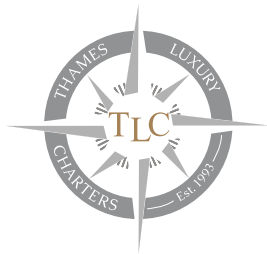


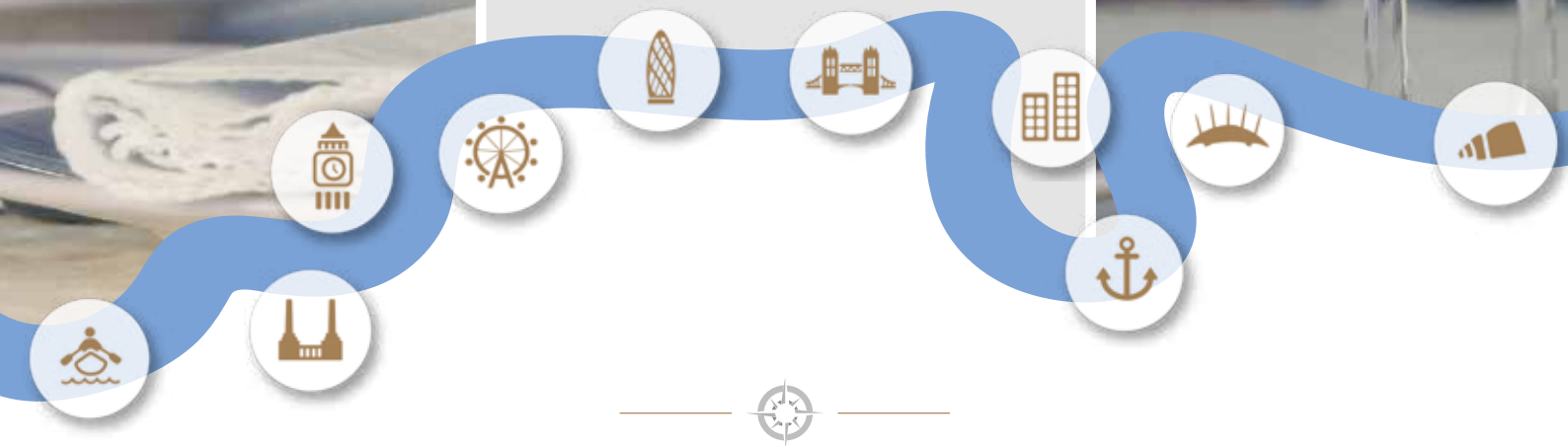
TLC



THAMESLUXURYCHARTERS

MENUS

2025



A magical experience
dining on the water

Our Menu

P6 - Canapés
Cold, Warm, Dessert & Bowl Food

P18 - Formal Dining
Starters, Mains, Desserts

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

P30 - Buffet
Hot, Salads, Sides, Dessert Canapés

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



Our Fleet



P.S. Dixie Queen

A replica Mississippi paddle steamer and London's largest working conference and events boat. Ideal for any kind of event from a large wedding celebration, conference or promotional event, the Dixie Queen is the only Thames based charter boat that requires Tower Bridge to open – a unique photo opportunity.



Maximum licensed capacity	620 guests
Seated dinner – upper deck	320 guests
Seated dinner – lower saloon	104 guests
Seated buffet – upper deck	240 guests
Seated buffet – lower saloon	108 guests
Informal or standing catering	550 guests

PLEASE NOTE:

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.

