

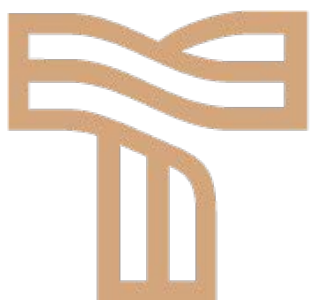
Premiere Hot Buffet Menu 2022



020 7118 1908

Bookings@thamespartyboats.co.uk

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



THAMES
PARTY BOATS



[Option 1]

Fresh Baked Cod with a Lemon Zest and Herb Crust

Chicken ala king Chicken Breast Sautéed with Peppers and Cream finished with Tarragon

Vegetarian Lasagne in a Tomato Provencal Sauce, topped with a Rich Cheese Sauce

Pasta Salad with Roasted Red Pepper and Spanish Onion DF

Tossed Mixed Leaf Salad with Honey and Mustard Dressing GF DF

Vanilla Cheesecake served with a Red Berry Compote

Fresh Fruit Salad and Cream

Fresh Bread and Butter

Tea and Coffee

Price £30.80 + VAT

[Option 2]

Spicy Buffalo Chicken Wings served with Celery, and a Blue Cheese Dip GF DF

Macaroni and Cheddar Cheese topped with Truffle Oil

American Cheeseburgers with Ketchup and Mustard, in Sesame Seed Buns GF DF

Hot Corn on the Cob with Butter GF

Caesar Salad DF GF

Rich Chocolate and Pecan Brownie

Warm Apple Crumble with Cinnamon and Cream

Fresh bread and Butter

Tea and Coffee

Price £30.80+ VAT





[Option 3]

Slow-cooked Moroccan Lamb Tagine with Chick Peas and African Spices DF GF

Spiced Squash and Vegetable Stew with Roasted Pepper Harissa DF GF

Chargrilled Piri-Piri Chicken Pieces DF GF

Coriander and Pomegranate Cous Cous DF

Green Salad with Mixed Leaves, Cucumber, Cherry Tomatoes House Dressing GF DF

Sweet Honey and Pistachio Syrup Cake

Tropical Fruit Salad with Berry Coulis

Moroccan Flatbreads

Tea and Coffee

Price £30.80 + VAT

[Option 4]

Italian Beef Lasagne layered with Slow-cooked Ragu, Provençal Tomato Sauce and Béchamel

Chicken Breast baked in a Rich Provençal Tomato sauce with Red Peppers GF DF

Traditional Aubergine Parmigiana finished with Parmesan cheese

New Potato Salad with Chives GF DF

Layered sliced Tomatoes, Red Onion and Basil Salad GF DF

Three Bean Salad with Italian Herbs and Virgin Olive Oil GF DF

Belgian Chocolate Truffle Mousse topped with Raspberries

Fresh British Strawberries and Cream

Fresh Bread and Butter

Tea and Coffee

Price £33.00 + VAT





[Option 5]

French Coq au Vin: Slow cooked Chicken in Red Wine Sauce

Baked Ratatouille topped with a Lemon and Herb Crumb

Salmon en Croute: Salmon baked with Spinach and Ricotta, encased in Puff Pastry

Sliced Potato Gratin

Mixed Green Salad with a French Dressing

French Bean Salad

Tart au Citron: Sharp Lemon Curd Tart served with Whipped Cream

Crème Brulé Cheesecake with Raspberry Coulis

Fresh Bread and Butter

Tea and Coffee

Price £33.00+ VAT

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 Hot Buffet will be freshly prepared for you and your guests, our Buffet menus are served on real crockery and cutlery, and we will provide napkins and white disposable tablecloths for the table. Linen tablecloths can be added for an extra cost of £3.75+VAT per cloth if required.