



MENUS

OUR FLEET



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.

Please note that a 10% service charge applies to all catering and drinks on account.
VAT will be charged at the prevailing rate.
Menus and prices valid to 31st March 2017



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.

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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.

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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	128 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.

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CANAPÉS

Minimum 3 items to be chosen.....£8.75 per guest
as a pre-lunch/dinner offer

Minimum 6 items to be chosen.....£17.55 per guest
for a reception event with no other catering

Additional selections.....£2.85 per item

Served Cold

Sirloin beef, mini yorkshire pudding, beetroot and horseradish cream, baby watercress

Duck pancake, cucumber, spring onions, hoi sin sauce

Cajun chicken, sweetcorn fritter, avocado salsa

Scottish beef tartare, ficelle croute, chervil, shallot ring

Duck liver parfait, brioche croute, red onion marmalade

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

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

Salmon keta, red onion, soured cream, dark rye

Smoked mackerel pate, soured cucumber, sour dough

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

Feta, compressed water melon , aged balsamic

Cheddar shortbread, creamed stilton, toasted walnut

Smoked aubergine, labneh cheese, crisp bread

Beetroot wafer, goats curd, golden beetroot chutney

Courgette roll , ricotta, sunblushed tomato and rocket

Pea blini, thai asparagus, tarragon mascarpone

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Served Hot

Foie gras sausage roll , truffle brown sauce

Chicken and ham, herb crusted pies

Venison sausages, redcurrent and thyme glaze

Beef fillet, fondant potato skewers, béarnaise sauce

Slow roast pork belly , apple and cider compote , fried shallots

Fish and chips , mushy peas, tartar sauce

Lobster spring roll, ginger, thai basil

Knufa candyfloss tiger prawns , wasabi mayonnaise

Tomato and mozzarella tart tatin , wild rocket

Yellow pepper, sunblushed tomato, black olive tarte tatin

Wasabi pea fritter, sesame and soy mayonnaise

Black truffle arancini , black olive mayonnaise

Sundried tomato and pecorino palmier

Wild mushroom and tarragon tart

Dessert selection

Sicilian lemon meringue cone

Chocolate brownie , mascarpone , raspberry , basil cress

Pistachio baked alaska

Passion fruit pie

White chocolate and raspberry lollipops

Salted caramel and milk chocolate lollipops

Baby doughnuts dusted in cinnamon sugar

Black forest gateaux cake pops

Fruit skewers, vanilla bean and white chocolate dip

Macaroons

Why not Spoil your guests from the start with our bar snacks

Dressed Bar and Well Dressed Bar

Create your own dressed bar by selecting any combination from the options listed below - served in a Kilner jars, glass flutes, ceramic bowls and wooden boards

£3 per guest - please choose 3 items
Additional items @ £1.45 per person

Wasabi peas

Parmesan and grain mustard cheese straws

Cheddar cheese shortbread/ kilner jars

Rosemary and maple roasted pecan nuts

Cajun roasted cashew nuts

Moroccan spiced crispbread

Vegetable crisps

Selection of marinated olives

Homemade popcorn – truffle and parmesan, chilli and lime, garlic and herb

Japanese rice crackers

Chilli coated broad beans

Truffle flavoured potato crisps

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FORMAL DINING

Classic menu

£39.50 per person
Choice of course supplement - £7.00 per person

Starters

- Beetroot salmon salad, crispy capers, baby watercress, herb oil
- Baby onion tart tatin, goat's curd , rocket cress, aged balsamic (v)
- Chicken and tarragon terrine, apricot and ginger chutney, toasted brioche
- Compressed watermelon, feta, pumpkin seed, mint dressing (v)
- Beef carpaccio, pecorino, wild rocket, sun blush tomatoes, truffle oil
- Truffled goats cheese mousse, golden beetroot salsa, micro herb salad(v)
- Smoked mackerel pate, soused beetroot, beetroot gel, sour dough toast



