



LONDON PARTY BOATS LTD.

Christmas Menus

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Christmas Canapé Menus

Canapé Menu Suggestion

Cranberry scone topped with stilton mousse
Herbed goat's cheese with pesto on parmesan shortbread
Roasted Norfolk turkey & fig confit savoury scone
Roulade of chicken. Christmas stuffing
Tiger prawns, lemon & dill pastry cup
Inverawe smoked salmon tartar, capers & shallots on Blini
£12.00 exc. VAT for 6 pieces

Vegetarian - £12.00 exc. VAT for 6 pieces

Cranberry scone topped with Stilton mousse
Herbed Goat's cheese with Fig relish savoury scone
Olive, feta and herb muffins
Eggs Benedict on parmesan scone
Ragout of Wild Mushroom Waffle
Vegetarian Croque Madam, mini English muffin
£12.00 for 6 pieces plus VAT

Vegan - £12.00 exc. VAT for 6 pieces

Baby bell Pepper with garlic humus and crispy shallots
Butternut squash, red pepper and aubergine buba ganoush Tricolore
Thai Vegetable tartlet
Greek Stuffed vine leaves
Wild mushroom arancini
Spinach Artichoke and roasted red pepper tartlet
£12.00 for 6 pieces plus VAT

Meat - £12.00 exc. VAT for 6 pieces

Roasted Norfolk Turkey & Fig Confit
Roulade of Chicken. Christmas Stuffing
Xmas sausage puffs
Lamb fillet with Garlic purée on Sourdough
Croque Monsieur, mini English muffin
Turkey and Chestnut pie
£12.00 for 6 pieces plus VAT

Fish - £12.00 exc. VAT for 6 pieces

Tiger prawns, lemon & dill pastry cup
Gravadlax with whiskey & mustard sauce
Inverawe smoked salmon tartar, capers & shallots on Blini
Scallops with pancetta & toberries in pastry shell
Smoked Haddock rarebit muffin
Keta Salmon Eggs Benedict

Desserts - £3.50 exc. VAT each

Assorted Petits Fours
Assorted macaroons Raspberry/lemon/vanilla/chocolate/coffee
Mini cranberry cheesecake
Sticky toffee banoffee pie
Lemon cheesecake
Mini Mince Pies
Pear & almond tartelette

Christmas Cold Fork Buffets

Cold Fork Buffet 1 - £20.00pp exc. VAT

Dinner rolls & butter

Char-grilled free-range Chicken fillet Chestnut thyme stuffing

Buffalo Mozzarella, semi-dried Tomato & Basil tarts

Poached Inverawe Salmon fillet, Dill mayonnaise

New Potato Salad Wholegrain Mustard & Olive Oil dressing

Mixed leaf salad with fresh Herbs & Rocket

Greek Salad with Feta Cheese.

Vanilla Panacotta, fresh raspberry compote

Cold Fork Buffet 2 - £21.00pp exc. VAT

Fresh baked Baguettes & butter

Free-range Chicken supreme stuffed with Spinach, wrapped in Parma Ham

Traditional home bake gammon ham hock terrine with homemade piccalilli

Vegetarian. Goat's Cheese, red Pepper & red Onion tarts

New Potato Salad Wholegrain Mustard & Olive Oil dressing.

Radicchio, Mushrooms & Mange Tout salad

Mixed leaf salad with fresh herbs & Rocket

French Apple Tart & cream

Cold Fork Buffet 3 - £23.00pp exc. VAT

Artisan bread selection

Herb crusted Poached Inverawe Salmon Fillet, Hollandaise sauce

Roast dry-aged (28 days) Black Angus Beef Sirloin

Gloucester Old Spot Gammon

Individual Chipotle Baby Banana Shallot Tart Tatin

Hot new Potatoes with fresh Mint & butter

French Beans, Shallots & Parmesan Shavings

Caesar salad with Little Gem hearts, Anchovies, croutons & Caesar dressing

Smith's crunchy Coleslaw.

Fresh Fruit Platter and Cheese Board

Christmas Hot Fork Buffets

Hot Fork Buffet 1 - £23.00pp exc. VAT

Bread rolls and butter

Norfolk Bronze Turkey. Chestnut & Cranberry stuffing. Red wine & Thyme Jus
Potatoes & Parsnip Dauphinoise. French beans & glazed Carrots, red cabbage marmalade,
Port red wine sauce Pigs in blankets

Vegetarian

Lasagne. Butternut, red & yellow Peppers, Asparagus, red onion
& Aubergine. Finished with cream & Parmesan
Italian salad with fresh herbs & Rocket

Brandied Xmas Pudding with Brandy sauce

Hot Fork Buffet 2 - £23.00pp exc. VAT

Bread rolls and butter

Beef Bourguignone, Button mushrooms, baby onions, Parisian carrots, served with garlic lemon butter rice

Vegetarian

Wild mushroom stroganoff, served with garlic lemon butter rice
All served with Seasonal vegetable

White chocolate strawberry cheesecake with berry coulis

Hot Fork Buffet 3 - £23.00pp exc. VAT

Bread rolls and butter

Slow braised rump of lamb with red currant mint jus
Potatoes & Parsnip Dauphinoise, French beans & glazed Carrots, red cabbage marmalade,
All served with Seasonal vegetable

Vegetarian

Quorn mince moussaka with ratatouille

Triple chocolate mousse with popping candy and chocolate straws

Christmas Sit Down Dinner
Sit down meal only available on MV Jewel of London

Menu 1 - £35.00p exc. VAT

Canapés on arrival

Smoked salmon tartar, crème fraiche, banana shallots, blini
Smoked chicken mousse, roasted red pepper, crispy garlic
Buffalo mozzarella, artichoke puree, sun blushed tomato

Starter

Potted Scottish smoked salmon with lemon scented baby potatoes
With micro herb salad

Main

Corn fed guinea fowl supreme braised savoy cabbage French beans Asian spiced carrot
Lyonnais potatoes Wild mushroom champagne sauce

Dessert

Chocolate, raspberry Mogadore with berry coulis
Coffee, mini mince pies & petite fours

Menu 2 - £35.00p exc. VAT

Canapés on arrival

Skewered King prawn with dill & sweet chilli
Chicken Caesar with crispy parmesan & mini croutons
Thai vegetable tartelette

Starter

Ardennes pate with caramelised red onion marmalade with crispy shards
With micro herb salad

Main

Roast Norfolk bronze turkey with cranberry thyme stuffing
Buttery Fondant potatoes parsnips heritage carrots cream Brussel sprouts, red wine-red currant sauce

Dessert

Baileys raspberry crème Brulee
Coffee, mini mince pies & petite fours

Menu 3 - £35.00p exc. VAT

Canapés on arrival

Fillet of beef with horse radish remoulade and parmesan crisps
Scottish Smoked salmon with caviar on beetroot blini
Herbed cream cheese black kalamata olive & asparagus

Starter

Crispy aromatic duck spring onions hoi sin sauce in a filo basket with sweet chilli

Main

Slow braised lamb rump, port red currant mint jus
Dauphinois potatoes, red cabbage marmalade, minted peas

Dessert

New York Cheesecake berry compote fresh strawberries chocolate straws
Coffee, mini mince pies & petite fours