

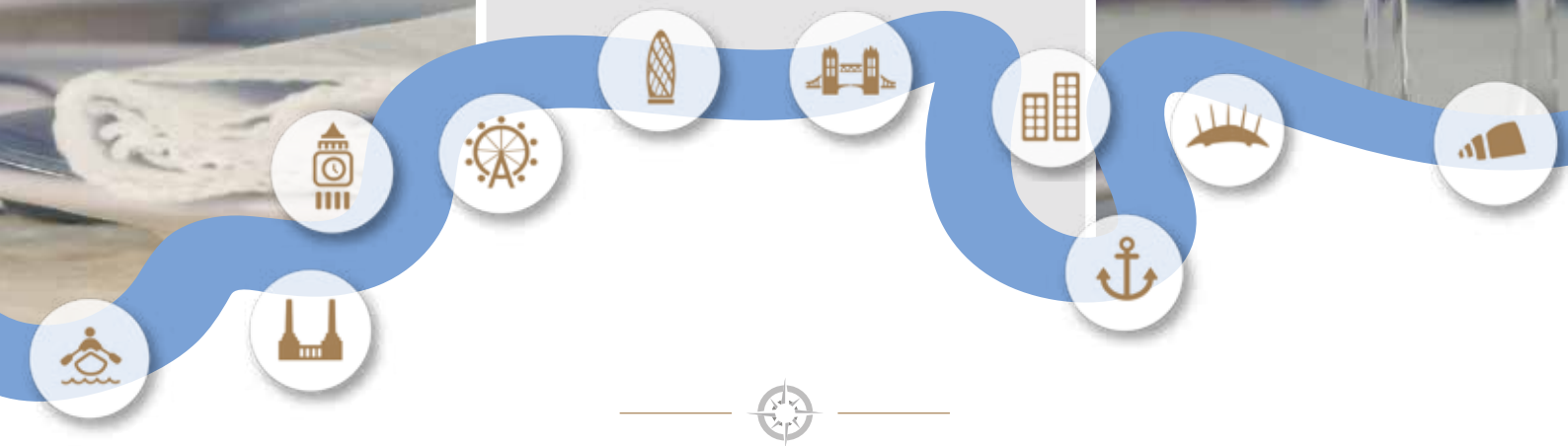
TLC



THAMESLUXURYCHARTERS

MENUS

2025



A magical experience
dining on the water

Our Menu

P6 - Canapés
Cold, Warm, Dessert & Bowl Food

P30 - Buffet
Hot, Salads, Sides, Dessert Canapés

P18 - Formal Dining
Starters, Mains, Desserts

P26 - Food Stations
Fish and Chips, Bao Master, South American BBQ,
Sunday Roast, A Taste of Mumbai, Italian Delight,
Covent Garden Desserts



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% 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:
10% 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/Bufferet with dance floor	36 guests
Informal standing catering	70 guests

PLEASE NOTE:
10% 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.

AUTUMN/WINTER 2025
CANAPÉ & BOWL FOOD MENU



COLD CANAPÉS

Hot smoked salmon bagel, lobster mayo, crispy shallots

Tuna loin cooked in soy, wasabi mayo and crisp seaweed

Beef tartare taco, ancho mole, grilled corn

Chicken Caesar salad cone with crisp parmesan

Delica pumpkin tartlet, smoked onion and candied pumpkin seeds (V)

Goat cheese, courgette, and fig cream in a crisp cylinder (V)

Smoked courgette, cashew and basil wrap (VE)

Quinoa sushi, cucumber, carrot, and beetroot, served with soy sauce (VE)





HOT CANAPÉS

King prawn chalupa, pasilla and avocado taco

Corn fed chicken and potato cannelloni, lovage emulsion

Korean fried chicken burger, gochujang mayo, pickled daikon

Smoked brisket sandwich, bbq sauce and pickles

Slow roasted lamb, pan de cristal, confit tomato

Chilli and lime crab cakes, tomato and ginger chutney

Mushroom vol au vent, pickled girolles (V)

Fennel and jasmine arancini, caramelized orange and fennel puree (VE)

Tender broccoli, cardamom seed soubise with popping seed crumbs (VE)

Miso caramel, aubergine, seaweed tapioca (VE)



