

# London Party Boats

## JEWEL OF LONDON

### Catering Menus

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All dietary requirements and menu choices must be provided no later than 1 week before your charter date. Any dietary requirements given after this time will not be accommodated for.

Our caterers do NOT operate a nut free kitchen. There may be traces of nut found in all products from all menus.

We will endeavour to match the menu but reserve the right to substitute items of a similar value.

All prices include waiting staff for a 3 or 4-hour event.  
Additional hours are charged at £20.00 +VAT per staff member per hour.

# Canapés

Minimum order of 50 guests

Waiting staff will circulate canapés around the vessel.

Canapés will be served cold.

If you would like hot canapés for your event, we will need to send a chef to prepare these onboard.

A chef will incur a charge of £220.00 + VAT.

## 5 CANAPÉ PACKAGE

Minimum order of 50 guests

Please choose 5 canapé items from our menu

**50-99 guests**

**Price Per Person: £19.50 + VAT**

**100+ guests**

**Price Per Person: £23.00 + VAT**

## 7 CANAPÉ PACKAGE

Minimum order of 50 guests

Please choose 7 canapé items from our menu

**50-99 guests**

**Price Per Person: £24.00 + VAT**

**100+ guests**

**Price Per Person: £26.50 + VAT**

## 9 CANAPÉ PACKAGE

Minimum order of 50 guests

Please choose 9 canapé items from our menu

**50-99 guests**

**Price Per Person: £27.00 + VAT**

**100+ guests**

**Price Per Person: £29.50 + VAT**

### **Meat Canapés**

- Grilled chicken on wooden skewers, served with a ginger, lemon and coriander dip
- Hoisin and herb marinated smoked chicken, in a mini pancake with thinly sliced crunchy vegetables
- Chicken yakitori skewer with a ginger soy dressing
- Smoked chicken coronation served on a poppadom
- Chicken drumlets
- Mini poached quail scotch eggs with a curried mayonnaise
- Shredded, smoked duck breast in a rice paper wrap with a spring onion, cucumber and plum sauce
- Honey and seeded mustard marinated sticky Cumberland sausages
- Crispy filo cups filled with a spicy sticky beef, topped with rocket salad
- Parma ham wrapped grilled asparagus spears

### **Fish Canapés**

- 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
- Spicy prawn-filled filo tarts, topped with mango salsa
- Sriracha marinated king prawns served with a wasabi and lime aioli
- Crisp shells filled with crab meat and seasoned avocado
- Savoury shortbread tarts filled with smoked haddock and wilted spinach
- Mackerel scorched and served on a sweet potato rosti

### **Vegetarian Canapés**

- Red onion and blue cheese barquettes
- Parmesan and thyme shortbread with roasted cherry tomato
- Savoury shortbread tarts filled with quail egg and topped with micro cress
- Wild mushroom, herb and mascarpone croustade
- Peppered halloumi 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
- Freshly baked savoury cheese straws served with a selection of kalamata olives
- Watermelon and feta skewers
- Cranberry scones with a blue cheese mousse and poached pears
- Kimichi and tofu tart
- Stuffed peppers
- Waldorf salad cup

### **Vegan Canapés**

- Roasted pepper and sun-dried tomato bruschetta
- Fresh marinated grilled vegetable and olive skewers
- Tomato and olive tapenade topped with asparagus, in a savoury beetroot tart shell
- Vegetable crudités served with assorted breads and dips
- Tofu croquette
- Jackfruit wings

- Beetroot tartar on pumpernickel
- Watermelon, cherry tomatoes on a mint skewer
- Smashed avocado on a sourdough croute with a concasse of beef tomato
- Roast butternut squash and sweet drop peppers on a bamboo skewer
- Rainbow spring rolls
- Garden pea and fresh mint pesto served on sourdough croute topped with roast peppers

#### **Dessert Canapés**

- Mini lemon meringue pie with sharp lemon curd
- Rich chocolate brownie squares
- Fresh fruit tart with crème patisserie
- French macarons filled with pistachio, strawberry or chocolate filling
- Chocolate dipped British strawberries
- Profiteroles filled with fresh cream and dipped in salted caramel or chocolate

# Finger Foods

Minimum order of 50 guests

Finger foods are set up buffet style.

Finger foods will be served cold.

If you would like hot food for your event, we will need to send a chef to prepare these onboard.

