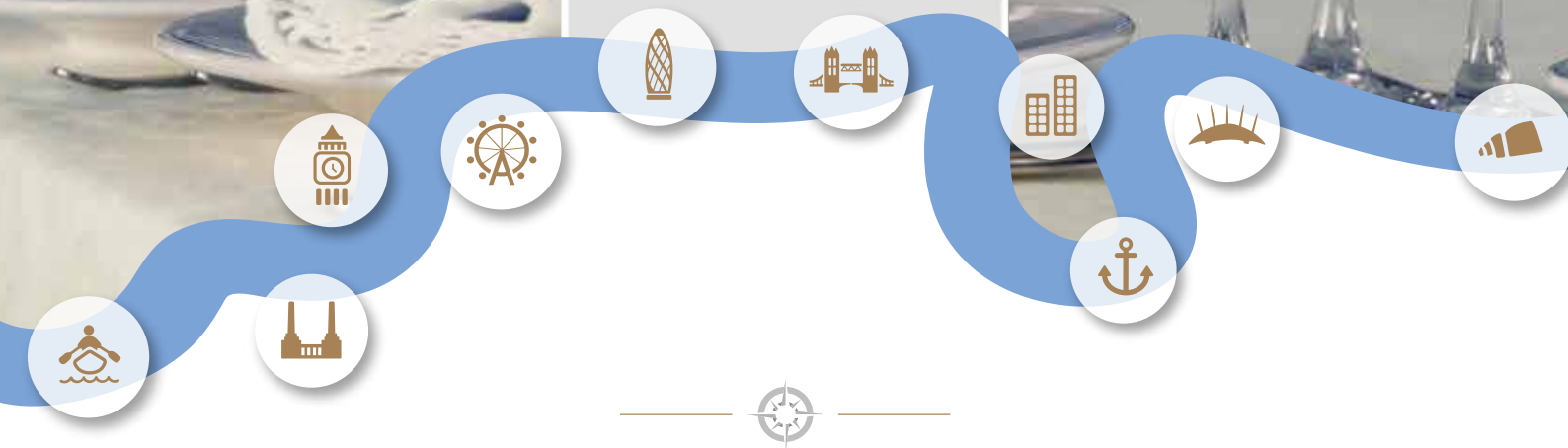
TLC



THAMESLUXURYCHARTERS

SAMPLE MENUS

2019/20





Sample Canapés

Served Cold

- Seared beef carpaccio, truffle dressing, parmesan, rocket
- Seared tuna, avocado and red onion salsa, coriander cress
- Courgette roll, ricotta, sun blushed tomato (V)



Served Warm

- Beef fillet, fondant potato skewers, béarnaise sauce
- Fish and chips, mushy peas, tartare sauce
- Sesame crusted halloumi, broad bean and mint pesto (V)



Dessert Selection

- White chocolate and raspberry lollipops
- Homemade cherry marshmallows
- Mini churros, toffee dipping sauce





Formal Classic Dining Menu

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 Novus herbal infusions.

Please choose one starter, one main course and one dessert from the menu which all of your guests will enjoy. We will also accommodate all dietary requirements and request this information is shared no later than 14 days prior to the date of your event.

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.

Starters

Trio of salmon: beetroot cured salmon, hot smoked salmon pate, salmon and avocado tartare, micro mixed leaf

Chicken and wild mushroom terrine, spiced pear and micro herbs

Caramelised onion tartlet, vegan parmesan, micro rocket and balsamic (Vegan)

Mains

Rump of Welsh lamb, parmesan tulle, sweet potato puree, kale, red wine sauce

Herb crusted loin of cod, gnocchi, marsh samphire, mussel and tomato broth

Wild mushroom and pine seed filo, goats curd, garlic scented cabbage (V)

Dessert

Strawberry and mint mascarpone cheesecake, shortbread crumb, wild strawberry sorbet

Lemon posset, raspberry compote, raspberry wafer

Trio Selection

Blueberry and tonka bean tart

Brandy and pecan pie

Vanilla panna cotta with poached rhubarb compote



World Food Market

World 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.

Borough Market

Classic British carvery station where our chef hand carves joints for your guests to enjoy.

Honey and mustard smoked gammon

Slow cooked brisket in red wine

Traditional roast turkey

Lentil, cranberry and cashew nut roast (Vegan)

Crispy roast potatoes (Vegan)

Seasonal greens (Vegan)

Yorkshire puddings (V)

Accompaniments include apple sauce, creamed horseradish, mustards, meat gravy, veggie gravy and braised onions.

The Americas

Chicken, andouille & shrimp gumbo

Braised brisket, smokey BBQ glaze

Classic pulled pork, New England maple & apple compote

Gumbo with okra, sweet potatoes and greens (Vegan)

Truffle mac and cheese (V)

Cornbread and jalapeno peppers (V)

Succotash salad (Vegan)

Pan Asian

Seared Asian-style beef and savoy cabbage

Honey and ginger chicken

Yellow pepper and black bean stir fry (Vegan)

Tempura vegetables (Vegan)

Sticky jasmine rice (Vegan)

Steamed chicken and vegetable gyoza

Steamed Thai buns (V)

Dessert Canapés

Mini churros dusted in cinnamon sugar with toffee sauce dip

Praline ganache cups

Lemon curd tartlets, raspberry meringue

Fruit skewers, passion fruit and vanilla syrup (Vegan)

