Dessert Menu 2022



020 7118 1908

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



[DESSERTS]

Vanilla Cheesecake with a red berry compote

Sharp Lemon Tart and Cream

Luxury Black Forest Gateaux with Kirsch and Cream

Warm Spiced Apple Crumble served with Crème Anglaise

Vanilla Pannacotta served with a Red Berry Compote GF

Exotic Fruit Salad with a Rum Syrup

Passion Fruit Topped Cheesecake

Rich Chocolate Gateaux with Cream

Price £3.85 +VAT

[PREMIERE 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

Decorated English Cream Trifle with strawberries

Vegan Brownies with almond cream and fresh berries

Sweet Honey and Pistachio Syrup Cake

Orange Polenta Cake with a Cinnamon Whipped Cream

Classic Vanilla Bean Crème Brûlée topped with Caramelised Toffee GF

Dark Chocolate Mousse served with Italian Biscotti GF

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

British Strawberries and Chantilly Cream served in a crispy meringue nest

Price £4.95 +VAT

Staff Charges

Staff surcharge:

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