

Barbeque Menu 2022



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



[Option 1]

Homemade 6oz Burger with a Variety of Relishes, Sauces and Mustards DF

Barbequed Cumberland Sausages with Fried Onions DF

Marinated Chicken Thighs and Drumsticks in a Spicy brown sauce DF GF

Hot Jacket Potatoes and Butter DF/GF

Coleslaw Salad DF/GF

Assorted Mixed Seasonal Salad DF/GF

Decorated English Cream Trifle with strawberries

Fresh Bread and Butter

Price £22.00 + VAT

[Option 2]

Gourmet grilled 8oz Beef Burgers served with Mature Cheddar and Red Onion Marmalade

In a fresh Brioche Bun DF

Whole roasted and Barbeque Glazed Chicken Pieces DF GF

Piquant marinated Lamb Kebabs, with peppers and red onion DF GF

Hot Baked Vegetarian Capsicum Glazed with Cheese GF

Greek salad with diced Feta and Olives GF

Cous Cous with vegetables and sultanas DF

Provençale pasta salad DF

Fruit topped Cheesecake with fresh cream

Fresh bread and Butter

Price £25.00 + VAT

[Option 3]

Cajun-Spiced Monk Fish Kebabs with Mushrooms, Courgettes and Onions GF/DF

Glazed Devilled Pork Spare Ribs in a Rich Tomato Sweet and Sour Sauce GF/DF

Marinated Chicken thighs and drumsticks Barbequed in a spicy brown sauceGF/DF

Hot Baked Ratatouille Vegetarian Capsicum Glazed with a Cheese and Breadcrumb Topping

Hot New Minted Potatoes with Parsley GF

Tomato, Radish and Spring Onion Bowl GF DF

Mixed Vegetable Salad GF/DF

Lettuce, Bean shoots and Mixed Nut Salad GF/DF

Vanilla Cheesecake with a red berry compote

Fresh bread and Butter

Price £25.00 + VAT

[Option 4]

Selection of assorted canapes on arrival, variety of meat, fish and vegetarian

Teriyaki marinated Rib-eye Steak, Flashed Grilled

Served with homemade aioli GF/DF

Brochette of Coriander Scented Chicken Breast, Served with Mint Yogurt GF/DF

Chilli and Honey Flavoured Game Sausages (or Cumberland sausages if preferred) DF

Sweet Potatoes and Herbed Salad GF/DF

Bismarck Salad: Lettuce heart, red cabbage and horseradish GF/DF

French bean and Mushroom Vinaigrette GF/DF

Beetroot with Orange Dressing GF/DF

Cherry Tomatoes and Iceberg Lettuce GF/DF

Sharp Lemon Tart and Cream

Fresh Bread and Butter

Price £29.00 + VAT



[Option 5]

Pulled Pork in a Smokey barbeque sauce, served with a floured bap

Marinated Fresh Salmon and Vegetable Kebabs with Dill Dressing

Barbequed Minute Scaloppines of Norfolk Turkey Breast

Hot Baked Casserole of Assorted Root Vegetables, with a Paprika Breadcrumb Glaze

Hot Jacket Potatoes, served with chive sour cream and mature cheddar
Caesar Salad with Parmesan Cheese
Classic Coleslaw
New Potato Salad

Luxury Black Forest Gateaux with Kirsch and Cream

Fresh Bread and Butter

Price £29.00 + VAT

[Option 6 – VEGAN (minimum of 20 guests)]

Grilled Tofu with Pepper and Chilli Sauce DF/GF

Grilled Aubergine and Courgette with Quinoa Salad DF/GF

Pulled Jack Fruit Burgers in a Sesame Seed Bun DF/GF

Hot Jacket Potatoes, served with Baked Beans
Picked Pink Coleslaw

Spinach and Cherry Tomato Salad with Balsamic Dressing

Vegan Brownies *****

Fruit Salad

Fresh Bread and Oils

Price £19.50 + VAT

[Option 7 – Caribbean Menu]

Jerk Chicken Legs

Lamb, Pepper and Pineapple Kebabs with a Chilli Lime Mayo

Jamaican Grilled Red Snapper Escovitch

Grilled Plantain

Jerk Aubergine

Sweet Potato Salad

Coconut and Mango Rice

Tomato and Spring Onion Salad

Mixed Salad

Exotic Fruit Salad with a Rum Syrup

Passion Fruit Topped Cheesecake

Fresh Bread and Butter

Price £27.50 + VAT

To add Tea and Coffee to your menu:

£3.10+VAT per person

Includes cups and saucers, milk, sugars and all accompaniments

Staff surcharge based on a 3 or 4 hour cruise + one hour set up

0 – 74 guests- £144.00+ VAT

75 – 99 guests- £216.00+VAT

100 + guests - £288.00 + VAT

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

There will be one hour set up charge @ £18.00 + VAT per staff member prior to all menu's

Our Barbeque menus will be freshly cooked on board for your event, and then set up and served as a buffet for you and your guests.

Barbeque menus are served on disposable crockery and cutlery, and we will provide napkins and white disposable tablecloths for the tables, linen tablecloths can be added for an extra cost of £4.00+VAT per cloth if required.

China and real cutlery can be provided at 30p + VAT per person.