A chef will incur a charge of £220.00+VAT

## 5 FINGER FOOD PACKAGE

Please choose 5 finger food items from the menu

**Price Per Person: £20.50 + VAT**

## 7 FINGER FOOD PACKAGE

Please choose 7 finger food items from the menu

**Price Per Person: £23.50 + VAT**

## 9 FINGER FOOD PACKAGE

Please choose 9 finger food items from the menu

**Price Per Person: £26.50 + VAT**

### Meat Finger Foods

- Marinated Thai and coconut chicken skewers
- Homemade pork and black pudding scotch eggs
- 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
- Homemade piri piri marinated chicken drumsticks
- Mini Yorkshire pudding with peppered roast beef topped with a horseradish roulade

### Meat Finger Foods – Best Served Hot

Chef required: £220 + VAT

- Mini beef hamburgers topped with homemade tomato chutney and spicy mustard
- Spiced lamb kofta skewers served with a refreshing cucumber and mint raita sauce
- Lamb Mughlai slider burgers served in a sesame seed bun with crispy onions and minted yoghurt
- Mini Cumberland sausage in a hot dog bun with a duo of sauces

### 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
- Thyme and garlic flavoured aubergine and mozzarella rounds
- Pear and blue cheese salad in filo pastry cups
- 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
- Smoked cheddar quesadilla with pico de gallo
- Homemade onion bhaji

### **Vegan Finger Foods**

- Roasted pepper and sun-dried tomato bruschetta
- Sweet potato and sesame falafel with vegan yogurt
- Crisp beetroot and flaxseed tortilla with a paprika houmous
- Tomato and olive tapenade topped with asparagus, in a savoury beetroot tart shell
- Vegetable crudité served with assorted breads and dips

*Finger food packages will be served as a buffet using disposable plates and cutlery.*

*You can hire china and cutlery for your event for an additional cost.*

*We will provide paper napkins and white disposable tablecloths for the tables.*

*You can hire linen for your event for an additional cost.*

# Cold Buffets

Minimum order of 50 guests

## OPTION 1

**Price Per Person: £34.00 + VAT**

- Table and bar dressing on arrival - a variety of nuts, crisps and olives
- Whole gammon ham honey glazed and roasted
- Seafood platter
- Seasonal caponata salad
- Baby new potato salad
- Mixed green salad
- Mediterranean cous cous salad
- Fresh bread and butter
- Rich chocolate mousse with fresh cream
- Vegan brownie with a cashew cream
- Tea and Coffee

## OPTION 2

**Price Per Person: £36.50 + VAT**

- Table and bar dressing on arrival - a variety of cheese straws and olives
- Roasted beef with a port, cranberry and orange sauce
- Roasted loin of pork in a herb glaze served with fresh apple puree
- Chef's choice of salads
- Fresh bread and butter
- Almond and clementine cake
- Sliced fruit salad
- Tea and Coffee

*Cold buffets will be served using disposable plates and cutlery.*

*You can hire china and cutlery for your event for an additional cost.*

*We will provide paper napkins and white disposable tablecloths for the tables.*

*You can hire linen for your event for an additional cost.*

# Hot Buffets

Minimum order of 50 guests

## OPTION 1

**Price Per Person: £45.50 + VAT**

- Fresh baked cod with a lemon zest and herb crust
- Chicken a la King sautéed with peppers and cream finished with tarragon
- Vegetarian lasagne in a tomato provencal sauce topped with a rich cheese sauce
- Three seasonal salads
- Fresh bread and butter
- Vanilla cheesecake served with a red berry compote
- Fresh fruit salad and cream
- Tea and Coffee

## OPTION 2

**Price Per Person: £45.50 + VAT**

- Slow-cooked Moroccan lamb tagine with chickpeas and african Spices
- Chargrilled piri-piri chicken skewers
- Spiced squash and vegetable stew with roasted pepper harissa
- Three seasonal salads
- Moroccan flatbreads and dips
- Sweet honey and pistachio syrup cake
- Tropical fruit salad with berry coulis

## OPTION 3

**Price Per Person: £48.85 + VAT**

- Italian beef lasagne layered with slow-cooked ragu, provencal tomato sauce and béchamel
- Chicken breast baked in a rich provencal tomato sauce with red peppers
- Traditional aubergine parmigiana finished with parmesan cheese
- New potato salad with chives
- Mixed green salad
- Layered sliced tomatoes, red onion and basil salad
- Three bean salad with Italian herbs and virgin olive oil
- Fresh bread and butter
- White chocolate pana cotta with an almond cookie
- Fresh British strawberries and cream



## OPTION 4

**Price Per Person: £48.85 + VAT**

- French coq au vin: slow cooked chicken in red wine sauce
- Salmon en croute: salmon baked with spinach and ricotta, encased in puff pastry
- Baked ratatouille topped with a lemon and herb crumb
- Sliced potato gratin
- Mixed green salad with a French dressing
- French bean salad
- Fresh bread and butter
- Rhubarb and custard tart

*Hot buffets will be served using disposable plates and cutlery.*

*You can hire china and cutlery for your event for an additional cost.*

*We will provide paper napkins and white disposable tablecloths for the tables.*

*You can hire linen for your event for an additional cost.*

# Barbecues

Minimum order of 50 guests

Our BBQs will be freshly cooked, set up and served as a buffet.  
In the event of heavy rain, the food will be sent cooked from the kitchen.

