

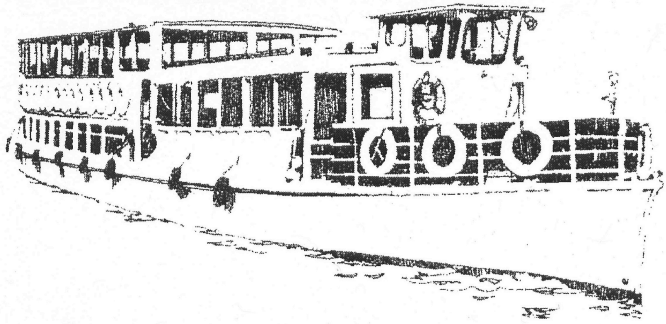
# Thames Cruises

[www.thamescruises.com](http://www.thamescruises.com)

## Christmas Menu



**020 7928 9009**  
**[info@thamescruises.com](mailto:info@thamescruises.com)**  
**[www.thamescruises.com](http://www.thamescruises.com)**



# Thames Cruises

[www.thamescruises.com](http://www.thamescruises.com)

## COLD BUFFET 1

Sliced Norfolk Turkey Breast  
Home cured Gammon  
Vegetarian quiche on a bed of rocket  
Hot potato salad

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

**£22.00 +VAT per person**

## COLD BUFFET 2

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

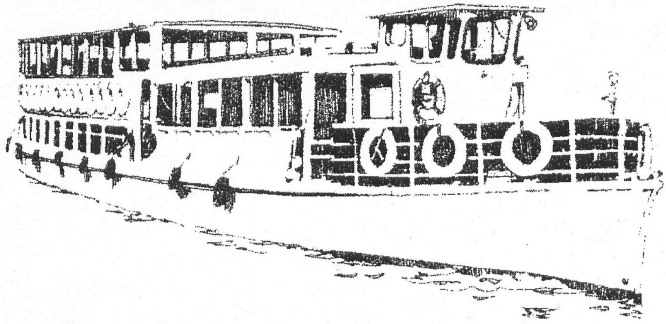
Seafood and Smoked Salmon Platter  
served with a fresh dill and lemon soured cream

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

**£24.00 +VAT per person**



# Thames Cruises

[www.thamescruises.com](http://www.thamescruises.com)

## 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

**£24.00+VAT per person**

## HOT BUFFET 2

Turkey and Ham Pie  
Sauté of Beef Bourguignone

Seared Pimento stuffed with wild rice & tomato

Concasse (v)

Bavarian red cabbage

Courgette & Aubergine ratatouille

Seasonal garden vegetables

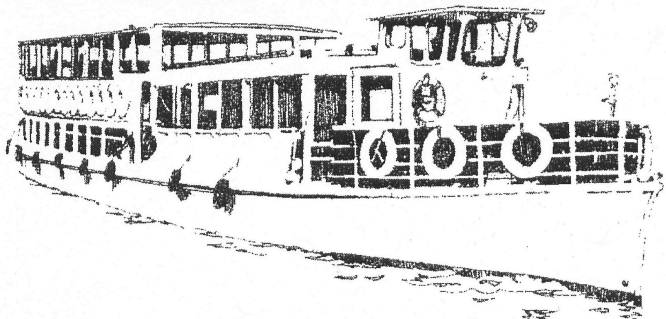
Roasted new potatoes

Chocolate & Strawberry Torte

With Cotswold double cream

Basket of various breads and butter

**£24.00 + VAT per person**



# Thames Cruises

[www.thamescruises.com](http://www.thamescruises.com)

## SILVER SERVICE 1

### Starter

Trio of melon with raspberry coulis

### Main Course

Roast Norfolk breast of Turkey,  
on a slice of traditionally cured gammon ham

Pigs in blankets

Chestnut and thyme stuffing

Roasted new potatoes

Honey roasted root vegetables

### Dessert

Traditional Christmas pudding  
With Crème Anglaise

Roll and Butter

**£38.00 +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

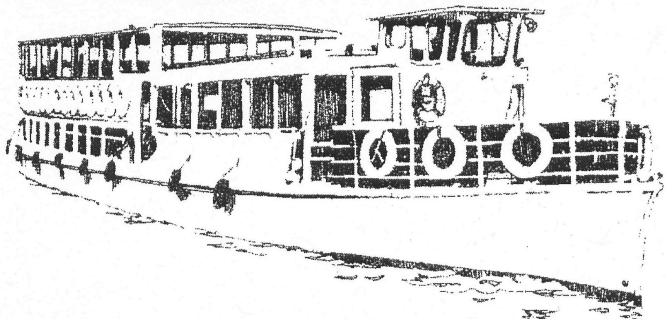
Lemon Tart

With cream Chantilly

Roll and Butter

Tea/Coffee & Mini Mince Pie

**£39.00 +VAT per person**



# Thames Cruises

[www.thamescruises.com](http://www.thamescruises.com)

## 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/Petit Fours

**£48.00 + VAT per person**

## STAFF SURCHARGE

0 – 74 guests- £120.00 + VAT

75 – 99 guests- £180.00 + VAT

100 + guests - £240.00 + VAT

### Staff surcharge based on a 4 hour cruise

All silver service menu's include staff as long as orders are over 50PAX. Orders under 50 PAX will incur a surcharge of £120.00 + VAT. All cruises over 4 hours will be charged at £15.00 + VAT per staff member including the Chef on Board.

*China, Cutlery and Linen are all included in the Silver Service menu's*