TLC

THAMESLUXURYCHARTERS



MENUS

2026

A magical experience dining on the water

Our Menu

P6 - Canapés
Cold, Warm, Dessert & Bowl Food

P18 - Formal Dining
Starters, Mains, Desserts

P26 - Food Stations
Fish and Chips, Take a Bao, South American BBQ, Sunday Roast, A Taste of Mumbai, Pasta Positano, The Royal Treats

P30 - Buffet
Hot, Salads, Sides, Dessert Canapés

P36 - BBQ
Meat, Fish, Plant-Based, Sides, Dessert Canapés

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	550 guests

PLEASE NOTE:

12.5% staffing charge will apply to all catering and drinks on account. 15% low number surcharge on catering for less than 150 guests. Minimum catering spend applies on board all charters.

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:

12.5% staffing charge will apply to all catering and drinks on account. 15% low number surcharge on catering for less than 75 guests. Minimum catering spend applies on board all charters.

M.V. Edwardian

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



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

PLEASE NOTE:

12.5% staffing charge will apply to all catering and drinks on account. 10% low number surcharge on catering for less than 40 guests. Minimum catering spend applies on board all charters.

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Menus are subject to availability. Any required changes will be discussed prior to your event and suitable alternatives suggested.

SPRING/SUMMER 2026
CANAPÉ & BOWL
FOOD MENU



COLD CANAPÉS

Prawn cocktail tartlet, iced gem lettuce, smoked chili

Seared teriyaki tuna with confit fennel

Yuzu marinated salmon in a pickled daikon wrap

Chopped beef, sauce Valentina, corn taco

Chicken Caesar salad cone with crisp parmesan

Pea tartlet, summer truffle and corn flowers (V)

Chive muffin, summer truffle, potato parsnip (V)

Smoked courgette, cashew and basil wrap (VE)

Crisp parsley cracker, fennel peppers, courgette salad, whipped avocado (VE)



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HOT CANAPÉS

King prawn chalupa, pasilla and avocado taco

Chicken beignet, charcoal tuille, cream cheese

Korean fried chicken burger, gochujang mayo, pickled daikon

Smoked brisket sandwich, BBQ sauce and pickles

Chili and lime crab arancini, tomato and ginger chutney

Beef shortrib XO, bone marrow potato rosti

Grilled courgette arancini, goats cheese mousse (V)

Roast sweet potato roll, lemon soubise (VE)

Potato and kombu pearl mille feuille (VE)

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DESSERT CANAPÉS

Miso caramel and white chocolate tartlet (V)

Orange and vanilla macarons (V)

Strawberry and clotted cream truffle (V)

Raspberry and elderflower “99” (V)

Espresso martini shot (V)

Traditional tiramisu (VE)

Mixed fruit tartlet with vanilla cream (VE)

Salted caramel chocolate brownie with coconut Chantilly (VE)

Ingredients sourced within a 50-mile radius of TLC Boats, in accordance with our sustainability policy



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COLD BOWL FOOD

Meat

Grilled beef skirt, lemon-infused couscous, celeriac remoulade

Crispy sliced duck rice bowl, pickled cucumber and spring onion salad, hoisin

Sliced chicken breast, Caesar dressing, compressed gem lettuce and Sourdough croutes

Tarragon chicken mousse, guacamole, pickled onion, rosemary focaccia crouton

Fish

Octopus salad, garlic and chive shallot dressing, sea salt croutons

Scottish salmon mousse, crème fraiche, lime, cucumber and green apple with sliced sourdough

Prawn cocktail baby gem lettuce, marigold sauce, croutons

Vegetarian

Baby plum tomatoes, whipped basil cream cheese, olive oil pangrattao (V)

Burrata, pickled beetroot, broad beans, confit lemon, sourdough croutons (V)

Cauliflower and butternut squash salad with avocado dressing (VE)

