



**London Party Boats Ltd**  
**Menus 2017**



**LONDON PARTY BOATS LTD.**



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

### **Option 1**

Salmon Rilletes 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

\*\*\*\*\*

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# 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

### [WELCOME PACKAGE]

Includes 5 canapes per person, Prosecco and Sparkling Elderflower on arrival, Staff and glass hire - £21.00+VAT per person (Minimum of 25 people)

## 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 £70.00+VAT per staff member for the first three hours of service, and £25.00+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 Rocket 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  
£17.85+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  
£22.80+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  
£22.80+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 Croustade  
\*\*\*\*\*

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: £70.00+VAT per every 25 covers (For a three-hour cruise)

Chef: £80.00+VAT (For a three or 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 Provencal 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

\*\*\*\*\*

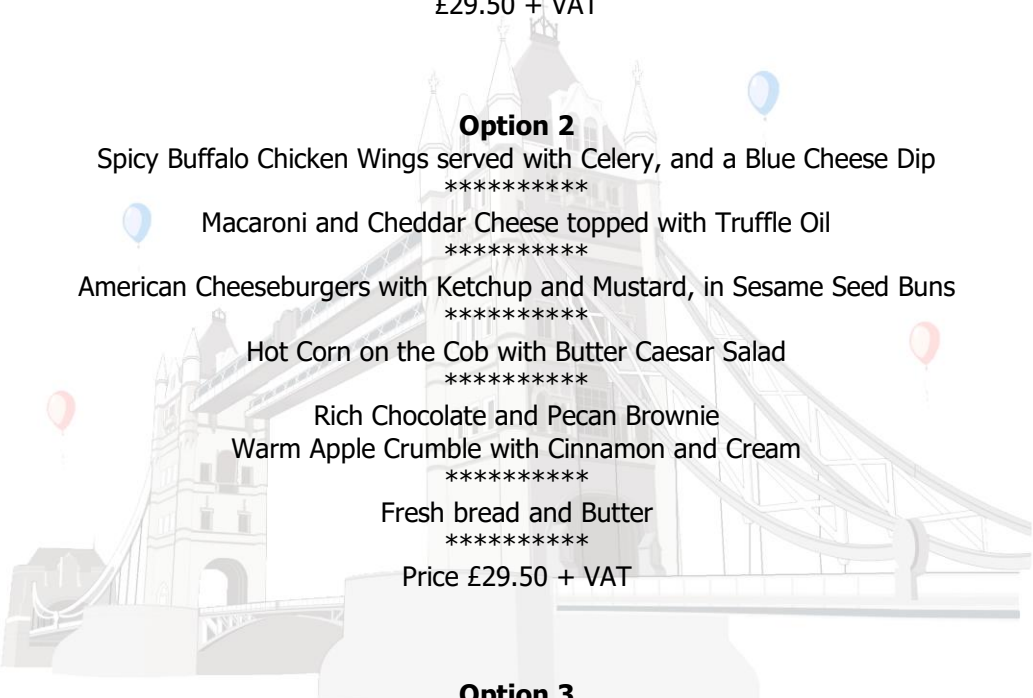
Sweet Honey and Pistachio Syrup Cake Tropical Fruit Salad with Berry Coulis

\*\*\*\*\*

Fresh Bread and Butter

\*\*\*\*\*

Price £29.50 + VAT



LONDON PARTY BOATS LTD.

## 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 Breadcrumb 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:** £70.00+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:** £70+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!*