

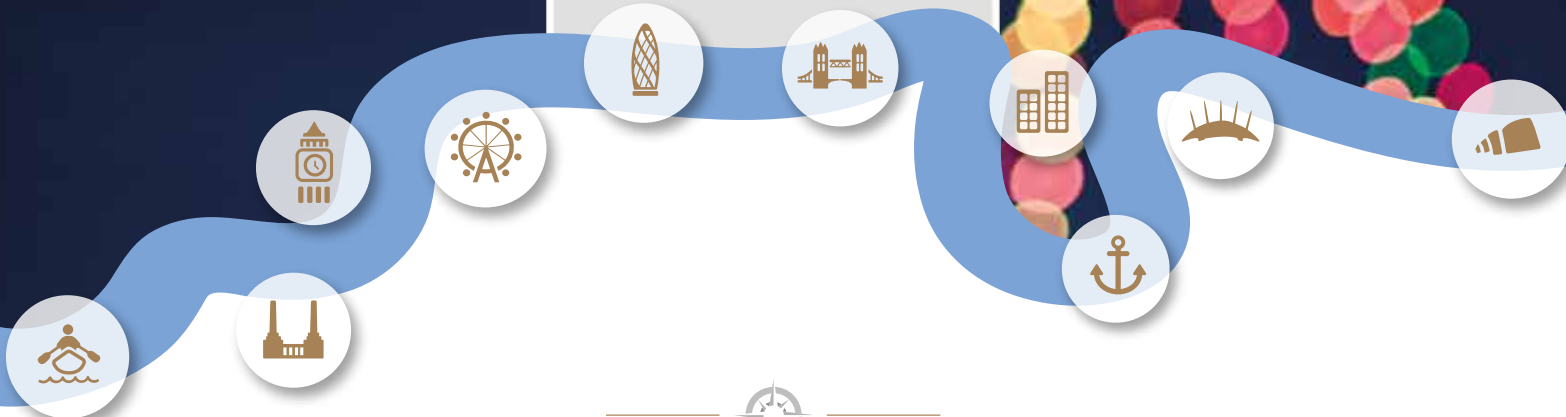
TLC



THAMESLUXURYCHARTERS

FESTIVE BROCHURE

2019/20



Our Menu

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

- p3 **Drinks & Extras**
Festival Cocktails, Crackers
- p5 **Canapés**
Cold, Warm, Desserts
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Cold, Warm, Desserts
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Starters, Mains, Desserts
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Starters, Mains, Desserts
- p15 **Entertainment**
Festive Music, Games, Workshops



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.

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.

Festive Drinks & Additions



Enhance the festive feeling on board your event with our delicious seasonal drinks, cocktails and Christmas crackers.

Reception Drinks

Merry Cherry Mojito

Barcadi shaken down with lime and cherry juices, mint leaves and simple syrup, perfectly finished with a cherry and mint sprig garnish. It's Christmas in a glass!

Christmas Juice

Sloe gin carefully fused with pomegranate juice and a hearty dash of prosecco to give your glass some festive fizz. Topped with red currants and a sprinkling of icing sugar, this is the perfect start to the night!

Santa's Grog

A great winter warmer – Elephants on Ice cider delicately blended with Cointreau, apple juice and our secret Christmas blend of spices. Adorned with an apple slice, cinnamon shard, and served in a pre-warmed mug.

Crackers

Standard Christmas Crackers

Luxury Christmas Crackers

Mulled Wine

A warming celebration of the festive season made with traditional spices, served with a slice of orange and cinnamon shard.

Winterberry Crush

Cranberry juice, raspberry puree and ginger ale, served over ice with fresh cranberries.

