



**London Party Boats Ltd
Menus 2017**



LONDON PARTY BOATS LTD.



Plated Lunch Menu (Jewel of London & Pearl of London only)

Option 1

Salmon Rillettes flavored with Dill, served with soda bread and a mustard dressing

Poulet a la crème- braised chicken in a white wine cream sauce with mushrooms

Italian New Season Potatoes in Their Skins Vegetables Panache

British Strawberries and Chantilly Cream

Fresh bread and Butter

Price: £31.75 + VAT

Option 2

Herbed goat's cheese and tomato tart on a bed of mixed leaf with dressing

Spanish style slow braised pork in tomatoes and olives
***** Parsley Potatoes

Ensalada Mixta- Mixed Green Salad

Vanilla cheesecake served with a red berry coulis

Fresh bread and Butter

Price: £31.75 + VAT

Option 3

Platters of marinated olives, assorted dips and fresh breads

Fillet of Cod Baked with home-made Pesto and Lemon Zest
***** New Potatoes

Ratatouille with lemon and herb crumb

Apple flan served with double cream

Fresh bread and Butter

Price: £31.75 + VAT

Staff Charge: £45.00+VAT per every 15 covers

Please choose one of our set plated lunch menus for your event, the Starter, Main and Dessert will be plated service, with the vegetables and sides served family service. Dietary requirements should be made known in advance for your event, and our chef can cater for any special requirements accordingly.

Finger Food Menu

Meat Finger Foods

Marinated Piri Piri Chicken Skewers

Mini Cumberland Sausage in a Hot Dog Bun with a Duo of Sauces

Tender Beef Skewers with Chargrilled Peppers & Onions

Mini Chicken Caesar Wraps with Parmesan Cheese

Sausage and caramelised red onion rolls

Ginger and Hoisin Marinated Chicken Drumsticks and Wings

Honey and Seeded Mustard marinated Sticky Cumberland Sausages

Meat Finger Foods- Best Served Hot

Mini Beef Hamburgers, topped with Homemade Tomato Chutney and Spicy Mustard

Spiced Lamb Kofta Skewers served with a refreshing Cucumber and Mint Raita Sauce

Fish Finger Foods

Thai spiced Fish Cakes served with a Tangy Sauce

Salmon Brochette served with a Dill Dip

Spicy Prawn filled Filo Tarts, topped with Mango Salsa

Smoked Salmon filled bagels with a chive cream Cheese

Vegetarian Finger Food

Savoury Tart filled with Goat Cheese and Red Onion Marmalade

Pear and Blue Cheese salad in Filo Pastry cups

Thyme and Garlic flavoured Aubergine and Mozzarella Rounds

Mini Cheddar Cheese Scone filled with Provencal Ratatouille

Crisp Falafel patties of spiced chickpeas, parsley and garlic

Mini Courgette Fritters with a Spiced Roast Tomato Sauce

Mini Indian Samosas with a Sweet Mango Chutney dip

LONDON PARTY BOATS LTD.

Finger Food Menu

Vegan Finger Foods

Roasted Pepper and Sun-dried Tomato Bruschetta

Fresh marinated Grilled Vegetable and Olive Skewers

Olive tapenade encroute topped with artichoke

Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell

Vegetable crudités served with assorted breads and dips

Package Prices

[5 CANAPÉ PACKAGE]

Please choose 5 canape items from our menu - £11.80 +VAT per person, to include 5 canapes

[7 CANAPÉ PACKAGE]

Please choose 7 canape items from our menu - £14.50 +VAT per person, to include 7 canapés

[9 CANAPÉ PACKAGE]

Please choose 9 canape items from our menu - £16.80 +VAT per person, to include 9 canapés

Staff Charges

Our staff will come in an hour before your event to set-up, provide service throughout your event, and clean up after your event. For a canape event, we allow for 1 staff member per every 15-20 guests.

We charge £85.00+VAT per staff member for the first four hours of service, and £15.00+VAT per staff member, per hour after.

Please note: All our canapes can be enjoyed either hot, or cold. If you would like hot canapes for your event we will need to send a chef to heat them and an oven if required, as well as staff to serve for your event.

