

Christmas sit down menu choices

[STARTERS]

- **Seasonal Melon Salad**- Trio of seasonal melon with a mango & mint salsa, drizzled with port syrup
- **Ham hock terrine** served with our own piccalilli and a sourdough croute
- **Prawn and crayfish cocktail** with a marie rose sauce **GF**
- **Salmon gravlax**, marinated with beetroot and dill and served with pickled vegetables **GF**
- **Watermelon and feta salad** with toasted pumpkin seeds and a pink grapefruit dressing **GF**
- **Goats cheese and cranberry tarts** topped with asparagus spears

[MAINS]

- **Turkey Breast with Stuffing**- Bronzed turkey breast, served with chestnut stuffing, pigs in blankets and a red wine jus
- **Rosemary and garlic roasted rump of lamb** served with minted pea and potato puree, seasonal vegetables and a redcurrant jus **GF**
- **Pan fried supreme of salmon** with a champagne & chive cream sauce **GF**
- **Fillet of sea bass**, pan fried and served with roasted salsify, buttered fava beans and a lobster bisque **GF**
- **Mushroom filo parcel**- Wild mushroom filled filo parcel with red pepper coulis
- **Grilled haloumi** served atop slow roasted Portobello mushrooms, with a thyme and shallot vinaigrette **GF**

[DESSERTS]

- **Star anise pannacotta** with winter berry compote
- **Sliced apple flan** with sticky caramel glaze
- **Chocolate mousse**- Rich chocolate mousse with Bailey's crème anglaise
- **Traditional Christmas pudding** served with brandy sauce

Finishing with Coffee, Tea and Truffles

Including crockery, cutlery and oven hire, and Chef on board: £36.95 +VAT per person
Including canapes on arrival, crockery, cutlery and oven hire, Chef on board: £40.90+VAT per person
Staff charge: £45+VAT per every 15 covers

Please choose two starters, mains and desserts for your event. We are able to create bespoke menu for you according to your requirements and for any occasion, please enquire for your unique menu!

RIVER THAMES CRUISES
Luxury Cruises Along The Thames