

Bowl Foods Menu



[TELEPHONE] 0207 237 9111

[EMAIL] info@riverthamescruises.co.uk

[WEBSITE] www.riverthamescruises.co.uk

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Luxury Cruises Along The Thames

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[Vegetarian Bowl Foods]

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

Chargrilled Haloumi, marinated in Chilli and Garlic, on a Rocket and Cherry Tomato Salad

Roasted Root Vegetable and Squash Tagine, served on Spiced Cous Cous

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

[Vegan Bowl Foods]

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

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

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

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

[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

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

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

Keralan Curry with Flaky Cod, Coconut Milk and seasoned with Mustard Seeds and Turmeric

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[Meat Bowl Foods]

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

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

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

Brick Lane style Chicken Biryani with Indian Herbs

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

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

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

[Dessert Bowl Foods]

Classic Vanilla Bean Crème Brûlée topped with Caramelised Toffee

Dark Chocolate Mousse served with Italian Biscotti

Warm Spiced Apple Crumble served with Crème Anglaise

Vanilla Pannacotta served with a Red Berry Compote

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

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Package Prices

[3 BOWL FOOD PACKAGE]

Please choose 3 bowl food items from our menu- £4.95 per bowl
Includes hire of bowls and service equipment, and Chef on-site
£14.85+VAT per person

[4 BOWL FOOD PACKAGE]

Please choose 3 bowl food items from our menu- £4.95 per bowl
Please choose 1 Dessert bowl from our menu - £4.95 per bowl
Includes hire of bowls and service equipment, and Chef on-site
£19.80+VAT per person

[BOWL FOOD AND CANAPES PACKAGE]

3 Savoury canapes per person on arrival, or sweet canapes to finish - £4.95
Please choose 3 bowl food items from our menu- £4.95 per bowl
Includes hire of bowls and service equipment, and Chef on-site
£19.80+VAT per person

*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.*