LONDON PARTY BOATS LTD.

Finger Food Snack Boxes

Option 1

Selection of freshly made Assorted Wraps with a variety of fillings- Meat, Fish and Vegetarian

Goats Cheese and Caramelised Red Onion Tarts

Vegetarian Chinese Spring Rolls with Sweet Chilli Dip

Marinated Chicken Skewers

Crisp Falafel patties of spiced chickpeas, parsley and garlic

Mini Sausage and Onion Rolls

Selection of Assorted Cake

Price: £12.50+VAT per person

Option 2

Selection of freshly made Assorted Bridge Rolls with a variety of fillings- Meat, Fish and Vegetarian

Wedges of Pork Pie served with Homemade Piccalilli

Honey Glazed Chipolatas on Skewers

Mini baked Samosas with Mango Chutney

Mini Spinach and Cheddar Cheese Tarts

Individual baked Portuguese Custard Tarts

Price: £12.50+VAT per person

Option 3

Selection of freshly made Assorted Sandwiches with a variety of fillings- Meat, Fish and Vegetarian

Sandwiches are made on a variety of White and Granary Breads

Roasted and Herbed Chicken Drumsticks

Mini Vegetarian Cheese and Onion Tarts

Fingers of Chocolate Brownies

Served in environmentally friendly, high quality snack boxes, with cutlery and napkins.

Price: £10.50+VAT per person

Option 4

Selection of freshly made Assorted Sandwiches with a variety of fillings- Meat, Fish and Vegetarian

Sandwiches are made on a variety of White and Granary Breads

Individual Packets of Crisps

Tracker bar OR Chocolate Bar

Fingers of Assorted Cake

Served in environmentally friendly, high quality snack boxes, with cutlery and napkins.

Price: £10.50+VAT per person

Bowl Foods Menu

Meat Bowl Foods

Mexican Chili Beef Con Carne in a Rich Tomato Sauce, with Steamed rice and Tortilla Chips

Sautéed Chicken Supreme in a Creamy Tarragon and White Wine Sauce, with New Potato

Cumberland Pork Sausage served on creamy Mashed Potatoes with Caramelised Red Onion Gravy

Brick Lane style Chicken Biryani with Indian Herbs

Slow-cooked Pulled Pork shoulder in a Smoky Barbeque Sauce, served in a Floured Bap

Middle Eastern Lamb Kofta skewers on a Sundried Tomato Cous Cous with Tzatziki Yoghurt Sauce

Chargrilled Chicken on a bed of Baby Gem Lettuce, with Parmesan and Caesar dressing

Fish Bowl Foods

Thai marinated Monkfish in a Crisp Batter, served with Hand-cut Chips and Wasabi Mushy Peas

Classic Prawn Cocktail with Marie Rose Sauce, served on a Salad of Cucumber, Lime and Avocado

Fillet of Salmon presented on a Lemon and Thyme marinated Chickpea and Bean Salad

Spicy Prawns sautéed with Chili, Fresh Basil leaves and Vermicelli Rice Noodles

Keralan Curry with Flaky Cod, Coconut Milk and seasoned with Mustard Seeds and Turmeric

Vegetarian Bowl Foods

Creamy Garden pea and Broad Bean Risotto with Arborio rice, finished with Shaved Parmesan

Chargrilled Haloumi, marinated in Chilli and Garlic, on a Roquette and Cherry Tomato Salad

Roasted Root Vegetable and Squash Tagine, served on Spiced Cous Cous

Italian Style Caprese Pasta Salad with fresh Tomato and Mozzarella, and Homemade Pesto

Vegan Bowl Food

Sweet Potato and Spinach Saag Aloo Curry, served on a bed of Steamed Rice

Bulgur Wheat and Lentil salad with fresh Parsley, Mint and Dill, with Fresh Pomegranate

Tofu, Cashews and Asian Green Vegetables, stir fried in a Sesame and Soy Sauce

Black Bean and Quinoa Salad with Red Pepper and Spring Onion, spiced with Cayenne Pepper

