

Bowl Foods Menu 2022



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



[Vegetarian Bowl Foods]

Creamy Garden pea and Broad Bean Risotto with Arborio rice, finished with Shaved Parmesan GF

Chargrilled Haloumi, marinated in Chilli and Garlic, on a Roquette and Cherry Tomato Salad GF/DF

Roasted Root Vegetable and Squash Tagine, served on Spiced Cous Cous GF/DF

Italian Style Caprese Pasta Salad with fresh Tomato and Mozzarella, and Homemade Pesto DF/GF

[Vegan Bowl Foods]

Sweet Potato and Spinach Saag Aloo Curry, served on a bed of Steamed Rice GF/DF

Bulgur Wheat and Lentil salad with fresh Parsley, Mint and Dill, with Fresh Pomegranate DF/GF

Tofu, Cashews and Asian Green Vegetables, stir fried in a Sesame and Soy Sauce DF/GF

Black Bean and Quinoa Salad with Red Pepper and Spring Onion, spiced with Cayenne Pepper DF/GF

Masala Beans with tasted Naan Bread finished with coriander and mango chutney DF

Roasted and Shredded Jack Fruit with BBQ Sauce served in Crisp Taco with shredded lettuce and Guacamole

[Fish Bowl Foods]

Thai marinated Monkfish in a Crisp Batter, served with Hand-cut Chips and Wasabi Mushy Peas

Classic Prawn Cocktail with Marie Rose Sauce, served on a Salad of Cucumber, Lime and Avocado
DF/GF

Fillet of Salmon presented on a Lemon and Thyme marinated Chickpea and Bean Salad DF/GF

Spicy Prawns sautéed with Chili, Fresh Basil leaves and Vermicelli Rice Noodles DF/GF

Red Thai Curry with Fresh Seasonal Fish flavoured with Ginger Chilli and Lime Leaves finished with Creamy coconut DF/GF

Salmon Supreme with Lime Coriander and Chilli on a coconut

[Meat Bowl Foods]

Mexican Chili Beef con Carne in a Rich Tomato Sauce, with Steamed rice and Tortilla Chips DF/GF

Sautéed Chicken Supreme in a Creamy Tarragon and White Wine Sauce, with New Potato GF

Cumberland Pork Sausage served on creamy Mashed Potatoes with Caramelised Red Onion Gravy

Brick Lane style Chicken Biryani with Indian Herbs DF/GF

Slow-cooked Pulled Pork shoulder in a Smoky Barbeque Sauce, served in a Floured Bap GF

Middle Eastern Lamb Kofta skewers on a Sundried Tomato Cous Cous with Tzatziki Yoghurt Sauce GF

Chargrilled Chicken on a bed of Baby Gem Lettuce, with Parmesan and Caesar dressing DF/GF

[Dessert Bowl Foods]

Classic Vanilla Bean Crème Brûlée topped with Caramelised Toffee GF

Dark Chocolate Mousse served with Italian Biscotti GF

Warm Spiced Apple Crumble served with Crème Anglaise

Vanilla Pannacotta served with a Red Berry Compote GF

Eton Mess of Whipped Cream and Fresh berries, topped with Crumbled Meringue GF



Package Prices

[3 BOWL FOOD PACKAGE]

Please choose 3 bowl food items from our menu- £6.00 per bowl
Includes hire of bowls and service equipment, and Chef on-site
£18.00+VAT per person

[4 BOWL FOOD PACKAGE]

Please choose 3 bowl food items from our menu- £6.00 per bowl
Please choose 1 Dessert bowl from our menu - £6.00 per bowl
Includes hire of bowls and service equipment, and Chef on-site
£24.00+VAT per person

[BOWL FOOD AND CANAPES PACKAGE]

3 Savoury canapes per person on arrival, or sweet canapes to finish - £6.00
Please choose 3 bowl food items from our menu- £6.00 per bowl
Includes hire of bowls and service equipment, and Chef on-site
£24.00+VAT per person

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

*Please choose your bowl foods from our menu, and we will provide 1 of each item per person.
If you have any particular dietary requirements please let us know and we can help you choose items
to suit.*