Mains

- Slow cooked beef, thyme roasted parmentier potatoes, tender stem broccoli, slow roast tomatoes
- Pan roasted chicken breast, rosti potato, baby carrots, spinach, thyme jus
- Pan roasted sea bass, shrimp, new potato and marsh samphire fricassee, shellfish oil
- Roasted salmon, watercress hollandaise, crushed potatoes, steamed broccoli
- Pork cutlet, boulangere potato, spiced red cabbage, creamy cider and mustard sauce
- Taleggio, wild mushroom and potato tart, creamed leeks, roast beetroot, truffle foam (v)
- Braised lamb shank, creamed potato, glazed baby vegetables
- Sunblushed tomato and mozzarella arancini, arribiata sauce, balsamic glazed baby onion and rocket salad (v)

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Dessert

- Vanilla panna cotta, pineapple and lime salad, mango caviar
- Lemon tart, raspberry compote, crème fraîche, basil, raspberry crisps
- Milk chocolate torte, hazelnut ice cream
- Vanilla bean cheesecake, macerated strawberries, strawberry crisps
- Pecan and bourbon tart, cherry syrup and clotted cream
- Dark chocolate and orange mousse, mandarin crisp
- Apple tarte tatin, cinnamon ice cream, caramel and vanilla sauce



All menus are served with a selection of breads with Lesclure butter and dipping oil and followed by Bermondsey Union hand roasted coffee and a selection of Teapigs tea.

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.

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.

*After another course?
Check out our Signature Menu
on the next page -*

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FORMAL DINING

Signature Menu

£49.50 per person to include either an amuse bouche or sorbet

Choice of course supplement - £7.00 per person

Starters

Potted chicken liver parfait, golden sultana compote, toasted brioche

Brixham crab, oak smoked salmon,
dill crème fraiche mille feuille, cucumber jelly

Scallop carpaccio, caviar, pink grapefruit, chervil

Smoked venison, poached pear, toasted walnuts, blue cheese

Slow cooked belly of pork and prune terrine, apple puree, black pudding crumb

Lancashire poacher twice baked soufflé, dandelion and walnut salad (v)

Tuna tartare, avocado, yuzu gel, sesame and soy dressing

Lobster, green bean and radicchio salad, basil oil

Ragstone goats cheese, heirloom tomato, balsamic caviar,
basil cress, truffle oil (v)

Sorbets and Granitas

Lime, ginger and lemongrass

Tangerine and Prosecco

Green apple

Fennel and mint

Peach and basil

Hendricks Gin and cucumber

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Mains

Fillet of Hereford beef, truffle mash, roasted seasonal vegetables, rich port jus

Roast duck breast, confit duck leg spring roll, soba noodles,
Chinese greens, roast plum and soy jus

Roast hake, chorizo and cannellini bean stew, kale

Cod loin, saffron potatoes, spinach, tomato and mussel broth

Celeriac and black truffle risotto, wilted wild rocket, pecorino wafer (v)

Herb crust rack of lamb, potato dauphinoise, green beans,
baby carrots, thyme jus

Wild mushroom fricassee, thyme infused creamy polenta, crispy kale (v)

Dessert

Chocolate fondant, mango sorbet, sugar cage

Saffron crème brulee, caramelised orange, citrus shortbread

Pineapple tarte tatin, banana ice cream,

Rhubarb mousse, lemon curd, rhubarb gel, raspberry sorbet

Dark, milk and white chocolate mousse, raspberry and crème de framboise
sauce, micro basil

Mango, passionfruit papaya eton mess

Cherry frangipane, dark chocolate glaze, vanilla foam

After dinner

A selection of after dinner treats: milk, dark and white chocolate truffles,
Florentines, almond nougat, fruit jellies, vanilla sable, chocolate ganache

Why not add...

Cheese Course

£10.25 per person

Best of British

Snowdonia Black Bomber

Cashel Blue

Somerset Camembert

Blue Stilton

Montgomery Cheddar

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 Comté

Tomme de Savoie

Bleu d'Auvergne

Brie de Normandie

Crottin de Chavignol

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

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and followed by Bermondsey Union hand roasted coffee and a selection of Teapigs
tea.

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menu.

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Coordinator as some vessels may have restrictions owing to the size of the galley.