Bowl Foods Menu

Dessert Bowl Foods

Classic Vanilla Bean Crème Brûlée topped with Caramelised Toffee

Dark Chocolate Mousse served with Italian Biscotti

Warm Spiced Apple Crumble served with Crème Anglaise

Vanilla Pannacotta served with a Red Berry Compote

Eton Mess of Whipped Cream and Fresh berries, topped with Crumbled Meringue

Package Prices

[3 BOWL FOOD PACKAGE]

Please choose 3 bowl food items from our menu- £7.95 per bowl Includes hire of bowls and service equipment, and Chef on-site
£23.85+VAT per person

[4 BOWL FOOD PACKAGE]

Please choose 3 bowl food items from our menu- £7.95 per bowl Please choose 1 Dessert bowl from our menu - £7.95 per bowl Includes hire of bowls and service equipment, and Chef on-site
£31.80+VAT per person

[BOWL FOOD AND CANAPES PACKAGE]

3 Savoury canapes per person on arrival, or sweet canapes to finish - £7.95 Please choose 3 bowl food items from our menu- £7.95 per bowl Includes hire of bowls and service equipment, and Chef on-site
£31.80+VAT per person

*Please choose your bowl foods from our menu, and we will provide 1 of each item per person.
If you have any particular dietary requirements, please let us know and we can help you choose items to suit.*

LONDON PARTY BOATS LTD.

Canapes Menu

Meat Canapes

Chicken Grilled on Wooden Skewers, served with a Ginger, Lemon and Coriander dip

Crispy filo cups filled with a spicy sticky beef, topped with rocket salad

Parma Ham wrapped Grilled Asparagus Spears

Hoisin and herb marinated smoked chicken, in a mini pankcake with thinly sliced crunchy vegetables

Rare Roast Beef with a sliver of fresh Strawberry served on a Pumpernickel coin

Shredded Smoked Duck Breast in a rice paper wrap with spring onion, cucumber and Plum Sauce

Honey and Seeded Mustard marinated Sticky Cumberland Sausages

Mini Waffle pieces topped with Blue Cheese and Honey Baked Ham

Fish Canapes

Scottish Salmon lollipop skewers with a slightly sweet Treacle cure

Smoked Salmon and Crème Fraiche on a Buckwheat Blini

Lime, Coriander and Chili Prawns in a Crisp Cava Cup

Smoked Trout and Horseradish served on a toasted Rye Croute

Crisp Shells filled with Crab Meat and seasoned Avocado

Savoury Shortbread tarts filled with Smoked Haddock and Wilted Spinach

Spicy fishcakes with a Mango Salsa

Vegetarian Canapes

Red onion and Blue Cheese Barquettes

Roasted Cherry Tomato atop a Thyme and Parmesan Shortbread

Savoury Shortbread Tarts filled with Quail Egg and topped with Micro Cress

Wild Mushroom, Herb and Mascarpone croustade

Peppered Haloumi Cheese and Marinated Olive Skewers

Sun-dried Tomato and Cream Cheese topped with Asparagus, in a savoury beetroot tart

Cherry Tomatoes and mozzarella topped with Pesto

Confit of Shallot and Crumbled Feta Cheese Tartlets

Freshly baked Savoury Cheese Straws served with a selection of Olives

DolceLatte and fig chutney tartlet

Canapes Menu

Vegan Canapes

Roasted Pepper and Sun-dried Tomato Bruschetta

Fresh marinated Grilled Vegetable and Olive Skewers

Olive tapenade encroute topped with artichoke

Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell

Vegetable crudités served with assorted breads and dips

Dessert Canapes

Exotic Fruit Skewer

Mini Lemon Meringue Pie with sharp Lemon Curd

Rich Chocolate Brownie Squares

Fresh Fruit Tart with Crème Patisserie

French Macaroons filled with Pistachio, Strawberry or Chocolate filling

Homemade Marshmallows

Chocolate Dipped British Strawberries

Profiteroles filled with Fresh Cream and dipped in Salted Caramel or Chocolate

Package Prices

[5 CANAPÉ PACKAGE]

Please choose 5 canape items from our menu- £11.00 +VAT per person, to include 5 canapes

[7 CANAPÉ PACKAGE]

Please choose 7 canape items from our menu- £13.50 +VAT per person, to include 7 canapés

[9 CANAPÉ PACKAGE]

Please choose 9 canape items from our menu- £15.60 +VAT per person, to include 9 canapés

Staff Charges

Staff: £85.00+VAT per every 25 covers (For a four-hour cruise)

Chef: £90.00+VAT (For a four-hour cruise)

For a hot canape event, we will send a chef to freshly prepare and heat the canapes on site.