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HOT BOWL FOOD

Meat

Lamb and mint shoulder arancini, minted pea puree and pea shoots

Beer glazed blade of beef, parsley mash, crispy onions

Shredded chicken thigh, white soy glaze, sesame braised choy sum, jasmine rice

Chicken ballotine, confit potatoes, charred broccoli, Jerusalem artichoke puree, thyme jus

Fish

Tiger prawn curry, coriander and coconut rice

Battered cod with hand cut chips, mushy peas and tartare sauce

Vegetarian

Potato gnocchi, sun-dried tomatoes, baby spinach, mornay sauce, chive topping (V)

Chana masala, saffron rice, crispy kale, crisp parsnips (VE)

Roast Butternut Squash and cauliflower coconut curry, pilau rice, broccoli, crispy kale (VE)



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SPRING/SUMMER 2026
FORMAL DINING MENU



STARTER

Smoked duck, apple ketchup, cheddar brioche, fresh green apple

Chicken and mushroom ballotine, cep velouté, pickle radish curry leaf dressing

Chopped dry-aged native beef, whipped bone marrow, salsa verde, friselle toast

Cured salmon, pickled rainbow vegetables, dashi cream and wasabi

Seared fillet of beef tartare, marinated egg yolk, pak choi and truffle parmesan cream

Roast scallops, truffle soy, samphire and malt vinegar scraps

Sea bream ceviche, pickled cucumber, red onion, yuzu beetroot caviar

Grilled courgette, ricotta, basil, pine nut, pickled citrus vinaigrette (V)

Heritage tomatoes burrata, avocado puree, toasted sourdough crumb, basil dressing (V)

Whipped basil crematta, heritage tomatoes, avocado puree, toasted sourdough crumb, basil dressing (VE)

Miso glazed tofu, vegan parmesan crumb, cilantro pesto, red pepper coulis (VE)

Butternut squash flan, squash velouté, beetroot, sunflower seeds, and seasonal salad (VE)



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MAIN COURSE

Corn-fed chicken, carrot orange puree, baby vegetables, potato gratin, stuffed chicken bonbon, thyme jus

Soy glazed duck breast, confit duck roll, golden potato cake, glazed orange carrot, plum chutney (£2 supplement)

Beer braised feather blade of beef, traditionally creamy mash, baby carrots, savoy cabbage

Fillet of beef, watercress, charred onions, tenderstem broccoli, bone marrow potatoes, stout sauce (£6 supplement)

Grilled lobster, asparagus and fennel salad, galette purple potato, saffron lobster bisque (£10 supplement)

Parsley crusted lamb rack, potato cake, pan fried spinach and pea salad, confit onion, lamb jus

Pan fried salmon, lemon pumpkin cake, buttered asparagus, kumquat saffron sauce

Tuna steak tataki, polenta chips, fennel salad, traditional Italian puttanesca

Pan fried fillet of sea bream, crushed Jersey Royals, black olive and tomato sauce vierge

Coronation chickpea pithivier, pan fried spinach, tenderstem broccoli, turmeric and coconut cream (VE)

Courgette flower, ricotta, courgette fig, giant couscous, Jerusalem artichoke velouté (VE)

Celeriac Steak with chimichurri, charred broccoli, and celeriac puree (VE)

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DESSERT

Madagascan Vanilla Cheesecake with a fresh strawberry compote (V)

Elderflower and lemon meringue tart (V)

Espresso torte, pistachio crumb, praline (V)

Crème brûlée with fresh summer fruits (V)

Golden chocolate délice, salted caramel tuille (V)

Chocolate mille feuille (V)

Traditional English cheese plate served with grapes and crackers (V)

Traditional tiramisu (V) (VE available)

Dark chocolate and hazelnut sphere (VE)

Apple and rhubarb cobbler with whipped coconut cream (VE)

Chocolate disc, caramel cream, fig (VE)

Please choose one starter, one main course and one dessert from this menu which all of your guests will enjoy.