DESSERT CANAPÉS

- Miso caramel and white chocolate tartlet (V)
- Dark chocolate and sour cherry brownie (V)
- Mini apple tartlet with cinnamon crumble (V)
- Espresso martini shot (V)
- Cherry cinnamon mini cheesecake (V)
- Mixed fruit tartlet with vanilla cream (VE)
- Pumpkin meringue pie (VE)

Ingredients sourced within a 30-mile radius of Dish HQ





COLD BOWL FOOD

Meat

Grilled beef skirt, pea shoot and green apple salad, horseradish mayo

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

Hickory smoked chicken, Caesar dressing, compressed gem lettuce and brioche croutes

Fish

Roast salmon, crème fraîche, heritage carrot kimchi

Crab flan with shaved asparagus and pickled radish

Prawn cocktail baby gem lettuce, marigold sauce, croutons

Vegetarian

Burrata, celeriac and green apple slaw, basil oil, candied hazelnuts (V)

Delica pumpkin and Mache salad, roasted red onions and Fettle (V)

Spiced cauliflower, tahini and lemon yogurt, pomegranate, toasted chickpeas (VE)



HOT BOWL FOOD

Meat

Roasted lamb shoulder, crushed new potatoes, pea pureé, roasted tomatoes

Slow braised beef cheek, traditional creamy mash, smoked onion cracker

Lamb shoulder arancini, slow cooked tomato and confit garlic sauce

Corn fed confit chicken thigh with basmati rice, crispy pancetta, crispy peas and chicken jus

Fish

Tiger prawn bobo, coriander and coconut rice

Pan fried salmon, crushed lime new potatoes, battered salsify, beurre blanc sauce

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

Vegetarian

Grilled halloumi, couscous with mixed vegetables, grilled squash, baba ghanoush tahini dressing (V)

Pan fried gnocchi, cep pureé, mushroom soil, Pecorino and truffle (V)

Delica pumpkin makhani, saffron rice, crispy onions (VE)

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



AUTUMN/WINTER 2025
FORMAL DINING MENU



STARTER

Breast thyme chicken and liver parfait, pickled vegetables, sourdough crouton

Confit garlic chicken, sundried tomatoes, avocado and thyme oil

Dry aged beef, yeasted porcini ketchup, mushroom carpaccio

Cull yaw and ricotta arancini, San Marzano sauce, basil

Kombu cured Chalk Stream trout, 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

Grilled octopus, black olive crushed potatoes, basil aioli, and candied plum tomatoes

Mosaic salmon, salsify salad, dill oil, crisp tapioca, lime, pickle radish and apple yuzu caviar

Heritage beetroot tartare, ricotta, candied walnuts and rocket (V)

Burrata, preserved lemons, broad bean salad, sourdough croutons (V) (VE available)

Parsnip and walnut bon bon, parsnip puree, and candied walnuts (VE)

Courgette and asparagus chartreuse, green apple caviar, and apple dressing (VE)





MAIN COURSE

Corn fed chicken, potato and celeriac gratin, baby vegetables, grilled courgette puree, courgette and lemongrass jus

Soy glazed duck breast, confit duck roll, golden potato cake, baby carrots, soused cherries and choy sum

Beer braised feather blade of beef, truffle mash, mushroom ketchup, hispi cabbage

Fillet of beef, fondant potato, braised spinach, wild mushroom tart Tatin, horseradish jus (£5 supplement)

A5 Ribeye Wagyu, braised rib croquette, cheese gratin, celeriac puree, steamed vegetable bouquet, peppercorn sauce (£15 supplement)

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

Slow Roasted Pork belly, mustard mash, scorched cabbage, cider jus and thyme crackling

Pan fried halibut, crushed new potato lemon cake, fennel puree, charred tender stem broccoli and wild leek, lemon grass saffron sauce (£5 supplement)

Roast salmon, new potato cake, fennel, lemon puree, baby leeks, roast pepper sauce

Chestnut mushrooms with spelt, grilled sprouting broccoli and pecorino (V)

Grilled courgette cannelloni potato morille with courgette puree, almond bonbon (V)

Carrot and onion cabbage pithivier with carrot burnt shallot puree, crispy sage and carrot (V)

Quinoa wild rice, butternut squash roll, squash puree, crisp lotus (VE)

