

Plated Lunch Menu 2022



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



[Option 1]

Smoked Salmon Rose with Dill, served with soda bread and a mustard dressing

Poulet a la crème- braised chicken in a white wine cream sauce with mushrooms

Italian New Season Potatoes in Their Skins
Vegetables Panache

British Strawberries and Chantilly Cream served in a crispy meringue nest

Fresh bread and Butter

Tea/Coffee and mints
Price: £34.00 + VAT

[Option 2]

Herbed goat's cheese and tomato tart on a bed of mixed leaf with dressing

Pan Fried Pork Chop with a café ala mustard sauce

Parsley Potatoes
Ensalada Mixta- Mixed Green Salad

Vanilla cheesecake served with a red berry coulis

Fresh bread and Butter

Tea/Coffee and Mints
Price: £34.00 + VAT

Staff Charge: £90.00+VAT per every 15 covers which includes one hour set up

Please choose one of our set plated lunch menus for your event, the Starter, Main and Dessert will be plated service, with the vegetables and sides served family service. Dietary requirements should be made known in advance for your event, and our chef can cater for any special requirements accordingly.



[Option 3]

Platters of marinated olives, assorted dips and flat breads

Fillet of Cod Baked with home-made Pesto and Lemon Zest

New Potatoes

Ratatouille with lemon and herb crumb

Apple flan served with double cream

Fresh bread and Butter

Tea/Coffee and Mints

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