Non-Alcoholic Jugs

Rose Lemonade
Victorian Lemonade
Cloudy Ginger Beer
Apple, Elderflower and Mint Sparkle





Our Canapés

Served Cold

Scottish smoked salmon, crème fraiche and lemon zest

Mini jacket potato, soy labneh, red amaranth (Vegan)

Smoked duck and griddled pineapple skewer

Lobster and tarragon mayo brioche buns

Seared sirloin, wild mushroom, watercress (served on a spoon)

Cheddar shortbread, creamed stilton, candied walnut (V)

Trout keta, sour cream and dill, blini

Roast butternut and ricotta tartlets (V)

Smoked aubergine caviar, wonton cone, pomegranate seeds (Vegan)

Served Warm

Confit duck and orange spring rolls, orange sweet chili dipping sauce

Roast beef, red onion marmalade and stilton souffle filo tarts, micro rocket

Wild mushroom and tarragon tarts (Vegan)

Foie gras and onion confit burger

Goat cheese and fig beignet (V)

Soup sip of spiced parsnip velouté (Vegan)

Turkey and sage empanadas

Scallop and pancetta lollipops

Dessert Selection

Stollen bites

Mini mince pies

Elderberry and cranberry tart

Rum and raisin brownies

Iced gingerbread men and stars

Chocolate orange mousse (Vegan)





Bowls & Small Plates

Served Cold

Pulled pheasant leg salad, pickled parsnip, brambles, orange, watercress

Brixham crab salad, peashoots, fennel, grapefruit, radish

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, Brussels sprouts, sage gravy

Beef short rib, pearl barley, crispy cabbage

Lamb cannon, sautéed celeriac, radicchio and girolles

Truffle mac and cheese with butter poached lobster

Scallop, sea trout and shrimp in lemon and dill sauce, parsley and parmesan crumb

Oak roast salmon, preserved lemon and potato salad, sauce vierge

Cranberry and pistachio nut roast, Brussels sprouts, chantenay carrots, vegetarian gravy (V)

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

Miso wild mushroom gnocchi with chestnuts, Jerusalem artichoke crisp (Vegan)





Festive Buffet

Mains & Sides

Hand carved turkey, bacon wrapped chipolatas, sage gravy

Smoked gammon, honey mustard glaze

Roast beef, mini Yorkshire pudding, rosemary and horseradish jus

Woodland mushroom, chestnut and cranberry filo parcels (Vegan)

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

Roast salmon, champagne sauce

Herb crusted cod, creamed spinach

Braised venison and blackberry in red wine sauce

Goose fat roasted potatoes or roasted baby potatoes (Vegan)

Honey and thyme roasted parsnip and carrots

Buttered broccoli and green beans

Spring onion mash

Watercress, pomegranate and pumpkin seed salad (Vegan)

Spiced red cabbage (Vegan)

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

Lemongrass rice (Vegan)

Desserts

Traditional Christmas pudding, brandy custard

Blackcurrant and prosecco cheesecake

Black Forrest roulade

Panettone bread and butter pudding, vanilla custard

Dessert Canapés

Stollen bites

Mini mince pies

Elderberry and cranberry tart

Rum and raisin brownies

Iced gingerbread men and stars

Chocolate orange mousse (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.

Starters

Gin cured salmon, pickled lemons, cucumber, dill
Ham hock terrine, pickled cranberries, rocket cress

Beetroot tarte tatin, watercress salad, aged balsamic
(Vegan)

Mains

Roast turkey with all the trimmings – goose fat potatoes, Brussels sprouts, roast root vegetables, cocktail sausage wrapped in bacon, sage gravy

Roast loin of pork, honey and mustard mash, creamed savoy cabbage, red wine jus, caramelised apple puree

Seabass fillet, braised baby fennel, sea asparagus, mussel and chive butter sauce

Pan fried gnocchi, wild mushroom, kale, butternut squash, truffle oil (Vegan)

Confit duck leg, garlic scented spinach, crushed potatoes, madeira jus

Cropwell bishop stilton and spinach filo parcel, rosemary roasted new potatoes, long stem broccoli, port sauce

