

Christmas Menu



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RIVER
THAMES
CRUISES

Luxury Cruises Along The Thames

Admiral Enterprise
RIVER THAMES CRUISES
Luxury Cruises Along The Thames

Cold Buffet 1

Sliced Norfolk Turkey Breast
Home cured Gammon
Vegetarian quiche on a bed of rocket
Hot new buttered potatoes

Tomato red onion & basil salad
Penne pasta & pimento salad
Mixed leaf salad with vinaigrette dressing

Fresh Apple flan served with fresh cream

Basket of bread and butter

£15.75 +VAT per person

Cold Buffet 2

Sliced Rare Sirloin of Beef
Crusted with paprika & cracked black pepper,
served with a creamed horseradish

Poached Fillets of Fresh Scottish Salmon
served with a fresh dill and lemon soured cream

Leek, Mushroom & Cheddar Tart
Traditional Chunky Coleslaw
New Potato Salad with chives
Crisp Mixed Leaf Salad
with French Dijonnaise Mustard Dressing

Apple Pie with Cinnamon Anglaise

Assorted Bread Basket

£19.00 +VAT per person

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Hot Buffet 1

Roast Breast of Norfolk Turkey
Traditional baked Ham
Chestnut & thyme stuffing, sausage & bacon wrap
Roasted New Potatoes
Seasonal root vegetables

Traditional Yule log with fresh cream

Selection of bread & Butter

£17.00+VAT per person

Hot Buffet 2

Turkey & Ham Pialaffe
Sauté of Beef Bourguignone

Seared Pimento stuffed with wild rice & tomato
Concasse (v)
Bavarian red cabbage
Courgette & Aubergine ratatouille
Seasonal garden vegetables
Roasted new potatoes

Chocolate & Strawberry Torte
With Cotswold double cream

Basket of various breads and Butter

£19.50 +VAT per person



Silver Service 1

Starter

Fan of honeydew melon with raspberry coulis
and orange & strawberry sail

Main course

Roast Norfolk breast of Turkey
On a slice of traditionally cured gammon ham
Bacon and sausage wrap
Chestnut and thyme stuffing
Roasted new potatoes
Honey roasted root vegetables

Dessert

Traditional Christmas pudding
With Crème Anglaise

Roll and Butter

£24.00 +VAT per person

Silver Service 2

Starter

Prawn Cocktail with Crayfish

Main Course

Breast of corn fed Chicken
Stuffed with spinach ricotta & leek sauce
Grand Mere potatoes
Seasonal root vegetables

Dessert

Lemon Tart
With cream Chantilly

Roll and Butter
Tea/Coffee & Mini Mince Pie

£27.00 +VAT per person



Silver Service 3

Reception

Cold

Smoked Salmon Coin
Stilton & Leek tart

Hot

King Prawns in filo served with sweet chilli dip
Vegetable Samosas
Cocktail sausages glazed in honey & wholegrain mustard

Starter

Salmon terrine garnished with balsamic glaze & chive crème fraiche

Main course

Roast Norfolk breast of Turkey
On a slice of traditionally cured gammon ham
Bacon and sausage wrap
Chestnut and thyme stuffing
Roasted new potatoes
Honey Roasted root vegetables

Dessert

Vanilla cheesecake with winter berries
On a mango coulis

Roll and Butter
Tea/Coffee/Petite Fours

£30.50 +VAT per person

Staff surcharge:

0 – 74 guests- £110.00+ VAT
75 – 99 guests- £55.00+VAT
100 + guests - No charge