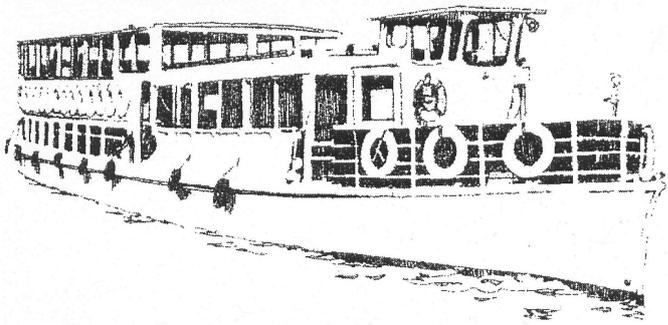


Thames Cruises

Three Course Sit-Down Menu



020 7928 9009
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Thames Cruises

STARTERS

Chicken liver parfait served with toasted brioche and a port and cranberry reduction

Ham hock terrine served with our own piccalilli and a sourdough croute

Prawn and crayfish cocktail with a marie rose sauce **GF DF**

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 (Vegetarian)**

Goats cheese and caramelised red onion tarts topped with asparagus spears **(Vegetarian)**

MAINS

Corn-fed breast of chicken stuffed with sundried tomato and basil, served with wilted spinach and buttered fondant potatoes **GF**

Rosemary and garlic roasted rump of lamb served with minted pea and potato puree, seasonal vegetables and a redcurrant jus **GF**

Baked darn of salmon with a polenta crust presented on crushed new potatoes, with asparagus tips and a saffron beurre blanc **GF**

Fillet of sea bass, pan fried and served with roasted salsify, buttered fava beans and a lobster bisque **GF**

Aubergine stuffed with provincial vegetables and served with a red pepper coulis **GF / DF + Vegan**

Grilled haloumi served atop slow roasted Portobello mushrooms, with a thyme and shallot vinaigrette **GF (Vegetarian)**

DESSERTS

Strawberry mille feuille with shortbread biscuits and served with a raspberry coulis

Duo of chocolate mousses with a Bailey's crème anglaise **GF**

Eton mess with whipped cream and fresh berries, topped with crumbled meringue **GF**

Finishing with Coffee, Tea and Truffles

Including crockery, cutlery and oven hire, and Chef and 4 staff for 4 hours on board: £44.95 +VAT per person

Including canapes on arrival, crockery, cutlery and oven hire, Chef and staff on board: £48.90+VAT per person

Staff are based on one staff to every 15 covers. Cruise over 4 hours are charged at £15.00 + VAT per staff member per hour.

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!