Please note: All our canapes can be enjoyed either hot, or cold. If you would like hot canapes for your event, we will need to send a chef to prepare these on board for you.

Cold Buffet Menu

Option 1

Table and Bar dressing on Arrival- a variety of Nuts, Crisps and Olives

Whole Gammon Ham Honey Glazed and Roasted

Poached Salmon Delice served with Lime and Sauce Verte

Baby New Potato Salad Mediterranean Cous Cous Salad

Rich Chocolate Gateaux with Cream Tropical Fruit Salad with Mango Juice

Fresh Bread and Butter

Price £20.00 + VAT

Option 2

Table and Bar dressing on Arrival- a variety of Nuts, Crisps and Olives

Roasted Butterfly Turkey Breast with a Port, Cranberry and Orange Stuffing

Roasted Loin of Pork in a Herb Glaze, Served with Fresh Apple Puree

Pasta Salad with Black Olives and Mozzarella Mixed Leaves and Red Radicchio Salad

Orange Polenta Cake with a Cinnamon Whipped Cream Sliced Fruit Salad with Berry Coulis

Fresh bread and Butter

Price £20.00 + VAT

Staff surcharge:

0 – 74 guests- £135.00+ VAT

75 – 99 guests- £75.00+VAT

100 + guests - No charge

LONDON PARTY BOATS LTD.

Our Cold Buffets will be freshly prepared for you and your guests, our Buffet menus are served on real crockery and cutlery, and we will provide napkins and white disposable tablecloths for the table.

Hot Buffet Menu

Option 1

Fresh Baked Cod with a Lemon Zest and Herb Crust

Norfolk Turkey a la Diable, Braised in a Rich and Tangy Jus

Vegetarian Lasagne in a Tomato Provençal Sauce, topped with a Rich Cheese Sauce

Fettucine Pasta Salad with Roasted Red Pepper and Spanish Onion Tossed Mixed Leaf Salad with Honey and Mustard Dressing

Vanilla Cheesecake served with a Red Berry Compote Fresh Fruit Salad and Cream

Fresh Bread and Butter

£29.50 + VAT

Option 2

Spicy Buffalo Chicken Wings served with Celery, and a Blue Cheese Dip

Macaroni and Cheddar Cheese topped with Truffle Oil

American Cheeseburgers with Ketchup and Mustard, in Sesame Seed Buns

Hot Corn on the Cob with Butter Caesar Salad

Rich Chocolate and Pecan Brownie

Warm Apple Crumble with Cinnamon and Cream

Fresh bread and Butter

Price £29.50 + VAT

Option 3

Slow-cooked Moroccan Lamb Tagine with Chick Peas and African Spices

Spiced Squash and Vegetable Stew with Roasted Pepper Harissa

Chargrilled Piri-Piri Chicken Skewers

Coriander and Pomegranate Cous Cous

Green Salad with Mixed Leaves, Cucumber, Cherry Tomatoes House Dressing

Sweet Honey and Pistachio Syrup Cake Tropical Fruit Salad with Berry Coulis

Fresh Bread and Butter

Price £29.50 + VAT

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Hot Buffet Menu

Option 4

Italian Beef Lasagne layered with Slow-cooked Ragu, Provençal Tomato Sauce and Béchamel

Chicken Breast baked in a Rich Provençal Tomato sauce with Red Peppers

Cannelloni Pasta filled with a Creamy Spinach and Ricotta filling, baked in Tomato Sauce

Poached Scottish Salmon Terrine wrapped in Smoked Salmon, with Fresh Dill and Lemon

New Potato Salad with Bacon, Egg and Chives Layered sliced Tomatoes, Red Onion and Basil Salad
Three Bean Salad with Italian Herbs and Virgin Olive Oil

