

# LPB CHRISTMAS MENUS 2018



**LONDON PARTY BOATS LTD.**

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

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Home cured Gammon

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Vegetarian quiche on a bed of rocket

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Hot new buttered potatoes

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Tomato red onion & basil salad

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Penne pasta & pimento salad

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Mixed leaf salad with vinaigrette dressing

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Fresh Apple flan served with fresh cream

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Basket of bread and butter

**£18.75 +VAT per person**

## Cold Buffet 2

Sliced Rare Sirloin of Beef

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

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

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Leek, Mushroom & Cheddar Tart

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Traditional Chunky Coleslaw

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New Potato Salad with chives

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Crisp Mixed Leaf Salad with French Dijonnaise Mustard Dressing

\*\*\*\*\*

Apple Pie with Cinnamon Anglaise

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Assorted Bread Basket

**£22.00 +VAT per person**

## Hot Buffet 1

Roast Breast of Norfolk Turkey

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Traditional baked Ham

\*\*\*\*\*

Chestnut & thyme stuffing, sausage & bacon wrap

\*\*\*\*\*

Roasted New Potatoes

\*\*\*\*\*

Seasonal root vegetables

\*\*\*\*\*

Traditional Yule log with fresh cream

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Selection of bread & Butter

**£20.00 +VAT per person**

## Hot Buffet 2

Turkey & Ham Pialaffe

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Sauté of Beef Bourguignone

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Seared Pimento stuffed with wild rice & tomato

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Concasse (v)

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Bavarian red cabbage

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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

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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

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Mini apple and sausage rolls

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Mini salmon blini topped with a St Clement crème fraiche

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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

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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

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**£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

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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

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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

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Roll and Butter

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Tea/Coffee/Petite Fours

**£33.50 +VAT per person**