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.



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SPRING/SUMMER 2026
FOOD STATIONS



Fish and Chips
Beer battered hake
Tempura sea bream
Battered tofu (VE)
Served with: Triple cooked chips, curry sauce, malt vinegar and seaweed salt, tartare sauce, traditional mushy peas (V)

Take a Bao
Crispy duck, pickled cucumber and spring onion salad, hoisin
Koji brined pork belly, tonkatsu, carrot kimchi
Teriyaki shitake mushroom, crushed peanuts and pickles (pickles) (VE)
Served with: Cherry hoisin, pickled cucumber, spring onion, crispy onions

South American BBQ
Picanha churrasco, chimmichurri
Roast chicken a la brasa, aji verde
Fried plantain, aji Amarillo salsa, (VE)
Served with: Barbecued corn and palm heart salad (VE)

Sunday Roast
Roast half baby chicken
Slow Roast feather blade of beef
Winter Vegetable Wellington (VE)
Served with: Roast carrot, cabbage, garlic and rosemary potatoes and farmer's gravy

A Taste of Mumbai*
Chicken tikka masala
Mixed seafood biryani
Lamb pasanda
Tandoori butter chicken
Chickpea Dahl (V)
Chana masala with fresh methi (VE)
Served with: Saffron rice, naan bread, poppadoms, green mango chutney, yogurt, paprika and chopped chillis

*Guests to still select only 2x Mains and 1x V/VE dish
Guests to select spice level (Mild, Medium, Spicy)

Two stations included within menu price. Additional stations can be chosen at cost.
Ingredients sourced within a 50-mile radius of TLC Boats, in accordance with our sustainability policy.

Pasta Positano**
Mixed seafood tagliatelle with fried mixed vegetables
Classic beef lasagne
Spinach ricotta ravioli with a white wine cream sauce (V)
Tuscan wild boar ragu, calamarata, pecorino cream
Pumpkin tortellini with brown butter and crispy sage (V)
Served with: Mixed leaf salad, traditional breadsticks, garlic ciabatta, crispy pancetta, shallot crumb, and shaved pecorino

** Guests to still select only 2x Mains and 1x V/VE dish

The Royal Treats
Raspberry Trifle Shots (V)
Elderflower and raspberry cornettes (V)
Triple chocolate mini cake (V)
Orange and vanilla macarons (V)
Mixed fruit tartlet (VE)



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SPRING/SUMMER 2026
BUFFET MENU

Please choose 4 main items including minimum
1 vegetarian/vegan item; 3 sides/salads; 4 dessert canapés

MAINS

Roast chicken a la brasa with aji Amarillo
Slow cooked Baharat lamb shoulder with pomegranate molasses
Beef tagine, flaked almond, coriander and dried apricot
Roast corn-fed chicken in smoked buttermilk and black garlic
Lemon & fennel pork meatballs
Roast salmon in wild leek and fennel cream
English courgette gnocchi, truffle pecorino cream (V)
Sun-dried tomato fusilli pasta with a creamy chive sauce (V)
Creamy mushroom tagliatelle (VE)
Butternut and sage wellington (VE)

SALADS

Heritage tomatoes with artichoke and avocado (VE)
Watermelon, cucumber and dill salad with a lemon dressing (VE)
Crispy kale, soy bean quinoa, with tomatoes in a honey and ginger seasoning (V)
Romaine lettuce, shaved parmesan, croutons, Caesar dressing (V)

HOT SIDES

Roast potatoes with parsley and garlic pesto (VE)
Glazed heritage carrots in muscovado and beer (VE)
Asparagus, courgette, and peas in a minted butter (V but VE available)
Garlic and rosemary potato gratin (V)
Mixed vegetable jollof rice (VE)
Pilau rice with mixed vegetables, onion and coriander (VE)

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DESSERT CANAPÉS

Miso caramel and white chocolate tartlet (V)