## Option 1 – Classic BBQ

**Price Per Person: £36.00 + VAT**

- Homemade 6oz burger with a variety of relishes, sauces, burger cheese 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
- Fresh bread and butter
- Decorated English meringue with strawberries

## Option 2 – Deluxe BBQ

**Price Per Person: £42.00 + VAT**

- Gourmet grilled 8oz 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 vegetarian capsicum glazed with cheese
- Greek salad with diced feta and olives
- Cous cous with vegetables and sultanas
- Provençale pasta salad
- Fresh bread and butter
- Fruit topped cheesecake with fresh cream

## Option 3 – Premier BBQ

**Price Per Person: £46.50 + VAT**

- Selection of assorted cold canapes on arrival, variety of meat, fish and vegetarian
- Chimichurri steaks with ciabatta DF
- Brochette of coriander scented chicken breast served with mint yogurt GF/DF
- Gloucester old spot sausages DF
- Mixed salad
- Three seasonal salads
- Fresh bread & butter
- Passionfruit meringue pie

**Option 4 – Caribbean BBQ**  
**Price Per Person: £47.50 + VAT**

- Jerk chicken legs
- Lamb, pepper and pineapple kebabs with a chilli lime mayo
- Jamaican grilled red snapper Escovitch
- Grilled plantain
- Jerk aubergine
- Sweet potato salad
- Coconut and mango rice
- Tomato and spring onion salad
- Mixed salad
- Fresh bread and butter
- Rum syrup cake with mango sauce

**Option 5 – American BBQ**  
**Price Per Person: £47.50 + VAT**

- Pulled beef brisket served with Louisiana hot sauce served in a sesame seed bun
- Giant chili beef sausage grilled and served in a brioche hot dog bun with pickles and crispy onions
- Classic BBQ chicken wings served with a side of hot sauce and blue cheese sauce
- Macaroni cheese with a crispy breadcrumb topping
- Classic cob salad with cucumber, tomato, egg, olives and feta in a ranch dressing with avocado
- Creamy potato salad
- Coleslaw
- Fresh bread and butter
- New York cheesecake topped with a blueberry compote

**Option 6 – Greek BBQ**  
**Price Per Person: £43.50 + VAT**

- Pork skewers
- Fresh lamb kofta
- Solvaki chicken thighs
- Pitta with houmous and taramasalata
- Greek salad
- Rice salad
- Courgette with grated lemon salad
- Fresh bread and butter
- Honey pistachio cake with a thick Greek yoghurt

**Option 7 – Halal BBQ**  
**Price Per Person: £40.00 + VAT**

- Spicy piri piri chicken burgers served in a brioche bun
- Chicken apricot sausages
- Skewered salmon with lemon, dill and peppers
- Watercress, pomegranate and roasted halloumi salad
- Quinoa and beetroot salad
- Roasted cauliflower and chickpea salad with shaved red onion with a grilled lemon yogurt dressing
- Fresh bread and butter
- Baklava

**Option 8 – Vegan BBQ**  
**Price Per Person: £28.00 + VAT**

Minimum order of 50 guests or minimum order of 20 guests if ordered alongside another BBQ menu

- Grilled tofu with pepper and chilli Sauce DF/GF
- Vegan bratwurst DF/GF
- Pulled jack fruit burgers in a sesame seed bun DF/GF
- Hot jacket potatoes served with baked beans
- Pickled pink coleslaw
- Spinach and cherry tomato salad with balsamic dressing
- Fresh bread and oils
- Vegan brownies
- Fruit salad

*Barbecues will be served using disposable plates and cutlery.*

*You can hire china and cutlery for your event for an additional cost.*

*We will provide paper napkins and white disposable tablecloths for the tables.*

*You can hire linen for your event for an additional cost.*

# Street Food

Minimum order of 50 guests

**Price Per Person: £36.00 +VAT**

Served in individual bowls or boxes depending on food option.

Waiting staff will circulate bowls/boxes around the vessel.

