

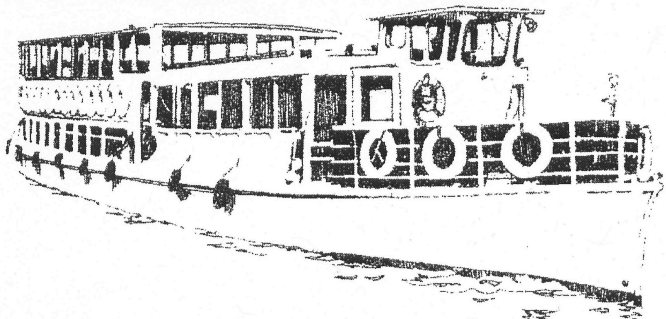
# Thames Cruises

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

## Dessert Menu



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## DESSERTS

Vanilla Cheesecake with a red berry compote

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Sharp Lemon Tart and Cream

\*\*\*\*\*

Luxury Black Forest Gateaux with Kirsch and Cream

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Warm Spiced Apple Crumble served with Crème Anglaise

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Vanilla Pannacotta served with a Red Berry Compote GF

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Exotic Fruit Salad with a Rum Syrup

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Passion Fruit Topped Cheesecake

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Rich Chocolate Gateaux with Cream

**Price £3.95 +VAT**

## PREMIERE DESSERTS

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

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Due of chocolate mousses with a Bailey's crème anglaise GF

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

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Decorated English Cream Trifle with strawberries

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Vegan Brownies with almond cream and fresh berries

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Sweet Honey and Pistachio Syrup Cake

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Orange Polenta Cake with a Cinnamon Whipped Cream

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Classic Vanilla Bean Crème Brûlée topped with Caramelised Toffee GF

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Dark Chocolate Mousse served with Italian Biscotti GF

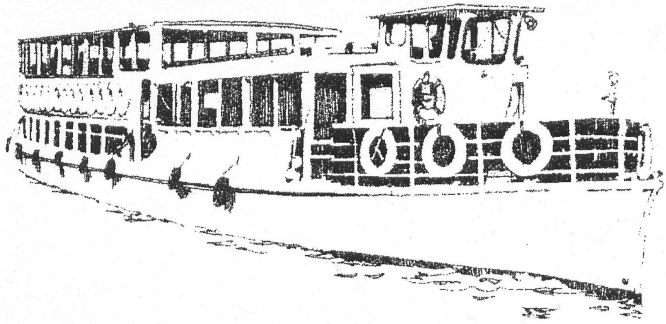
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Eton Mess of Whipped Cream and Fresh berries, topped with Crumbled Meringue GF

\*\*\*\*\*

British Strawberries and Chantilly Cream served in a crispy meringue nest

**Price £4.95 +VAT**



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## Staff Charges

**Staff: £60.00+VAT per every 25 covers (for a three or four hour cruise)**

**Chef: £60.00+VAT (for a three or four hour cruise)**

*Please note: All desserts will be sent on disposables unless real china and cutlery have been ordered.*