

LPB CHRISTMAS MENUS 2017



LONDON PARTY BOATS LTD.

Please note due to galley restrictions only Cold Buffet and Canapé menus are available on the MV London Belle. All menus available on the MV Jewel of London.

Staff Charge (Across Buffet Menus)

0-74 guests - £135.00 +VAT

75-99 guests - £55.00 +VAT

100 + guests – No charge

Cold Buffet 1

Sliced Norfolk Turkey Breast

Home cured Gammon

Vegetarian quiche on a bed of rocket

Hot new buttered potatoes

Tomato red onion & basil salad

Penne pasta & pimento salad

Mixed leaf salad with vinaigrette dressing

Fresh Apple flan served with fresh cream

Basket of bread and butter

£18.75 +VAT per person

Cold Buffet 2

Sliced Rare Sirloin of Beef

Crusted with paprika & cracked black pepper, served with a creamed horseradish

Poached Fillets of Fresh Scottish Salmon, served with a fresh dill and lemon soured cream

Leek, Mushroom & Cheddar Tart

Traditional Chunky Coleslaw

New Potato Salad with chives

Crisp Mixed Leaf Salad with French Dijonnaise Mustard Dressing

Apple Pie with Cinnamon Anglaise

Assorted Bread Basket

£22.00 +VAT per person

Hot Buffet 1

Roast Breast of Norfolk Turkey

Traditional baked Ham

Chestnut & thyme stuffing, sausage & bacon wrap

Roasted New Potatoes

Seasonal root vegetables

Traditional Yule log with fresh cream

Selection of bread & Butter

£20.00 +VAT per person

Hot Buffet 2

Turkey & Ham Pialaffe

Sauté of Beef Bourguignone

Seared Pimento stuffed with wild rice & tomato

Concasse (v)

Bavarian red cabbage

Courgette & Aubergine ratatouille

Seasonal garden vegetables

Roasted new potatoes

Chocolate & Strawberry Torte with Cotswold double cream

Basket of various breads and Butter

£22.50 +VAT per person

Canapés

Coronation turkey tarts

Pigs in blankets

Smoked salmon coins

Goats cheese and cranberry tarts

Mini tartlets of roast turkey topped with cranberry sauce and micro cress

Skewers of cherry tomato, mozzarella, and basil leaves (red, white and green)

Traditional spiced gingerbreads

Mini mince pies

Festive game terrine served on a pumpernickel coin

Baked camembert and cranberry sauce tartlets

Mini apple and sausage rolls

Mini salmon blini topped with a St Clement crème fraiche

Mini Haggis Balls

Mini Chestnut stuffing balls

Mini Vegetable chestnut rolls

Vegetable filo parcels

5 Canapé Package - £10.00 + VAT per person

7 Canapé Package - £12.50 + VAT per person

9 Canapé Package - £14.60 + VAT per person

Staff charge £70 + VAT per every 25 covers for a 4 hour cruise.

Jewel Silver Service 1

Starter

Fan of honeydew melon with raspberry coulis and orange & strawberry
sail

Main course

Roast Norfolk breast of Turkey on a slice of traditionally cured gammon
ham

Bacon and sausage wrap

Chestnut and thyme stuffing

Roasted new potatoes

Honey roasted root vegetables

Dessert

Traditional Christmas pudding with Crème Anglaise Roll and Butter

£27.00 +VAT per person

Jewel Silver Service 2

Starter

Prawn Cocktail with Crayfish

Main Course

Breast of corn fed Chicken, stuffed with spinach ricotta & leek sauce

Grand Mere potatoes

Seasonal root vegetables

Dessert

Lemon Tart with cream Chantilly

Roll and Butter

Tea/Coffee & Mini Mince Pie

£30.00 +VAT per person

Jewel Silver Service 3

Reception

Cold

Smoked Salmon Coin
Stilton & Leek tart

Hot

King Prawns in filo served with sweet chilli dip
Vegetable Samosas
Cocktail sausages glazed in honey & wholegrain mustard

Starter

Salmon terrine garnished with balsamic glaze & chive crème fraiche

Main course

Roast Norfolk breast of Turkey on a slice of traditionally cured gammon ham

Bacon and sausage wrap

Chestnut and thyme stuffing

Roasted new potatoes

Honey Roasted root vegetables

Dessert

Vanilla cheesecake with winter berries on a mango coulis

Roll and Butter

Tea/Coffee/Petite Fours

£33.50 +VAT per person