## London

- Bangers and Mash: Creamy mashed potatoes, chipolate Cumberland sausages topped with a sweet onion gravy
- Brick lane style biryani
- Vegetarian Wardolf salad - candied walnut, shaved celery, gin-infused apple, blue cheese dressing and dried grapes
- Lemon posset

## New York

- Deli Reuben Bagel: Home cooked salt beef with sauerkraut, swiss cheese and a Dijon mustard mayonnaise
- Dirty Dogs: Chilli jumbo hot dogs topped with crispy onions, pickles and ketchup, served in a soft brioche bun
- Vegan Caesar salad - crisp baby gem lettuce tossed in a tofu and garlic style Caesar dressing with crisp croutons and chickpeas
- Deconstructed New York cheesecake

## Moroccan

- Lamb kofta on a pressed lemon cous cous with a mint raita
- Squash tagine with pomegranate cous cous
- Falafel and Greek style salad
- Honey and pistachio syrup polenta cake served with thick Greek yogurt

## Asian

- Bang Bang Cauliflower: Crispy cauliflower bites topped with spring onions and a maple chilli sauce
- Prawn noodle box
- Thai chicken curry with rice and prawn crackers
- Lychee panacotta

## Mexican

- Jackfruit in a crisp taco shell
- Beef mole with rice
- Mackerel in a soft taco
- Churros with a dark chocolate sauce

# Create Your Own Street Food Package

Minimum order of 50 guests

## Please choose 4 items:

One Meat Option, One Fish Option, One Vegetarian Option or Vegan Option, One Dessert Option

**Price Per Person: £36.00 + VAT**

### Meat Options

- Spicy beef chilli con carne with tortilla chips, guacamole and sour cream
- Pulled pork served in a brioche bun with celeriac and apple roulade
- Smoked chicken caesar salad

### Fish Options

- Cajun salmon with a rice salad and a sweetcorn salsa
- Fish red Thai curry
- Prawns on a watercress salad with oranges, pine nuts and shaved onions
- Assortment of fish tacos

### Vegetarian Options

- Sweet potato falafel served on cauliflower cous cous
- Courgette and aubergine red lentil curry with rice
- Chilli lime roast halloumi with red cabbage and pickles served on a brioche bun
- Vegan Caribbean plantain curry

### Vegan Options

- Vegan Casear salad with croutons and crispy chickpeas
- Squash tagine with pomegranate cous cous topped with vegan yoghurt and micro coriander
- Jackfruit taco with guacamole
- Vegan hotdogs with chilli mustard and crispy onions served in a vegan brioche bun

### Dessert Options

- Pecan pie with orange cream fraiche
- Custard filled doughnuts
- Beignet
- Churros
- Lemon or lime meringue pie
- Vegan brownie

*Food will be served using disposable plates, boxes, bowls and cutlery.*

*You can hire china and cutlery for your event for an additional cost.*

*We will provide paper napkins and white disposable tablecloths for the tables.*

*You can hire linen for your event for an additional cost.*

# Three Course Sit Down Dinner (Silver Service)

Minimum order of 50 guests

Includes linen, crockery, cutlery and chef on board for 4 hours

**Price Per Person: £75.00 + VAT**

Upgrade to include a selection of Chef's choice canapés on arrival:

**Price Per Person: £80.00 + VAT**

## CREATE YOUR OWN SET MENU

Please choose **One Starter, One Main, One Dessert** for your event.

*If you would like more than one option per course, there will be an additional cost per person overall.*

An alternative meal will be provided if we are aware of the number of vegetarian/vegan guests at least 2 weeks in advance of your event.

## STARTERS

- Slow roasted plum tomato and thyme tarte tatin glazed with a balsamic caramel glaze served with baby mixed leaves salad and basil oil
- Apricot chicken ballotine with plum chutney
- Ham hock terrine served with our own piccalilli and a sourdough croute
- Prawn and crayfish cocktail with a marie rose sauce
- Salmon gravlax, marinated with beetroot and dill and served with pickled vegetables
- Greek feta cheese and caramelized red onion tarts topped with asparagus spears
- Compressed watermelon with heirloom tomatoes, micro rocket, crumbled blue cheese and pine nuts
- Roast rainbow beetroot and chargrilled asparagus with a lemon and sorell dressing