Courgette flower, stuffed ricotta, courgette fig, giant couscous, jerusalem artichoke veloute (VE)

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



DESSERT

Valrhona chocolate and caramel tart with raspberry sorbet (V)

Spiced plum, ginger and vanilla cheesecake (V)

Lemon meringue tart, citrus gel, Italian meringue, yuzu mousseline (V)

Pistachio floating Islands with vanilla crème patissiere (V)

Chocolate Mille Feuille (V)

Dark chocolate and hazelnut sphere (VE)

Chestnut and orange cheesecake with autumnal fruit (VE)

Chocolate pebble, caramel cream, fig (VE)

Plant baked chocolate mousse, chocolate brownie, macerated winter fruit (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.



AUTUMN/WINTER 2025
FOOD STATIONS



Fish and Chips

Beer battered hake
Tempura sea bream
Battered tofu (VE)

Served with: Triple cooked chips, curry sauce, malt vinegar and sea weed salt, tartare sauce, traditional mushy peas (V)

Bao Master

Crispy duck, pickled cucumber and spring onion salad, hoisin
Koji brined pork belly, tonkatsu, carrot kimchi
Teriyaki shitake mushroom, crushed peanuts and pickles (VE)

Served with: Cherry hoisin, pickled cucumber, spring onion, crispy onions

South American BBQ

Picanha churrasco, chimichurri
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 30-mile radius of Dish HQ*



Italian Delight**

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

Covent Garden Desserts

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



AUTUMN/WINTER 2025 BUFFET MENU

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



HOT MAINS

- Treacle glazed feather blade of beef
- Beef tagine, flat almond coriander dry apricot
- Coq au Vin, corn fed chicken braised in red wine with Paris brown mushrooms and croutons
- Lamb rump with rosemary jus
- Five spiced duck breast, pak-choi, oyster sauce
- Salmon a L'Oseille, salmon cooked in white wine, cream, capers and sorrel
- Pan fried gnocchi, mushroom and truffle sauce, with edamame (V)
- Winter vegetable wellington (VE)
- Creamy mushroom leek tagliatelle (VE)

SALADS

- Torn Laverstoke mozzarella, roasted fennel, clementine, pickled chilli, radicchio (V)
- Savoy cabbage, radish and artichoke salad with pear vinaigrette (VE)
- Broad beans and crunchy kale quinoa with pomegranate dressing (VE)

HOT SIDES

- Chive mash potato (V)
- Baked cauliflower cheese topped with crispy shallots (V)
- Orange and tarragon glazed carrots (V)
- Grilled cabbage with parsnip puree (V)
- Comte and potato gratin (V)
- Garlic and rosemary roast potatoes (V)
- Ratatouille (VE)
- Pilau rice with mixed vegetables, onion and coriander (VE)
- Broccoli, confit onions and almond flakes (VE)





DESSERT CANAPÉS

- Miso caramel and white chocolate tartlet (V)
- Dark chocolate and sour cherry brownie (V)
- Mini apple tartlet with cinnamon crumble (V)
- Espresso martini shot (V)
- Cherry cinnamon mini cheesecake (V)
- Mixed fruit tartlet with vanilla cream (VE)
- Pumpkin meringue pie (VE)

Ingredients sourced within a 30-mile radius of Dish HQ

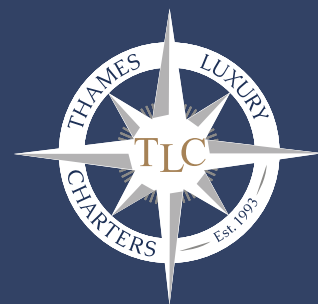


Thames Luxury Charters are pleased to work in partnership with Dish, one of London's leading contemporary event caterers. With over twenty years of industry experience Dish has all the right ingredients; a subtle blend of modern culinary expertise complimented by progressive menu design, traditional 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.



+44 (0)20 7357 7751

Admirals Court, 9-10 Copper Row, London, SE1 2LH

thamesluxurycharters.co.uk



Please note that a 10% staffing charge applies to all catering and drinks on account. VAT will be charged at the prevailing rate. Menus and prices valid from the 1st March 2025 – 30th December 2025.
Menus are subject to availability. Any required changes will be discussed prior to your event and suitable alternatives suggested.

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