Desserts

Black cherry Christmas pudding, brandy crème Anglaise

Christmas Trio:
Mince pie brownie
Cherry trifle
Chocolate and orange ice cream

Vanilla panna cotta, honeycomb, berry compote

Vegan chocolate mousse, orange sorbet





Signature Dinner

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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

Pan seared foie gras, red apple puree, pain d'espices crumb, micro herb salad

Cornish crab, green pea panna cotta, confit lemon, pea shoots

Cured heritage carrots with lentils, roast carrot and orange puree, sunflower seeds, coriander cress (Vegan)

Mains

Pan fried breast of guinea fowl, caramelised onion purée, savoy cabbage, potato fondant, chicken jus

Roasted Venison loin, beetroot puree, swiss chard, potato rosti, juniper and anise sauce

Baked halibut, celeriac, sugar snap, caper crumb, brown butter, apple crisp

Green and yellow courgette and heirloom tomato gallette, roast pumpkin mash, crispy kale, basil oil (Vegan)

Desserts

Tonka bean and vanilla infused mascarpone, shortbread, cassis sorbet

Rhubarb and lemon curd mille-feuille, raspberry gel

Dark chocolate mousse, mulled cherries, clotted cream ice cream

Christmas Trio:
Champagne jelly with elderberry
Cinnamon and cranberry Eton mess with chocolate coated popping candy
Christmas pudding and cherry brulee



Festive Entertainment



Chalet Photo Booth

Step inside this winter chalet booth with friends, delve into the prop box, choose your festive background, and say 'cheese'! A top-of-the-range DSLR camera will capture fabulous quality photos, which print immediately or can be easily shared on social media. You can even add your own branding, logo, or personal message.

Please note this is only available aboard Dixie Queen.



Snowboard Simulator

This state-of-the-art snowboarding ride can simulate the roughest of alpine terrains, or slow right down to calmer 'green' slopes... just without the actual snow.

It has two LED display timers so the competition can really heat up between players, while the hand-painted mountain backdrop adds some St Moritz chic. It makes this a great entertainment option for your Christmas party.

Please note this is only available aboard Dixie Queen.



Snow Cube

Take gaming to whole new level with a 4D Snow Cube! Jump on the snowboard inside the cube (don't forget your safety mask - snowboarding can be dangerous!) and move your body to slalom down the mountain. The course is displayed on screen, whilst you hear the sound effects of the slopes and feel the snow blow around you.

Please note this is only available aboard Dixie Queen.



Christmas Choir



With a vast repertoire of traditional Christmas carols and modern tunes, this festive troupe of hall deckers, herald harkers and bell jinglers are the ideal way to get your guests in the Christmas spirit.

Holly & Ivy



Available both as stiltwalkers and floor-based characters, these costumed elves are the ideal act to add a bit of festive fun to your Christmas party. They are a real talking point and can serve drinks, pose for photos or mingle.

Bauble Workshop



Adorn this year's Christmas tree with completely unique baubles handmade yourself aboard your party. The baubles and materials used are recyclable, sustainable and will look fantastic when hanging from your tree!

Christmas Party Workshops



From cracker making and festive decoration creation to bespoke stockings and wreaths, you can choose from a wide range of Christmas party workshops to suit your entire party. Perfect for alternative, fun festive events with a creative twist!

Father Christmas



It may be a busy time of year for him, but Saint Nick will make time for your festivities, posing for photos and hearing your winter wishes. It wouldn't be Christmas without Santa Claus himself being in attendance!

Grinch Impersonator



Equipped with a full face of prosthetics and matching outfit from the film, Mr Grinch is the perfect anti-Christmas addition to your festivities!

Christmas Crackers



A festive, four-piece made up of some of the West End's finest performers. With a repertoire ranging from classic Christmas tunes through to party classics, they are sure to keep the dance floor filled.

Fluffy Puffin Ice Cream



A fun and interactive ice cream service, tailored specifically for your event. Themed ice creams and flavoursome sorbets are churned fresh to order, without the use of any artificial preservatives or stabilisers.