## MAINS

- Corn-fed breast of chicken stuffed with sundried tomato and basil, served with wilted spinach and buttered fondant potatoes
- Rosemary and garlic roasted rump of lamb served with minted pea and potato puree, seasonal vegetables and a redcurrant jus
- Fillet of sea bass, pan fried and served with roasted salsify, buttered fava beans and a lobster bisque
- Aubergine stuffed with provincial vegetables and served with a red pepper coulis
- Grilled haloumi served atop slow roasted Portobello mushrooms, with a thyme and shallot vinaigrette
- Chicken breast stuffed with ricotta and basil with crispy pancetta and buttered savoy cabbage with gratian potatoes and a rich chicken jus
- Baked chalk stream trout with a capped dill tomato burnt butter sauce, tender stem broccoli with roast butternut squash
- Pan seared stone bass served with buttered fingerling potatoes with celeriac remoulade and a golden raisin dressing

## DESSERTS

- Duo of chocolate mousses with a bailey's crème anglaise
- Strawberry and cream pate tart topped with pistachio
- Aussie pavlova with homemade lemon curd topped with poached rhubarb and ginger syrup
- Vegan brownie with candied pecan and cashew nuts and vanilla cream sauce
- Seasonal deconstructed cheesecake
- Caramel pannacotta

**Tea and coffee station and truffles included (served after dinner)**

# Morning and Afternoon Tea

Minimum order of 50 guests

Morning and Afternoon Tea will be set up buffet style.

## Classic Afternoon Tea Price Per Person: £21.00 + VAT

- Fresh scones served with jam and clotted cream
- Selection of assorted mini cakes and sweet canapés
- Homemade shortbread biscuits
- Variety of teas and filtered coffee

## Deluxe Afternoon Tea Price Per Person: £24.00 + VAT

- Selection of finger sandwiches
- Fresh scones served with jam and clotted Cream
- Selection of assorted mini cakes and sweet canapés
- Homemade shortbread biscuits
- Variety of teas and filtered coffee

*Morning and Afternoon Tea will be served as a buffet using crockery and cutlery.*

*To upgrade from a buffet to three tier stands (one stand between two guests), the cost will be:*

**Three Tier Stand: £6.50 + VAT for every two guests**  
**plus**  
**Extra Service Staff: £96 + VAT for every 50 guests**

*We will provide paper napkins and white disposable tablecloths for the tables. You can hire linen for your event for an additional cost.*



# **Breakfast**

Minimum order of 50 guests

Breakfast will be set up buffet style.

## **Hot Breakfast**

**Price Per Person: £22.00 + VAT**

**Or with Tea & Coffee: £24.00 + VAT**

Scrambled eggs

Back bacon

Sausages

Rolls

## **Continental Breakfast 1**

**Price Per Person: £16.50 + VAT**

**Or with Tea & Coffee: £19.00 + VAT**

Assortment of filled bagels

Assortment of pastries and croissants

Fruit platter

## **Continental Breakfast 2**

**Price Per Person: £18.50 + VAT**

**Or with Tea & Coffee: £21.00 + VAT**

Assortment of filled bagels

Assortment of pastries and croissants

Organic yoghurt parfait with granola

Fruit platter

Juice

## **ADD ONS**

**To be added to any of the breakfast menus above**

### **Tea and Coffee Package 1**

*1 cup per person*

**Price Per Person: £5.50 + VAT**

- Tea and coffee
- Shortbread biscuits
- Includes cups and saucers, milk, sugars and all accompaniments

### **Tea and Coffee Package 2**

*1 cup per person*

**Price Per Person: £6.00 + VAT**

- Tea and coffee
- Cronuts
- Includes cups and saucers, milk, sugars and all accompaniments

### **Breakfast Pots**

**Price Per Person: £5.50 + VAT**

- Granola Pot – Granola, yogurt with a fresh berry compote
- Gluten Free Granola Fruit Pot – Homemade granola pot with yogurt and fresh cut fruit
- Fresh cut fruit pot – Seasonal fruit pot

### **Signature Bircher Pots**

**Price Per Person: £5.50 + VAT**

- Berry Bircher – Homemade triple berry Bircher with coconut flakes and banana topping
- Chocolate Caramel Bircher – Chef's special chocolate and caramel Bircher with coconut flakes and banana topping
- Coffee Bircher – Kickstarter Bircher soaked in a fresh social espresso with a coconut and banana topping

### **Breakfast Frittatas – Best served cold**

**Price Per Person: £6.50 + VAT**

- Crispy pancetta and caramelised onion
- Morning vegetable frittata with mediterranean vegetables

*Breakfast will be served as a buffet using disposable plates and cutlery.*

*We will provide paper napkins and white disposable tablecloths for the tables. You can hire linen for your event for an additional cost.*

## **UPGRADES**

**Linen napkins** - Price per person: £3.50 + VAT

**China/cutlery upgrade** - Price per person: £2.25 + VAT

**Tablecloths** - Price per table: £7.50 + VAT