

# Thames Cruises

Lambeth Pier, Albert Embankment, London SE1 7SG  
Tel: 020 7928 9009 / Fax: 020 7401 2894 / E: info@thamescruises.co.uk

## DELUXE BUFFET MENUS

All menus are served on china with linen tablecloths & napkins  
Vegetarian Options are available – please ask us about choices  
Please note 'Buffet Low Numbers' staff surcharges below

### **Menu 1G - £29.50 + VAT**

#### On Arrival:

Assorted Deep Fried Thai Meat & Seafood Dimsums  
With Hot Chilli Dips and Soy Sauce  
(chicken & ginger puffs, seafood in filo pastry, prawn  
balls, spring rolls,  
veg samosas, Thai money bags )  
\*\*\*

Crown of Roasted Norfolk Turkey Breast with Sage  
and Onion Stuffing, Chipolata Sausages & Cranberry  
Sauce  
\*\*\*

Poached Paupiettes of River Trout on a bed of Sherry  
and Tarragon Cream garnished with Curly Endive  
\*\*\*

Boned Loins of Pork Pot Roasted with Poached Fennel  
Sprinkled with Parmesan Shavings, Apple Puree  
Compote  
\*\*\*

Hot Diced New Potatoes with Sour Cream  
Radicchio & Iceberg with Lotus Root Slices  
Beef Tomatoes with Olive Dressing  
Green Bean & Mushroom Bowl  
\*\*\*

Raspberry & Redcurrant Filo Tart & Cream  
Organic Banana Cake  
\*\*\*

Wholemeal Rolls & Butter  
\*\*\*

Coffee & Mints

### **Menu 3G - £29.50 + VAT**

#### Canapés on Arrival:

Mozzarella Cheeses & Dill, Tranche of Smoked Chicken,  
Triangles of Smoked Salmon & Capers, Anchovy Fillets &  
Olives, Spicy Crab on Malt Loaf, Prawn Cups  
\*\*\*

Whole Carved Scotch Sirloin of Beef with Freshly Grated  
Horseradish Sauce and Assorted Meats  
\*\*\*

Delice of Poached Salmon on a Bed of Creamy Duglere  
Coulis Garnished with Oak Lettuce and Wedges of Lime  
\*\*\*

Dijon Glazed Roasted Guinea Fowl Sliced & Placed on a  
Bed of Couscous and Fresh Figs  
\*\*\*

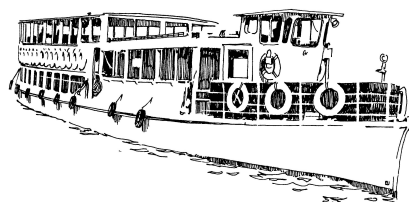
Barley Risotto Salad with shrimps, nuts and meat  
Dressed Roasted Vegetables Salad  
Sugarsnap peas and Lettuce Bowl  
Florida Salad with New Season Radish and Spring Onions  
\*\*\*

Cherry Mousse Cheesecake  
\*\*\*

Variety of Continental Cheeses with Celery Sticks and  
Biscuits  
\*\*\*

French Stick and Butter  
\*\*\*

Coffee and Mints



Reg. No. 1127150 England VAT No. 624 8641 30  
Registered Office: Lambeth Pier, Albert Embankment, London SE1 7SG

# Thames Cruises

Lambeth Pier, Albert Embankment, London SE1 7SG  
Tel: 020 7928 9009 / Fax: 020 7401 2894 / E: info@thamescruises.co.uk

## Menu 5G - £29.50 + VAT

### On Arrival:

Hot Tempura Vegetables with Sour Cream Dip  
Goujons of Scampi Tails with Sauce Tartar  
Deep Fried Brie Cheese with Cranberry Sauce  
Batter Coated Onion Rings with Spicy Dips

\*\*\*

Haunch of Home Boiled Ham Basted  
with Maple Syrup Studded with Cloves  
& garnished with Stuffed Tomatoes

\*\*\*

Salpicons of Pheasant Brest Served  
on a Bed of Pork Stuffing and Coated Chaud-Foid

\*\*\*

Hot Chicken Supreme in Sauce Bourguignon  
(onions, bacon, carrot batons, bay leaf,  
thyme and parsley in red wine sauce)

\*\*\*

Potato Salad in their skins  
Rocket Salad with Sun-Dried Tomatoes  
Sweetcorn and Red Bean Mix  
Button Mushroom Salad Provencal  
Chicory and Radicchio Lettuce