BOWLS AND BENTO

Minimum 3 items to be chosen.....£18.75 per guest

Minimum 6 items to be chosen.....£37.50 per guest

Additional selections.....£6.00 per item

Served Cold

Crottin de Chavingol cheese, rainbow beetroot, truffle foam with rye bread

Crayfish cocktail, rocket, brandy Marie Rose sauce

Buffalo blue, Heritage tomato, pesto, micro basil

Corn fed chicken and pancetta Caesar salad

Roasted Butternut squash, crumbled Persian feta, pumpkin seeds, micro mint

Seared beef teriyaki, Thai green papaya salad, coriander cress

Herb poached salmon, pickled cucumber, dill sauce, saffron couscous

Serrano ham, poached baby pears, rocket and manchego salad

Served Hot

Pork belly, spring onion mash, apple compote, red wine jus

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

Butter chicken, pilau rice, mini poppadum

Wild mushrooms gnocchi, pecorino cream, rocket cress

Linguini, cherry tomatoes, rocket, balsamic beurre blanc, parmesan

Bento boxes

Pickled enoki and shitake mushroom salad, soba noodles, miso dressing and coriander

Tofu and aubergine satay, sticky coconut rice

Tuna sashimi with chilli jam, cucumber and sesame salad

Prawn pad Thai, lime dressed bean sprouts, crushed peanuts

Peking duck pancake with cucumber, spring onions and coriander, carrot and mouli salad

Panggang honey roasted Malay style chicken, radish salad

Dessert selection

Traditional Eton mess

Pimms jelly, macerated strawberries, cucumber salad

Rhubarb and vanilla crumble, lemon ice cream

Blueberry clafoutis, vanilla bean mascarpone

Rhubarb and vanilla crumble with lemon ice cream

Crème patisserie filled choux pastry with chocolate and toffee sauce

Bowls and bento box service works fantastically well in combination with our food concept - ask us for some suggestions!

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BOWLS & BENTO

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. World 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.

However, as a guide we would suggest the following:

For 50 guests or under - please choose a maximum of two menus

For 50 - 150 guests - please choose two/three menus

For 150 guests or above - please choose three/four menus

British - Borough Market

Lancashire hotpot
Welsh rarebit on Portobello mushroom
TLC fish pie
Homemade Cumberland sausage rolls
*
Creamy mash potato
Roasted root vegetables
*
Treacle tart, Cornish clotted cream
(Autumn/ Winter)
Eton Mess (Spring/ Summer)

Jamaican - Kingston Town

Jerk chicken with chilli ketchup
Salt fish fritter with ackee
Beef patties
*
Caribbean coleslaw
Rice and peas
*
Mango and papaya cheesecake

Persian -

Slow roasted spiced shoulder of lamb
Ras el hanout chicken skewers with
yoghurt dressing
Baby aubergines with labneh cheese,
pesto, broad beans and lemon confit
*
Fire roasted tomato and herbed
couscous salad
Fattoush with mint and parsley
*
Rice cream, pistachio and
rose water syrup

French - Saint Regis Market

Beef bourguignon, baby onions,
smoked lardons
Baked salmon with lemon and
chive beurre blanc
White and green asparagus and
Brie de Meaux quiche
*
Crème fraiche gratin dauphinoise
Peas a la Francais
*
Cinnamon apple tarte tatin,
crème Anglaise

Indian - Colaba Causeway

Lamb rogan josh
Prawn korma
Sag aloo
*
Fragrant pilau rice
Vegetable samosas and onion
and spinach bhajis
Assorted naan breads and chutneys
*
Choco mawa roll with saffron

Thai - Huai Khwang Market

Yellow chicken curry with
sweet potato and courgette
Tofu and aubergine satay
Beef massaman curry
*
Thai chilli broccoli salad
Sticky jasmine rice
Vegetable spring rolls,
sweet chilli sauce
*
Coconut panna cotta with mango,
lime and chili salsa

*Our wine pairings are ideal to serve alongside these
Internationally themed buffets
- we'd be pleased to make some recommendations.*

WORLDFOODMARKET

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FOOD CONCEPT BARS

Food bars are a great interactive way to enhance the food offering at your event. All concept bars are manned with chef and food service team to deliver a memorable event – please speak with your event coordinator who will be able to guide you to how many stations would be appropriate for your event.