SPRING/SUMMER 2025
CANAPÉ & BOWL
FOOD MENU



COLD CANAPÉS

Prawn cocktail tartlet, iced gem lettuce, smoked chili

Mackerel, beetroot, apple and lemon gel blini

Yuzu marinated salmon in a pickled daikon wrap

Chopped beef, sauce Valentina, corn taco

Chicken Caesar salad cone with crisp parmesan

Pea tartlet, summer truffle and corn flowers (V)

Summer truffle and potato parsnips on a chive muffin (V)

Smoked courgette, cashew and basil wrap (VE)

Radish and pear, chive tapioca (VE)





HOT CANAPÉS

King prawn chalupa, pasilla and avocado taco

Chicken beignet, charcoal tuille, cream cheese

Korean fried chicken burger, gochuchang mayo, pickled daikon

Smoked brisket sandwich, BBQ sauce and pickles

Chili and lime crab cakes, tomato and ginger chutney

Beetroot and red mullet tartlet

Grilled courgette arancini, goats cheese mousse (V)

Roast sweet potato roll, lemon soubise (VE)

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



DESSERT CANAPÉS

Miso caramel and white chocolate tartlet (V)

Strawberry and clotted cream truffle (V)

Raspberry and elderflower “99” (V)

Espresso martini shot (V)

Passionfruit and mango fruit salad (VE)

Mixed fruit tartlet with vanilla cream (VE)

Salted caramel chocolate brownie with coconut Chantilly (VE)

Ingredients sourced within a 30-mile radius of Dish HQ





COLD BOWL FOOD

Meat

Grilled beef skirt, chimichurri, mixed peppers, choy sum sesame dressing

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

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

Fish

Flaked smoked mackerel, kohlrabi, dill and preserved lemon dressing

Scottish salmon mousse, crème fraiche, lime, cucumber and green apple with Sourdough Croutes

Prawn cocktail baby gem lettuce, marigold sauce, croutons

Vegetarian

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

Burrata, broad beans, confit lemon, sourdough (V)

Cauliflower and butternut squash salad with avocado dressing (VE)



HOT BOWL FOOD

Meat

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

Beer glazed blade of beef, parsley mash, crispy onions

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

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

Fish

Tiger prawn bobo, coriander and coconut rice

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

Vegetarian

Pan fried gnocchi, heritage tomatoes, black olives and goats cheese (V)

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

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



SPRING/SUMMER 2025
FORMAL DINING MENU



STARTER

Smoked duck, apple ketchup, brioche and Keen’s cheddar, fresh green apple

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

Charred beef, green mango mixed pepper salad, peanut chili dressing

Kombu cured chalk salmon, pickled rainbow vegetables, dashi cream and wasabi

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

Roast scallops, truffle soy, samphire and malt vinegar scraps

Soya glazed marinated tuna carpaccio, fennel puree, lemon fennel gel, crisp caviar seaweed

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

Candy beetroot carpaccio, green apple and walnut slaw, whipped goats cheese (V)

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

Oyster mushroom miso, cep mousse, pickle girolles (VE)

Grilled aubergine tahini terrine, baba ghanoush, eggplant tuille (VE)





MAIN COURSE

- Corn fed chicken, carrot orange puree, baby vegetables, potato gratin, stuffed chicken bon bon, thyme jus
- Soy glazed duck breast, confit duck roll, golden potato cake, glazed orange carrot, plum chutney (£2 supplement)
- Beer braised feather blade of beef, traditionally creamy mash, savoy cabbage
- Fillet of beef, watercress, charred onions, bone marrow potatoes, stout sauce (£6 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
- Pan fried halibut, crushed new potato lemon cake, fennel puree, charred tender stem broccoli and wild leek, lemon grass saffron sauce (£5 supplement)
- Roast sea trout, crab and brown butter sauce, confit fennel and samphire
- Pan fried fillet of sea bream, crushed Jersey Royals, black olive and tomato sauce vierge
- Coronation chickpea pithivier, pan fried spinach, turmeric and coconut cream (VE)
- Courgette flower, stuffed ricotta, courgette fig, giant couscous, jerusalem artichoke veloute (VE)
- Celeriac Steak with chimichurri, charred broccoli, and celeriac puree (VE)



DESSERT

Madagascan Vanilla Cheesecake with a fresh strawberry compote (V)

Elderflower and lemon meringue tart (V)

Espresso torte, sesame cremeaux, praline (V)

Crème brulee with fresh summer fruits (V)

Golden chocolate delice, salted caramel tuille (V)

Chocolate Mille Feuille (V)

Dark chocolate and hazelnut sphere (VE)

Apple cobbler with mint chantille and caramel (VE)

Chocolate and lemon tiramisu (VE)

Chocolate pebble, caramel cream, fig (VE)

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

If you would like to offer your guests a choice of course, please first discuss this with your event coordinator to ensure this is possible. We will require your final menu choice along with your seating plan 21 days prior to the date of your event.



