

## Three Course Sit-Down Menu 2022



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[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 DF**
  - **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**
- (Vegetarian) - Goats cheese and caramelised red onion tarts** topped with asparagus spears **(Vegetarian)**

[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/DF + Vegan**
- **Grilled haloumi** served atop slow roasted Portobello mushrooms, with a thyme and shallot vinaigrette **GF Vegetarian**

[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**

**Finishing with Coffee, Tea and Truffles**

Including crockery, cutlery and oven hire, and Chef and for 4 hours on board: £47.25 +VAT pp

Including canapes on arrival, crockery, cutlery and oven hire, and Chef on board: £51.50+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!*

