

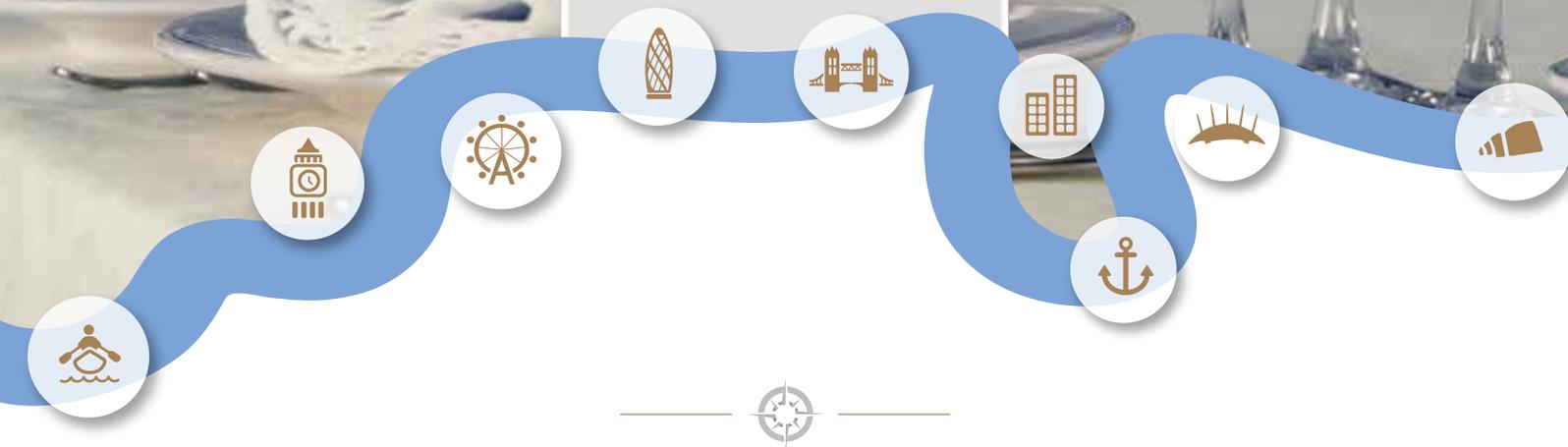
# TLC



THAMESLUXURYCHARTERS

## MENUS

2017/18



A magical experience  
dining on the water

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## Our Menu

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# 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

## Classic French Cheese

£9.00 per guest

Comté

Roquefort

Camembert Calvados

Reblochon

Gruyère

Valencay

*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.*

*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

Hendrick's 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 barbery 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 gallete, 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

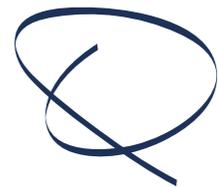
Cappuccino brûlée and cinnamon biscuit

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

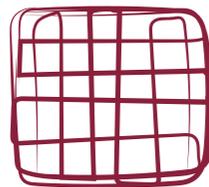
*Served with artisan French breads, grapes, celery, membrillo and assorted chutneys.*

### 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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**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





## 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



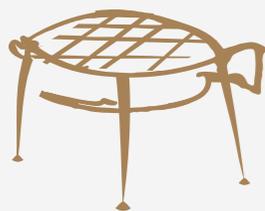


## Classic BBQ

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 ribs

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

Macarons

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, Bresaola, 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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