Sushi Bar

£21.00 per person, 8 pieces per person

Guests can help themselves to a wide selection of maki rolls, nigari, sashimi and small dishes that include:

Lobster and asparagus

Tuna and cucumber

Salmon tataki with pickled mouli and yuzu

Crayfish, ginger and coriander

Pickled enoki mushroom and red amaranth

Avocado, cucumber and carrots

Pickled ginger, soy, wasabi to accompany

To enhance the sushi presentation a sushi belt can be hired in (an additional cost) - in the traditional style, food is service on small colourful plates.

Meatball Bar

£21.00 per person, 8 pieces per person

A unique concept, perfect for the meat lover! Select three from the following:

Steak and red onion

Dexter beef and horseradish

Free range chicken, wild garlic

Chickpea, feta and rosemary

Served in stylish small bowls guests can customise their bowl with their choice of bases including spring onion mashed potato, herbed rice, orzo pasta. Garnish to taste with shaved parmesan, chilli oil and balsamic caviar

Salt Beef and Bagel Bar

£13.50 per person, 3 per person

Allow our chef to build your guests their perfect salt beef sandwich and personalised bagel

Salt beef, pastrami, gruyere cheese, and smoked salmon served on a selection of breads and bagels with traditional condiments.

And the sides:

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

Street Food Stand

£21.00 per person, 8 pieces per person

This concept bar comes with all the hustle and bustle associated with busy street food. Please choose three main dishes from the following

Spanish paella with chicken, chorizo, prawns and calamari

BBQ pulled pork in brioche bun

Beef bulgogi (Korean marinade) steamed Asian bun

Spicy vegetable tacos with guacamole

Served with:

Asian style slaw, honey, soy and lime with coriander

Moroccan couscous with chargrilled vegetables

Mixed leaf salad of pea shoots, lambs lettuce and radicchio with a creamy garlic dressing

Mint potato salad, rock salt

parmesan, chilli oil and balsamic caviar

Sweet Waffle Bar

£12.50 per person, 3 per person

Guide our chef to create your own waffle masterpieces.

Selection of ice creams, fresh berries, bananas, whipped cream, maple syrup, chocolate sauce, mini marshmallows, salted caramel sauce

Food concept bars are a great interactive way to enhance the food at your event and can work well in combination with canapés and bowl food.

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CONCEPTBARS



BUFFETS

£27.50 per person

Please choose four main items, three hot side dishes or salads and two desserts

Buffet menus are served with a selection of breads and followed by Bermondsey Union hand roasted coffee and a selection of Teapigs tea.

Spring/Summer Selection

Mains

Home cured beetroot salmon with chive and dill sour cream

Rare roast beef with horseradish cream and rocket/ chimichurri beef sirloin, wilted watercress

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

Seared sesame seed tuna with salsa verde

Chargrilled vegetable and feta tart

Lemon and tarragon infused corn fed chicken breast (served hot)

Kaffir lime poached chicken breast, soba noodles and pomegranate seeds

Skewers of lemon, haloumi, courgette and sweet pepper

Pea and mint risotto, feta and pea shoots

Hot side dishes

Green and yellow courgettes with parsley and garlic butter

Carrots glazed in tarragon butter

Creamy herb mash

Steamed peas, courgettes and asparagus

Rosemary roasted new potatoes

Steamed tender stem broccoli with garlic and chilli

Herb roasted plum tomatoes

Creamed spinach with garlic and nutmeg

Salads

Celeriac slaw

Mixed green salad with a sweet lemon dressing

Chickpea and dandelion greens

New potatoes and watercressh

Farro and roasted pepper salad

Desserts

Mango, passionfruit and papaya Eton mess

Pimms jelly macerated strawberries, cucumber salad

Vanilla panna cotta, fresh raspberries

Trio of chocolate mousse with crème de framboise sauce

Vanilla cheesecake with blueberry compote

Lemon tart with crème fraiche, basil and raspberry crisps

Milk chocolate torte with hazelnut ice cream

Autumn/ Winter Selection

Mains

Lemon and thyme corn fed chicken breast, Provençal vegetables

Coq au vin with mushrooms, baby onions, parsley and croutons

Roast fillet of pork, cider and grain mustard cream jus

Pollock, smoked haddock and prawn gratin

Braised beef in pink peppercorn sauce, chestnut mushrooms

Venison and mushroom stroganoff

Pan-fried Atlantic cod, spiced chickpeas, chorizo and parsley

Wild mushroom ravioli, leek and truffle cream

Tomato and mascarpone risotto, wilted rocket

Grilled tuna steak with teriyaki and ginger

Hot side dishes

Honey and sesame kale, broccoli, bok choy and Swiss chard

Truffled cauliflower cheese

Creamy dauphinoise potato

Buttery horseradish mash

Goose fat roasted potatoes

Roasted herbed root vegetables

Braised red cabbage

Saffron scented pilaff rice

Fine green beans, baby plum tomato and grain mustard dressing

Creamed spinach with garlic and nutmeg

Asparagus, pea and pancetta (seasonal, May – September)