Orange and vanilla macarons (V)

Strawberry and clotted cream truffle (V)

Raspberry and elderflower “99” (V)

Espresso martini shot (V)

Traditional tiramisu (VE)

Mixed fruit tartlet with vanilla cream (VE)

Salted caramel chocolate brownie with coconut Chantilly (VE)

Ingredients sourced within a 50-mile radius of TLC Boats, in accordance with our sustainability policy

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SPRING/SUMMER 2026
BBQ MENU

Please choose 4 main items including minimum
1 vegetarian/vegan item; 4 sides/salads



MEAT

Garlic and preserved lemon chicken souvlaki with tzatziki
Barbecued jerk marinated chicken thighs with scotch bonnet chilli jam
Slow roasted Baharat lamb shoulder, with mint and pomegranate labnah
Grilled Cumberland sausage with caramelized onions with brioche bun
Build your own burgers: Grilled dry-aged beef burgers, sesame pretzel buns, pickles, gem lettuce, sliced tomatoes, jalapenos, red onion, aged cheddar

FISH

Grilled sea bream, pineapple and roasted red pepper salsa
Barbecued salmon fillets with dill and confit lemon dressing
Glazed prawn skewers

VEGETARIAN/VEGAN

Grilled halloumi flat bread with a smoked chilli dressing (V)
Marinated sesame-crusted tofu skewers (VE)
Quinoa, buckwheat and mixed vegetables, layered sweet potato, tomato sauce (VE)
Sweet butternut and chickpea burger served with red pepper hummus (VE)
Corn ribs with fresh herbs and vegan parmesan (VE)

SIDES

Greek salad, barrel aged feta and Kalamata olives (V)
Barley-based courgette and kohlrabi salad, lemon and mint creamy dressing (V)
Roast baby potatoes with confit garlic mayo (V)
Baby Laverstoke mozzarella, basil and Norfolk tomato salad (V)
Mexican style grilled corn with sour cream, cheese, cucumber, edamame and black sesame salad (V)
Watermelon, cucumber and dill salad with a lemon dressing (VE)
Penne pasta with nut-free pesto “Cheese, garlic, rocket” (V)
Mezze of roasted vegetables (VE)



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DESSERT CANAPÉS

Miso caramel and white chocolate tartlet (V)

Orange and vanilla macarons (V)

Strawberry and clotted cream truffle (V)

Raspberry and elderflower "99" (V)

Espresso martini shot (V)

Passionfruit and mango fruit salad (VE)

Mixed fruit tartlet with vanilla cream (VE)

Salted caramel chocolate brownie with coconut Chantilly (VE)

Available at an additional cost

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Thames Luxury Charters are delighted to have worked in partnership with Food by Dish for over 15 years. They are one of London's leading contemporary and award-winning event caterers. Dish has all the right ingredients: a subtle blend of modern culinary expertise, progressive menu design, outstanding professionalism and service, and they offer an affordable luxury experience.

Our head chef boasts a wealth of knowledge and expertise and has designed these elegant and innovative menus to work on board any of our vessels. We understand that each event journey is unique, so if you have a particular design or style in mind; we would be delighted to collaborate and create something truly bespoke and exclusive.

All food is freshly prepared in our onboard kitchen on the Dixie Queen, ensuring complete control over quality, sustainability, and service. Dish follows a robust sustainability policy, sourcing seasonal produce from within a 50-mile radius where possible, and working with trusted suppliers such as Ellis Wines, Ethical Butcher, and County Supplies. Ingredients are selected not only for quality but for their provenance supporting regenerative farming, reducing food miles, and ensuring full traceability.

Surplus food is redistributed through partners like City Harvest and Olleco, and used cooking oil is converted into biodiesel. Dish's Green Team leads internal sustainability initiatives, while the business supports social causes including One Feeds Two and Change Please coffee. These commitments ensure that every plate served reflects a broader responsibility to people, planet, and purpose.

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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