Belgian Chocolate Truffle Mousse topped with Raspberries Fresh British Strawberries and Cream

Fresh Bread and Butter

£31.50 + VAT

Option 5

French Coq au Vin: Slow cooked Chicken in Red Wine Sauce

Baked Ratatouille topped with a Lemon and Herb Crumb

Salmon en Croute: Salmon baked with Spinach and Ricotta, encased in Puff Pastry
***** Sliced Potato Gratin

Mixed Green Salad with a French Dressing French Bean Salad

Tart au Citron: Sharp Lemon Curd Tart served with Whipped Cream Crème Brûlée Cheesecake with
Raspberry Coulis

Fresh Bread and Butter

£31.50 + VAT

Staff surcharge:

LONDON BOATS LTD.
0 – 74 guests- £135.00+ VAT
75 – 99 guests- £75.00+VAT
100 + guests - No charge

Our Hot Buffet will be freshly prepared for you and your guests, our Buffet menus are served on real crockery and cutlery, and we will provide napkins and white disposable tablecloths for the table.

Barbeque Menu

Option 1

Classic Quarter Pounder Burger with a Variety of Relishes, Sauces and Mustards

Barbequed Cumberland Sausages with Fried Onions

Marinated Chicken Thighs and Drumsticks in a Spicy brown sauce

Hot Jacket Potatoes and Butter Coleslaw Salad

Assorted Mixed Seasonal Salad

Decorated English Cream Trifle with strawberries

Fresh Bread and Butter

Price £21.00 + VAT

Option 2

Gourmet grilled Beef Burgers served with Mature Cheddar and Red Onion Marmalade In a fresh Brioche Bun

Whole roasted and Barbeque Glazed Chicken Pieces

Piquant marinated Lamb Kebabs, with peppers and red onion

Hot Baked Oriental Vegetarian Capsicum Glazed with Cheese

Greek salad with diced Feta and Olives Cous Cous with vegetables and sultanas Provençale pasta salad

Fruit topped Cheesecake with fresh cream

***** Fresh bread and Butter

Price £23.00 + VAT

Option 3

Cajun-Spiced Fish Kebabs with Mushrooms, Courgettes and Onions

Glazed Devilled Pork Spare Ribs in a Rich Tomato Sweet and Sour Sauce

Marinated Chicken thighs and drumsticks Barbequed in a spicy brown sauce

Hot Baked Oriental Vegetarian Capsicum Glazed with Cheese

Hot New Minted Potatoes with Parsley Tomato, Radish and Spring Onion Bowl Mixed Vegetable Salad

Lettuce, Bean shoots and Mixed Nut Salad

Vanilla Cheesecake with a red berry compote

Fresh bread and Butter

Price £23.00 + VAT

Barbeque Menu

Option 4

Selection of assorted canapes on arrival, variety of meat, fish and vegetarian

Teriyaki marinated Rib-eye Steak, Flashed Grilled Served with homemade aioli

Brochette of Coriander Scented Chicken Breast, Served with Mint Yogurt

Chilli and Honey Flavoured Game Sausages (or Cumberland sausages if preferred)

Sliced Sweet Potatoes and Herbed Salad

Bismarck Salad: Lettuce heart, red cabbage and horseradish French bean and Mushroom Vinaigrette
Baby Beetroot with Orange Dressing Cherry Tomatoes and Iceberg

Sharp Lemon Tart and Cream

Fresh Bread and Butter

Price £28.00 + VAT

Option 5

Pulled Pork in a Smokey barbeque sauce, served with a floured bap

Marinated Fresh Scotch Salmon and Vegetable Kebabs with Dill Dressing

Barbequed Minute Scaloppines of Norfolk Turkey Breast

Hot Baked Casserole of Assorted Root Vegetables, with a Paprika Breadcrumbs Glaze

Hot Jacket Potatoes, served with chive sour cream and mature cheddar Caesar Salad with Parmesan
Cheese

Classic Coleslaw

Tossed mixed salad leaves with cherry tomatoes and cucumber batons

Luxury Black Forest Gateaux with Kirsch and Cream

Fresh Bread and Butter

Price £28.00 + VAT

LONDON PARTY BOATS LTD.