SPRING/SUMMER 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)





SPRING/SUMMER 2025 BUFFET MENU

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

MAINS

- Roast chicken a la brasa with aji Amarillo
- Slow cooked Baharat lamb shoulder with pomegranate molasses
- Beef tagine, flat almond coriander dry apricot
- Roast corn-fed chicken in smoked buttermilk and black garlic
- Lemon & fennel pork meatballs
- Roast salmon in wild leek and fennel cream
- English summer pea and edamame bean gnocchi, truffle pecorino cream (V)
- Sun dried tomato fusilli pasta with a creamy chive sauce (V)
- Grilled pointy cabbage stuffed with celeriac and summer truffle cream (VE)
- Portobello mushroom and tarragon wellington (VE)

SALADS

- Heritage tomatoes with artichoke and avocado (VE)
- Watermelon, cucumber and dill salad with a lemon dressing (VE)
- Jewelled pomegranate cous cous with feta and coriander (V)
- Romaine lettuce, shaved parmesan, croutons, Caesar dressing (V)

HOT SIDES

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





DESSERT CANAPÉS

Miso caramel and white chocolate tartlet (V)

Strawberry and clotted cream truffle (V)

Raspberry and elderflower “99” (V)

Espresso martini shot (V)

Passionfruit and mango fruit salad (VE)

Mixed fruit tartlet with vanilla cream (VE)

Salted caramel chocolate brownie with coconut Chantilly (VE)

Ingredients sourced within a 30-mile radius of Dish HQ



SPRING/SUMMER 2025

BBQ MENU

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



MEAT

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

FISH

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

PLANT-BASED

Grilled halloumi souvlaki with smoked chilli dressing with flat bread (V)
Chargrilled Mushroom and pepper vegetable skewers with a mushroom sauce (VE)
Sweet potatoes, mixed vegetables quinoa buckwheat with tomato sauce (VE)
Sweet butternut and chickpea burger, red pepper hummus, with seeded bun (VE)
Corn ribs with chili seasoning (VE)

SIDES

Greek salad, barrel aged feta and Kalamata olives (V)
Soba noodle, yuzu and pickled ginger salad (V)
Roast baby potatoes with confit garlic mayo (V)
Baby Laverstoke mozzarella, basil and Norfolk tomato salad (V)
Elotes: Mexican style grilled corn with sour cream, lime, chilli and cheese Cucumber, edamame and black sesame salad (V)
Watermelon, cucumber and dill salad with a lemon dressing (VE)
Penne pasta with nut-free pesto “Cheese, garlic, rocket”
Mezze of roasted vegetables (VE)





DESSERT CANAPÉS

Miso caramel and white chocolate tartlet (V)

Strawberry and clotted cream truffle (V)

Raspberry and elderflower “99” (V)

Espresso martini shot (V)

Passionfruit and mango fruit salad (VE)

Mixed fruit tartlet with vanilla cream (VE)

Salted caramel chocolate brownie with coconut Chantilly (VE)

Available at an additional cost

Ingredients sourced within a 30-mile radius of Dish HQ

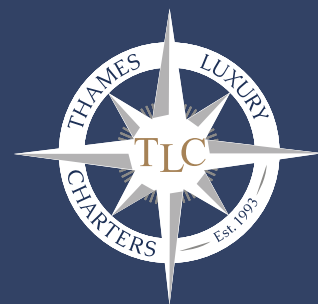


Thames Luxury Charters are pleased to work in partnership with Dish, one of London's leading contemporary event caterers. With over twenty years of industry experience Dish has all the right ingredients; a subtle blend of modern culinary expertise complimented by progressive menu design, traditional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