

Three Course Sit-Down Menu 2024



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THAMES
PARTY BOATS

[STARTERS]

-- **Slow Roasted Plum, Tomato and Thyme Tarte Tatin glazed** with a Balsamic Caramel, served with Baby Mixed Leaves Salad and a 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 GF DF

- **Salmon gravlax, marinated** with beetroot and dill and served with pickled vegetables GF DF

- **Greek Feta cheese and caramelised red onion tarts** topped with asparagus spears V

- **Compressed Watermelon** with Heirloom Tomatoes, Micro Rocket and 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 GF

- **Rosemary and garlic roasted rump of lamb** served with minted pea and potato puree, seasonal vegetables and a redcurrant jus GF **(supplement of £2.50 + VAT per person)**

- **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 DF

- **Grilled Halloumi** served atop slow roasted Portobello mushrooms, with a thyme and shallot vinaigrette GF V

- **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]

- **Due of chocolate mousses** with a Bailey's crème anglaise GF

Strawberry and Cream Pate Tart topped with Pistachio

Ausie Pavlova with Homemade Lemon Curd Topped with Poached Rhubarb and a Ginger Syrup

Vegan Brownie with Candied Pecan and Cashew Nuts and a Vanilla Cream Sauce

Seasonal Deconstructed Cheesecake

Caramel Pannacotta

Finishing with Coffee, Tea and Truffles

Including crockery, cutlery and oven hire, and Chef and for 4 hours on board: £60.00 +VAT pp

Including canapes on arrival, crockery, cutlery and oven hire, and Chef on board: £64.00 +VAT pp

Staff Charge:

£90.00+VAT per every 15 covers which includes one hour set up for a 3 or 4 hour cruise

Please choose One starter, One main and One dessert for your event.

A Vegetarian alternative will be provided as long as we are aware of the number of Vegetarian guests at your event.

If you would like more than one option per course, there will be additional cost per person overall. We are able to create bespoke menu for you according to your requirements and for any occasion, please enquire for your unique menu!

We do NOT operate a nut free kitchen. There may be traces of nut found in all our products.

