# Christmas Menu 2025



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# Cold Buffet 1

Sliced Norfolk Turkey Breast Home cured Gammon Vegetarian quiche on a bed of rocket New potato Salad

Tomato red onion & basil salad Penne pasta & pimento salad Mixed leaf salad with vinaigrette dressing

Fresh Apple flan served with fresh cream

Basket of bread and butter

#### £28.00+ VAT per person

# Cold Buffet 2

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

Seafood and Smoked Salmon Platter served with a fresh dill and lemon soured cream

Leek, Mushroom & Cheddar Tart Traditional Chunky Coleslaw New Potato Salad with chives Crisp Mixed Leaf Salad with French Dijonnaise Mustard Dressing

Apple Pie with Cinnamon Anglaise

Assorted Bread Basket

#### £33.00 + VAT per person

#### Staff surcharge: (up to 4 hours)

0 – 74 guests- £180.00 + VAT 75 – 99 guests- £270.00 +VAT 100 + guests - £360.00 + VAT

#### Additional hours are charged at £18.00 + VAT per staff member per hour

Cold Buffets will be served on disposable plates and cutlery. You can hire China and Cutlery for your event for an additional cost.

# Hot Buffet 1

Roast Breast of Norfolk Turkey Traditional baked Ham Chestnut & thyme stuffing, sausage & bacon wrap Roasted New Potatoes Seasonal root vegetables

Traditional Yule log with fresh cream

Selection of bread & Butter

£29.00 + VAT per person

# Hot Buffet 2

Turkey & Ham Pialaffe Sauté of Beef Bourguignone Roast Vegetable Crumble with Tomato Pepper Ragout Mixed Salad (V) Christmas Slaw Roasted Rootveg Roasted new potatoes

Jam Roly Poly

Basket of various breads and Butter

#### £33.00 + VAT per person

Staff surcharge: (up to 4 hours) 0 - 74 guests- £180.00 + VAT

75 – 99 guests- £270.00 +VAT 100 + guests - £360.00 + VAT

Additional hours are charged at £18.00 + VAT per staff member per hour

Hot Buffets will be served on disposable plates and cutlery. You can hire China and Cutlery for your event for an additional cost



Luxury Cruises Along The Thames

### Silver Service 1 (min 50 PAX)

#### Starter

Fan of honeydew melon with raspberry coulis and orange & strawberry

#### Main course

Roast Norfolk breast of Turkey On a slice of traditionally cured gammon ham 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

#### £64.00 + VAT per person

### Silver Service 2 (min 50 PAX)

**Starter** Prawn Cocktail with Crayfish

#### **Main Course**

Breast of corn fed Chicken Stuffed with spinach ricotta & leek sauce Grand Mere potatoes Seasonal root vegetables

#### Dessert

Lemon Tart With cream Chantilly

Roll and Butter Tea/Coffee & Mini Mince Pie

#### £66.00+ VAT per person



### Silver Service 3 (min 50 PAX)

Reception

### Cold

Smoked Salmon Coin Stilton & Leek tart Spicy Prawn Crustard

Hot

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 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

> Roll and Butter Tea/Coffee/Petite Fours

#### £72.00 + VAT per person

#### Staff surcharge included for up to a 4 hour cruise

China, Cutlery and Linen are all included in the Silver Service menus Vegetarian/vegan option – Nut roast

Nut Roast will be provided as a vegetarian/vegan substitute in place of all non-vegetarian or non-vegan courses and buffets.

## **Dietary Requirements**

We are able to cater for the following dietary requirements:

- Halal available on request

- Vegetarian - Vegan - Gluten-free - Coeliac - Dairy-free

- Various allergies (please enquire)

We can provide Kosher options as close to the original menu as possible. These will be priced separately. For any other dietary requirements and/or allergies, please enquire.

Please note, we do not operate a nut free kitchen, there may be traces of nut found in all our products