

## *Street Food Menu 2024*



0207 237 9111

[Booking@thamespartyboats.co.uk](mailto:Booking@thamespartyboats.co.uk)

<http://www.thamespartyboats.co.uk/>



THAMES  
PARTY BOATS

**[New York]**

**New York Deli Reuben Bagel**

Home-cooked Salt Beef with Sauerkraut, Swiss Cheese and Dijon Mustard Mayonnaise

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**Street-style Dirty Dogs**

Chilli Jumbo Hot Dogs topped with Crispy Onions, Pickles, and Ketchup, served in a soft Brioche Bun

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**Vegan Caesar Salad**

Crisp Baby Gem Lettuce tossed in a Tofu and Garlic-style Caesar dressing with Crisp Croutons and Chickpeas

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**Deconstructed New York Cheesecake**

**[London]**

**Bangers and Mash**

Creamy Mashed Potatoes, Chipolata Cumberland Sausages topped with a Sweet Onion Gravy

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**Brick Lane Style Biryani**

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**Veggie Walnut Salad**

Candied Walnut, Shaved Celery, Gin-infused Pears, Blue Cheese Dressing with Dried Grapes

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**Lemon Posset**

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**[Moroccan]**

**Lamb Kofta on a preserved Lemon Cous-Cous with a Mint Raita**

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**Squash Tagine with Pomegranate Cous-Cous**

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**Falafel and Greek-style Salad**

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**Honey and Pistachio Syrup Polenta Cake served with Thick Greek Yoghurt**

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**[Asian]**

**Bang Bang Cauliflower**

Crispy Cauliflower Bites topped with Spring Onions and a Maple Chili Sauce

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**Prawn Noodle Box**

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**Thai Chicken Curry with Rice and Prawn Crackers**

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**Lychee Panacotta**

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**[Mexican]**

Jack Fruit Taco in a Crisp Taco  
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Beef mole with Rice  
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Mackerel in a Soft Taco  
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Churros with Dark Chocolate Sauce  
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**[Vegan]**

Vegan Caesar Salad with Crouton's and Crispy Chickpeas  
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Squash Tagine with Pomegranate Cous Cous topped with Vegan Yoghurt and Micro Coriander  
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Jackfruit Taco with Guacamole  
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Vegan Hotdogs with Chilli Mustard and Crispy Onions served in a Vegan Brioche Bun  
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**[Vegetarian]**

Sweet Potato Falafel served on Cauliflower Cous Cous  
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Courgette and Aubergine Red Lentil Curry with Rice  
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Chilli Lime Roast Halloumi with Red Cabbage and Pickles served on a Brioche Bun  
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Vegan Caribbean Plantain Curry  
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**[Dessert]**

Pecan Pie with Orange Cream Fraiche  
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Custard-filled Donuts  
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Beignet  
\*\*\*\*\*

Churros  
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Lemon or Lime Meringue Pie  
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Vegan Brownie  
\*\*\*\*\*

**[4 STREET FOOD PACKAGE]**

Please choose 3 street food items from our menu

Please choose 1 Dessert bowl from our menu

Includes hire of bowls and service equipment, and Chef on-site

**£28.00 + VAT per person**

**Staff surcharge:**

0 – 50 guests- £270.00+ VAT

51-100 guests- £360.00+VAT

There will be an additional charge of £90.00 + VAT for every additional 20 guests on board over 100 guests

**Please note there is a minimum requirement of 50 people for this menu**

**This menu will be circulated around the vessel and not set up as a buffet**

*If you have any particular dietary requirements, please let us know and we can help you choose items to suit.*

*Our Street Food menu is served on disposable plates. If you would like real crockery and cutlery for your event, please enquire.*

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