Staff surcharge:

0 – 74 guests- £135.00+ VAT

75 – 99 guests- £75.00+VAT

100 + guests - No charge

Our Barbeque menus will be freshly cooked on board for your event, and then set up and served as a buffet for you and your guests. Barbeque menus are served on real crockery and cutlery, and we will provide napkins and white disposable tablecloths for the tables.

Plated Dinner Menu

Option 1

Fanfare of Assorted Seasonal Melons with a Fruit Currant Coulis

Sautéed Supreme of Chicken Wrapped in Lean Parma Ham with Fresh Basil

***** Basmati Rice

Buttered Mixed Green Vegetables

Rich Chocolate Truffle Torte served with Red Berries

Fresh bread and Butter

Price: £35.75 + VAT

Option 2

Soft Goats Cheese on a Bed of Char Roasted Vegetables with Flaked Parmesan

Confit Leg of Aylesbury Duck with Morella Black Cherries and served with Jus

***** Parsley Potatoes

Thin Sliced Carrots Vichy

Mixed Leaf Side Salad with a smooth Vinaigrette

Vanilla crème brulee served with biscotti

Fresh bread and Butter

Price: £35.75 + VAT

Option 3

Slice of goat's cheese on a bed of mixed leaf with a honey dressing

Supreme of Scotch Salmon Poached in a Court – Bouillon With a white wine dill cream sauce

***** Herbed New Potatoes

Batons of Buttered Vegetables

British Strawberries served with clotted cream

Fresh bread and Butter

Price: £35.75 + VAT

LONDON PARTY BOATS LTD.

Option 4

Prawn Marie-Rose and Avocado Timbale with a toasted croute

Slow braised daube of beef flavoured with orange and thyme

***** Mashed Potatoes

Buttered French beans and courgettes

Italian Pannacotta Mousse with Red Fruit Puree

Fresh bread and Butter

Price: £37.75 + VAT

Staff Charge: £85.00+VAT per every 15 covers

Please choose one of our set plated dinner menus for your event. Dietary requirements should be made known in advance for your event, and our chef can cater for any special requirements accordingly.

Three Course Sit-Down Menu

Starters

- **Chicken liver parfait** served with toasted brioche and a port and cranberry reduction
- **Ham hock terrine** served with our own piccalilli and a sourdough croute
- **Prawn and crayfish cocktail** with a marie rose sauce **GF**
- **Salmon gravlax**, marinated with beetroot and dill and served with pickled vegetables **GF**
- **Watermelon and feta salad** with toasted pumpkin seeds and a pink grapefruit dressing **GF**
- **Goats cheese and caramelised red onion tarts** topped with asparagus spears

Mains

- **Corn-fed breast of chicken** stuffed with sundried tomato and basil, served with wilted spinach and buttered fondant potatoes **GF**
- **Rosemary and garlic roasted rump of lamb** served with minted pea and potato puree, seasonal vegetables and a redcurrant jus **GF**
- **Baked darn of salmon** with a polenta crust presented on crushed new potatoes, with asparagus tips and a saffron beurre blanc **GF**
- **Fillet of sea bass**, pan fried and served with roasted salsify, buttered fava beans and a lobster bisque **GF**
- **Aubergine** stuffed with provincial vegetables and served with a red pepper coulis **GF + Vegan**
- **Grilled haloumi** served atop slow roasted Portobello mushrooms, with a thyme and shallot vinaigrette **GF**

LONDON PARTY BOATS LTD.

Desserts

- **Strawberry mille feuille** with shortbread biscuits and served with a raspberry coulis
- **Due of chocolate mousses** with a Bailey's crème anglaise **GF**
- **Eton mess** with whipped cream and fresh berries, topped with crumbled meringue **GF**

Including crockery, cutlery and oven hire, and Chef on board: £40.95 +VAT per person
Including canapes on arrival, crockery, cutlery and oven hire, Chef on board: £43.90+VAT per person
Staff charge: £85+VAT per every 15 covers

Please choose two starters, mains and desserts for your event. We can create bespoke menu for you per your requirements and for any occasion, please enquire for your unique menu!