Salads

Heritage beets, goats cheese, wild leaves, orange and mustard dressing

Rocket, parmesan shavings with olive oil and aged balsamic

Butternut squash with feta, mint and pumpkin seeds

Fennel and cucumber with crème fraiche

Quinoa, beetroot and herb with Greek yoghurt dressing

Roasted corn, coriander and black bean salad with lime and feta

Desserts

Treacle tart, vanilla mascarpone

Steam ginger steamed sponge, crème anglaise

Baked pear and caramel cheesecake

Salted caramel torte, milk chocolate sauce

Saffron crème brulee, caramelized orange and citrus shortbread

Crème patisserie filled choux pastry with chocolate and toffee sauce

Apple tart tatin served with vanilla bean ice cream

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SEASONAL BUFFET

BBQ BUFFETS

Available April – September

Classic bbq

£19.50 per person

Please choose two main meat or fish items, one vegetarian main item & three salads. Menu includes sliced French baguette

Beef burger, mature Irish cheddar, sliced tomatoes, baby gem, pickles, spicy burger sauce

Pork and leek sausages, caramelised onions

Teriyaki pork loin steaks

Tequila, lime and chilli chicken skewers

Cajun salmon kebab

Mushrooms and courgettes kebab, gremolata

Falafel burger, coriander scented houmous, sour dough bun

Signature bbq

£24.50 per person

Menu includes sliced French baguette

Please choose two meat or fish main items, one vegetarian main item & three salads. Menu includes sliced French baguette

Minute steak served in ciabatta with rocket and horseradish cream

TLC "Posh Dog" - Toulouse sausage with a grain mustard crème fraiche

Chicken and chorizo skewer, fresh mango salsa

Lamb burger with mint yoghurt and grilled courgette ribbons in flat bread

Tuna steak marinated in ginger, soy and sesame

Herb and garlic butterflied prawns

Goat's cheese and Portobello mushroom burger in a sour dough bun with caramelised onions

Courgette and halloumi skewers marinated in mint, lemon and olive oil

Crab and lobster burger, sour dough bun, dill and cucumber relish

Salads

Vine tomatoes, mozzarella, pesto, basil cress

TLC slaw – shredded cabbage, carrot and onion with lemon, chive and black pepper mayo

Quinoa, red pepper and coriander

Roast corn, coriander and black bean salad with lime and feta

Warm new potatoes with rosemary oil, sea salt and cracked black pepper

Mixed green salad with sweet lemon dressing

Dessert

Add dessert for £6.00 per person

Choice of two items

Mango, passionfruit and papaya Eton mess

Vanilla cheesecake with blueberry compote

Pimms jelly, macerated strawberries, cucumber salad

Chocolate chip brownie, clotted cream and red amaranth

S'mores - traditional campfire treats with sweet biscuits, roasted marshmallows and melted chocolate

Lemon tart with crème fraiche, basil and raspberry crisps

Rhubarb and vanilla crumble with lemon ice cream

Flavoured meringues served with vanilla cream

Add lobster tails

£8.50 per person

An extravagant, but delicious addition to either of our bbq menus

Grilled lobster tails with garlic butter

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Embrace summer on the River Thames with a BBQ buffet, accompanied by pitchers of Pimms.

