

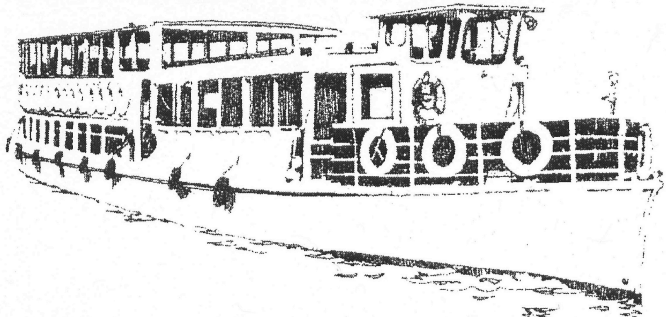
Thames Cruises

www.thamescruises.com

Premiere Hot Buffet Menu



020 7928 9009
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OPTION 1

Fresh Baked Cod with a Lemon Zest and Herb Crust

Chicken ala king Chicken Breast Sautéed with Peppers and Cream finished with Tarragon

Vegetarian Lasagne in a Tomato Provencal Sauce, topped with a Rich Cheese Sauce

Cold rice salad with parsley **GF/DF**

Tossed Mixed Leaf Salad with Honey and Mustard Dressing **GF/DF**

Vanilla Cheesecake served with a Red Berry Compote

Fresh Fruit Salad and Cream

Fresh Bread and Butter

Tea and Coffee

Price

£30.00 + VAT

OPTION 2

Spicy Buffalo Chicken Wings served with Celery, and a Blue Cheese Dip **GF/DF**

Macaroni and Cheddar Cheese topped with Truffle Oil

American Cheeseburgers with Ketchup and Mustard, in Sesame Seed Buns **GF/DF**

Hot Corn on the Cob with Butter **GF**

Caesar Salad **GF/DF**

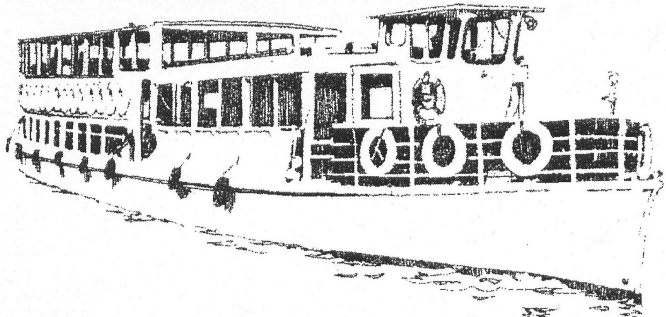
Rich Chocolate and Pecan Brownie

Warm Apple Crumble with Cinnamon and Cream

Fresh bread and Butter

Tea and Coffee

Price £30.00 + VAT



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OPTION 3

Slow-cooked Moroccan Lamb Tagine with Chickpeas and African Spices **GF/DF**

Spiced Squash and Vegetable Stew with Roasted Pepper Harissa **GF/DF**

Chargrilled Piri-Piri Chicken Skewers **GF/DF**

Coriander and Pomegranate Cous Cous **DF**

Green Salad with Mixed Leaves, Cucumber, Cherry Tomatoes House Dressing **GF/DF**

Sweet Honey and Pistachio Syrup Cake

Tropical Fruit Salad with Berry Coulis

Moroccan Flatbreads

Tea and Coffee

Price £31.00 + VAT

OPTION 4

Italian Beef Lasagne layered with Slow-cooked Ragù, Provençal Tomato Sauce and Béchamel

Chicken Breast baked in a Rich Provençal Tomato sauce with Red Peppers **GF/DF**

Cannelloni Pasta filled with a Creamy Spinach and Ricotta filling, baked in Tomato Sauce

New Potato Salad with Chives **GF/DF**

Layered sliced Tomatoes, Red Onion and Basil Salad **GF/DF**

Three Bean Salad with Italian Herbs and Virgin Olive Oil **GF/DF**

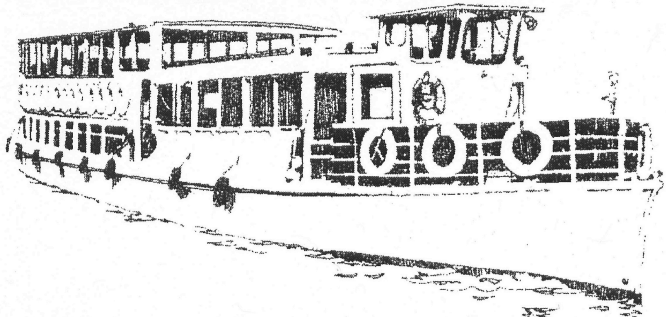
Belgian Chocolate Truffle Mousse topped with Raspberries

Fresh British Strawberries and Cream

Fresh Bread and Butter

Tea and Coffee

Price £30.00 + VAT



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OPTION 5

French Coq au Vin: Slow cooked Chicken in Red Wine Sauce

Baked Ratatouille topped with a Lemon and Herb Crumb

Salmon en Croute: Salmon baked with Spinach and Ricotta, encased in Puff Pastry

Sliced Potato Gratin

Mixed Green Salad with a French Dressing

French Bean Salad

Tart au Citron: Sharp Lemon Curd Tart served with Whipped Cream

Crème Brûlée Cheesecake with Raspberry Coulis

Fresh Bread and Butter

Tea and Coffee

Price £32.00 + VAT

Staff surcharge

0 – 74 guests- £120.00 + VAT

75 – 99 guests- £180.00 + VAT

100 + guests - £240.00 + VAT

Our Hot Buffet will be freshly prepared for you and your guests, our Buffet menus are served on real crockery and cutlery, and we will provide napkins and white disposable tablecloths for the table. Linen tablecloths can be added for an extra cost of £3.75+VAT per cloth if required.