

Canapés Menu 2025



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



THAMES
PARTY BOATS

[Vegetarian Canapés]

Red onion & blue cheese barquettes

Roasted cherry tomato atop a thyme and Parmesan shortbread

Savoury shortbread tarts filled with quail egg and topped with microcress

Wild mushroom, herb and mascarpone croustade

Peppered halloumi cheese and marinated olive skewers GF

Sun-dried tomato and cream cheese topped with asparagus, in a savoury beetroot tart

Cherry tomatoes and mozzarella topped with pesto GF

Freshly baked savoury cheese straws served with a selection of kalamata olives

Watermelon and feta skewers

Cranberry scones with a blue cheese mousse and poached pears

Kimchi & tofu Tart

Stuffed peppers

Waldorf salad cup

[Vegan Canapés]

Roasted pepper & sun-dried tomato bruschetta DF

Fresh marinated grilled vegetable and olive skewers GF/DF

Tomato and olive tapenade topped with asparagus, in a savoury beetroot tart shell DF

Vegetable crudités served with assorted breads and dips GF/DF

Tofu croquette

Jackfruit wings

Beetroot tartar on pumpnickel

Watermelon, cherry Tomatoes on a mint skewer

Smashed avocado on a sourdough croute with a concasse of beef tomato

Roast butternut squash and sweet drop peppers on a bamboo skewer

Rainbow spring rolls DF

Garden pea and fresh mint pesto served on sourdough croute topped with roasted peppers

[Meat Canapés]

Chicken grilled on wooden skewers, served with a ginger, lemon and coriander dip DF/GF

Crispy filo cups filled with spicy sticky beef, topped with rocket salad DF

Parma ham wrapped grilled asparagus spears with a saffron aioli DF/GF

Hoisin & herb marinated smoked chicken in a mini pancake with thinly sliced crunchy vegetables DF

Shredded, smoked duck breast in a rice paper wrap with spring onion, cucumber and plum sauce
DF/GF

Honey & seeded mustard marinated sticky Cumberland sausages DF

Mini poached quail Scotch eggs with a curried mayonnaise

Chicken yakitori skewer with a ginger soy dressing

Smoked chicken coronation served on a poppadom

Chicken drumlets

[Fish Canapés]

Scottish salmon lollipop skewers with a slightly sweet treacle cure DF/GF

Smoked salmon & crème fraîche on a buckwheat blini

Lime, coriander and chili Prawns in a crisp cava cup DF

Crisp shells filled with crab meat and seasoned avocado DF

Savoury shortbread tarts filled with smoked haddock and wilted spinach

Spicy prawn-filled filo tarts, topped with mango salsa DF

Mackerel scorched and served on a sweet potato rosti

Sriracha-marinated king prawns served with wasabi and lime aioli

[Dessert Canapés]

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

Chocolate-dipped British strawberries GF/DF

Profiteroles filled with fresh cream and dipped in salted caramel or chocolate

Package Prices

[5 CANAPÉ PACKAGE]

Please choose 5 canapé items from our menu - £14.50 + VAT per person, to include 5 canapés

[7 CANAPÉ PACKAGE]

Please choose 7 canapé items from our menu - £18.50 + VAT per person, to include 7 canapés

[9 CANAPÉ PACKAGE]

Please choose 9 canapé items from our menu - £22.50 + VAT per person, to include 9 canapés

Staff Charges

Staff: £90.00 + VAT per every 25 covers (For a three- or four-hour cruise)

Chef: £120.00 + VAT (For a three- or four-hour cruise)

For a hot canapé event, we will send a chef to freshly prepare and heat the canapés on site.

Please note: All of our canapés can be enjoyed either hot or cold. If you would like hot canapés for your event, we will need to send a chef to prepare these on board for you.

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

