

## BARBECUE MENUS

Maximum capacity: Dixie Queen 200 covers, Elizabethan 100 covers, Edwardian 90 covers.

A further 50 covers are possible on our two larger boats but menu will then be cooked Barbecue-style in their kitchens. Available April-October.

For other months menus will be cooked in our kitchens and served as a buffet.

### B.M.1 £12.50

Herbed Pork Lincolnshire Sausages

4oz Beef Burgers with Sesame Bun

*(Fried Onions, Shredded Lettuce, Tomatoes and Pickled Gherkin)*

Tandoori Chicken

*(with separate Lemon and Lime Wedges)*

Salad Selection

Half Jacket Potato with Sour Cream and Chives

Assorted Relishes

### B.M.3 £18.00

Flat Mushrooms Grilled with Garlic Butter

Cajun-Marinated Chicken Drumsticks

Flavoured Grilled Sausages

Chilli Beef Burger

Jacket Potatoes with Butter

Garlic Bread

Grilled Corn on the Cob

Sweet Chinese-Style Pork Ribs

Selection of Three Salads from the Salad Bar

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Choice of Two Desserts

*I write to say how much we enjoyed  
our river cruise yesterday.*

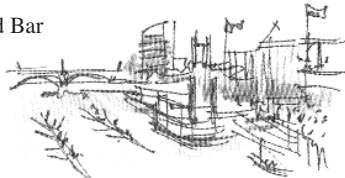
*The food was delicious, the drinks flowed,  
and the weather was beautiful.*

*On behalf of the partners and staff of GSS Architecture,  
may I therefore thank you for all your help  
and assistance arranging the day.*

*Please pass our thanks and regards to Capitan Billy  
and his crew, Anita and the waitresses, and the chefs  
- who were all very helpful and accommodating.*

*To sum up, the overall attention to detail was excellent  
and made for a very successful*

*GSS Summer Event / Senior Partner Retirement Party:  
- Mary Lally - GSS Architecture*



*Oxford v Cambridge Boat Race  
& our Putney pier*

### B.M.2 £15.50

Succulent Spare Ribs

Hickory-Marinated Chicken Thighs

Cumberland Sausages

Flame-Grilled Burgers with all the Trimmings

Jacket Potatoes with Butter

Garlic Bread

Selection of Three Salads from the Salad Bar

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Choice of Two Desserts from the Dessert selection

### B.M.4 £22.00

Grilled 5oz Rump Steak

Flame Grilled Chicken Pieces

Grilled Red Snapper with Thai Spices

Marinated Lamb & Mushroom Kebabs

Jacket Potatoes

Grilled Flat Garlic Mushrooms

Grilled Corn on the Cob brushed with Herb Butter

Garlic Baguettes

Choice of Three Salads from the Salad Bar

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Choice of Two Desserts

### B.M.5 £25.00

Brochette of Chicken Breast

Marinated with Chilli Lime & Fresh Herbs

Prime 5oz Rump Steak

Served with Green Peppercorn Butter

Cumin Spiced Grilled Lamb Chops

Red Snapper Fillet

Marinated in White Wine & Thyme

Grilled Apple & Herb Sausages

Stuffed Peppers with Roast Vegetables & Couscous

Jacket Potatoes with Herb Butter

Choice of Four Salads from the Salad Bar

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Choice of Two Desserts

### Salad Bar Selection

Confit of Beetroot with Red Onion Rings drizzled with Aged Red Wine Vinegar

Crunchy Apple and Celery Waldorf

Roasted Courgettes and Vine Tomato with fresh Thyme and Pesto

Classic Caesar with Cos Lettuce, Toasted Croutons, Pancetta and Anchovies

Thyme Roasted Red & Yellow Peppers with Grilled Halloumi Cheese & Coriander

Greek with Diced Tomatoes, Cucumbers, Feta, Black Olives & fresh Parsley

Crisp Mixed Leaf with Dijonnaise Mustard Dressing

Coleslaw

Potato, Chive & Red Onion

Basil, Tomato & Pasta

Sliced Tomato and Red Onion

Mexican Mixed Bean with Chilli and Tomato

Strips of Peppers with Red Onion & Cucumber

Roast Provençale Vegetables

### Dessert Selection

Chocolate Profiteroles filled with Cream

French Apple Tart

*(with Chantilly Cream)*

Alabama Chocolate Fudge

Fresh Fruit Salad

Refreshingly Light Mango Cheesecake

Toffee Apple Fudge Cake

Raspberry Pavlova

Fresh Strawberries & Cream

Baked Sharp Lemon Tart

Creme Brulee with Poached Strawberries

Sachertorte

*(Chocolate Sponge cut with Apricot Jam,  
covered in a rich Chocolate Sauce)*