\*\*\*

White Truffle Torte with Cream

\*\*\*

English and European Cheeses with Biscuits

\*\*\*

Soft Brown and White Rolls with Butter

\*\*\*

Coffee and Mints

## Menu 1H - £31.50 + VAT

### ITALIAN BUFFET

#### Antipasti Selection

Marinated Button Mushrooms, Black Olives with Sweet  
Peppers in White Wine Vinegar, Artichoke Hearts & Bottoms  
in Vinaigrette, Rock Melon Wedges with Soft Figs,  
Mortadella, Salami, Bresaola, Fresh Sautéed Sardines with  
light dressing & sliced red onions

\*\*\*

Supreme of Chicken Breast Caccatoria  
(cooked in chopped garlic, onion, yellow capsicums,  
tomatoes, herbs & red wine sauce)

\*\*\*

White Veal Stew with Pearl Onions  
and Flavoured with Grain Mustard

\*\*\*

Braised Whole Onions in Rich Bolognese Sauce  
with Shaved Parmesan

\*\*\*

Spinach and Mascarpone Green Lasagne a la Napolitano

\*\*\*

Smoked Bologna Sausages

\*\*\*

Fusilli Pasta Salad with Arrabiata Sauce  
Carponata Salad

(aubergines, celery, courgettes, onions capers & anchovy  
fillets in a sharp tomato sauce)

Sicilian Sliced Marinated Tomatoes

Lollo Rosso, Radicchio & Assorted Lettuce Mix

\*\*\*

Lemoncello & Amaretti Torte

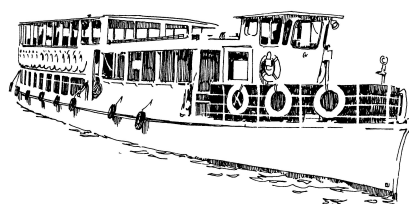
Traditional Tiramisu

\*\*\*

Baked Ciabatta Bread and Butter

\*\*\*

Coffee and Tea served  
with Coconut & Cherry Loaf Cake



Reg. No. 1127150 England VAT No. 624 8641 30  
Registered Office: Lambeth Pier, Albert Embankment, London SE1 7SG

# Thames Cruises

Lambeth Pier, Albert Embankment, London SE1 7SG  
Tel: 020 7928 9009 / Fax: 020 7401 2894 / E: info@thamescruises.co.uk

## SURCHARGES and EXTRAS

### BUFFET MENUS: Low numbers surcharge

0-74 covers: **£80 +VAT**  
75-99 covers: **£40 +VAT**  
100 + covers: **No Charge**

### Functions over 4 Hours

Staff charged at **£10 + VAT** per hour per staff

### Extra Staff to Circulate Drinks

**£40 + VAT** per staff for up to 4 hours

### Where not included in the menu (per person)

China & stainless steel cutlery per cover: **£2.50 + VAT**  
Linen table cloths per table: **£3.55 + VAT**  
Linen napkins each: **£1.85 + VAT**  
(The above items are included in some of the menus as standard – please ask us to confirm)

### Extra Desserts / Cheese / Petit Four

Deserts **£3.00 + VAT**  
Petit Fours from **£4.50 + VAT**  
Cheese & Biscuits **£3.75 + VAT**

### Tea / Coffee

Tea / Coffee & Biscuits **£2.00 + VAT**  
Tea / Coffee & Biscuit **£4.50 +VAT**  
Tea / Coffee & Danish **£5.00 +VAT**  
Tea / Coffee & Assorted Cakes **£5.50 +VAT**

### Vegetarian Alternatives

Mushroom Stroganoff  
Vegetable Moussaka  
Baked stuffed aubergines with a cheese topping  
Buckwheat pancakes filled with creamed spinach  
Spicy mixed root vegetable casserole  
Glazed courgette & red onion quiche  
Mushroom & broad bean stroganoff

### Extra Desserts

Glazed Apple Flan  
Assorted Cheese Cakes  
Fresh Fruit Salad and Cream  
Crème Brulee  
Tortes and Tartes  
Luxury Gateaux  
Cream Filled Profiteroles with Chocolate Sauce  
Assorted Cheese & Biscuits

### Petit Fours

Strawberries Dipped in Dark Chocolate  
Petit Tartlettes with  
Crème Patissier & Glazed Fruit  
Physalis in Royal Icing  
Mint Leaf Chocolates  
Fresh Chestnuts in Spun Sugar  
Nougatine Cookie  
Chessboard Sable  
Assorted Belgium Chocolate  
Apple Pie Bites  
Mini Chocolate Filled Cups