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BBQ BUFFETS



BREAKFAST

* Tea and coffee station

All our delicious breakfast options are served with Bermondsey Union hand roasted coffee, a selection of Teapig teas, smoothies, refreshing juices and flavoured waters

* Hot English breakfast

£17.00 per person

Served buffet style with toast and a selection of breads

Choice of either scrambled or fried eggs

Cumberland sausages

Grilled back bacon

Heinz baked beans

Portobello mushrooms

* Hot Scottish breakfast

£X per person

Served buffet style with toast and a selection of breads

Choice of either scrambled or fried eggs

Grilled back bacon

Black pudding

Scottish smoked salmon

Potato scone

Heinz baked beans

Portobello mushrooms

Porridge

* Continental breakfast

£13.00 per person

Served buffet style

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

* Coffee Upgrade

£2.80 per person

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

* Early Morning Breakfast Sandwiches and Late Night Bites

£4.95 per person

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

Gruyere cheese and bacon toastie

Grilled ham and cheese flatbreads with guacamole

Tuna, red onion and emmental melt on granary

Fresh mozzarella, roasted red peppers, basil pesto on garlic focaccia

Perfect for an early morning start or a late night finish.

BREAKFAST BUFFETS

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GRAZING STATION

This style of catering provides a variety of choices for your guests with an informal style of service.

Minimum spend of£12.25 per person

Select as much or as little as you would like – we would suggest the following combination to start you off:

Choice of 3 from the spikes and skewers, 3 from the sandwich bar and 1 salad.
Add as menu additional options as you would like to suit your event and budget.

Spikes and Skewers

**£2.60 per person
(2 spike or skewer served per portion)**

- Teriyaki sesame chicken
- Chicken, peppers and balsamic onion, mango glaze
- Moroccan lamb
- Sweet chilli salmon
- Sun blushed tomato basil salmon
- King prawn and chorizo
- Pork belly, apple, red onion, cider glaze
- Halloumi, peppers, cucumber, balsamic onion, pesto glaze
- Satay marinated tofu, peanut drizzle

Sandwiches

**£3.00 per person
(1.5 rounds served per portion)**

- Chicken, chorizo, roast pepper, spinach and Cajun mayonnaise on white
- Roast beef and mustard on wholemeal Gammon ham and coleslaw on white
- West Country cheddar, gammon ham and pickle on malted bread
- Coronation chicken on white Peking duck wrap with hoisin sauce and spring onion
- Harissa houmous, feta and roasted peppers on oatmeal (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 malted bread Prawn, seafood sauce and baby gem lettuce on malted bread
- Shaved peppered pastrami, emmental cheese, sliced gherkins and wholegrain mustard mayonnaise on oatmeal
- Vegan and gluten free sandwich selections are available on request

Cured Meat Station

£7.80 per person

- Selection of sliced charcuterie to include 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
- All served with an assortment of breads and dipping oils

Cheese Station

£7.80 per person

- Cheesemakers of Canterbury**
- To include Chaucer's camembert, Kelly's goats cheese, Canterbury cobble, Kentish blue, Ashmore farmhouse
- OR
- Sussex Cheeseboard**
- To Include 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

Salads

£2.25 per person

- Beetroot and fennel with orange and black olives
- Wild rice and spicy black pepper tofu salad
- Roast corn, coriander, black bean, lime and feta
- Chickpeas, mint, parsley, tahini yoghurt and pomegranate

Puddings

**£3.00 per person
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

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AFTERNOON TEAS

Traditional Afternoon Tea

Served on tiered afternoon tea stands.

Traditional seated afternoon tea.....£34.00 per person

Traditional afternoon tea buffet.....£27.25 per person

Add a glass of Canard Duchene champagne.....£6.50 per person

Add a glass of Canard Duchene Rose champagne..... £7.50 per person

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 tomato bread

Rare roast Hereford beef with fresh horseradish cream on rye bread

Savoury Selection

Cheddar and smoked paprika scone

Chicken and ham ballotine

Bite Size Cake Selection

Freshly baked sultana and plain scones served with Cornish clotted cream and Tiptree 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.

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Traditional Cream Tea

Served on tiered afternoon tea stands.

Traditional seated cream tea.....£15.50 per person

Traditional cream tea buffet.....£11.50 per person

Add a glass of Canard Duchene champagne.....£6.50 per person

Add a glass of Canard Duchene champagne.....£7.50 per person

Freshly baked raisin and plain scones with Cornish clotted cream and Tiptree strawberry jam

Choice of Teapigs tea and herbal infusions

There's nothing more quintessentially British than afternoon tea on the River Thames.

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