

## HOT AND COLD BUFFETS

**H.C.B.1** £15.00

HOT

Lasagne au Gratin  
(Layers of Fine Pasta interwoven with Minced Beef,  
Onions & Garlic in a Tomato Sauce  
with a Browned Cheese topping)

Chicken Chasseur  
(Pieces of sauteed tender Chicken  
with a Tomato, Mushroom & Tarragon Sauce)

Saffron Rice with Peas & Mushrooms

COLD

Honey Baked Ham  
(with a piquant Peach & Pepper Chutney)

Redslaw Salad

Salade Niçoise  
(New Potatoes, French Beans, Tuna, Red Onion,  
Hard Boiled Egg, Tomato and Black Olives)

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Double Chocolate Gateau  
(with an Orange Coulis)

Coffee and Mints



River Thames  
Murder's Tour

**H.C.B.2** £18.95

HOT

Salmon Risotto Duo  
(Fresh Salmon, Smoked Salmon  
with Arborio Rice finished with creamed fresh Tarragon)

Mignons of Beef  
(with a Stilton & Wild Mushroom Cream Sauce)

Panache of Seasonal Vegetables

Garlic & Herbed Roast New Potatoes

COLD

Poached Slices of Chicken  
(served with Brazil Nuts and Apricots,  
bound in a Grain Mustard Mayonnaise)

Crunchy Mixed Leaf Salad

Tomato, Red Onion and Fried Basil Salad

Roasted Provençale Vegetable Salad

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Mango Cheesecake  
(with a Paw Paw & Mango Salsa)

Warm Apple & Berry Oat Crumble

Coffee and Mints



The Tudor Row -  
an annual event  
rowed from Hampton  
Court to the  
Tower of London  
where the 'Slea' is  
presented to the  
Governor for safe keeping



Mother's Day Luncheon onboard

**H.C.B.3** £21.00

HOT

Grilled Pork Medallions  
(with a Cream Dijonnaise)

Baked Salmon En Croute  
(with a Lemon Thyme Butter Sauce)

Marinated and Roasted Provençale Towers  
(Aubergine, Peppers, Mushrooms and Courgettes  
layered with an Olive Tapenade, Pasta strips  
and a Parmesan Cheddar Gratin)

Crispy Spring Greens sautéed  
with Pancetta and Onion

Buttered New Potatoes

COLD

Julienne of Smoked Chicken Breast  
(with Parma Ham, Farfalle Pasta  
& Spring Onions)

Roasted Red Pepper Salad  
(with Confit Tomato, Spinach, Flaked Goats  
Cheese & Herbed Croutons)

Rocket, Watercress, Cherry Tomato & Avocado  
Salad

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Bitter Chocolate Truffle  
(with a Raspberry Coulis)

Open Glazed French Apple Tart  
(with Vanilla Crème Fraîche)

Fresh Fruit Salad and Cinnamon Cream

Coffee and Mints

Just to let you know we had an absolutely brilliant time on Friday  
- everything was perfect !

Please pass on our thanks to all the crew  
- they really looked after us.

- Dawn Hunt, Ashfieldin2focus.com

## HOT AND COLD BUFFETS

**H.C.B.4** £23.95

### HOT

Brochette of Beef & Mushroom  
(with a creamed Cafe au Lait Sauce)

Mixed Seafood Paella  
(flavoured with Saffron & Dill)

Fricasse of Chicken  
(with a Sauce of fresh Tomatoes, Onions, Basil & Tarragon)

Garlic & Herb Roast New Potatoes

Batons of Carrot, Swede, French Beans & Sugar Snap Peas

### COLD

Cajun Spiced Strips of Marinated Salmon  
(tossed with Cherry Tomato,  
Crunchy Carrot and Mange Tout)

Mushroom & Sun-Dried Tomato Frittata

Beetroot Chips, Caramelized Button Onion,  
Grated Cabbage & Cornichon Salad

Char-Grilled Mediterranean Vegetables  
(with a Lemon & Chervil Dressing)

Curly Endive, Baby Gem, Celery Heart  
& Crispy Bacon Salad

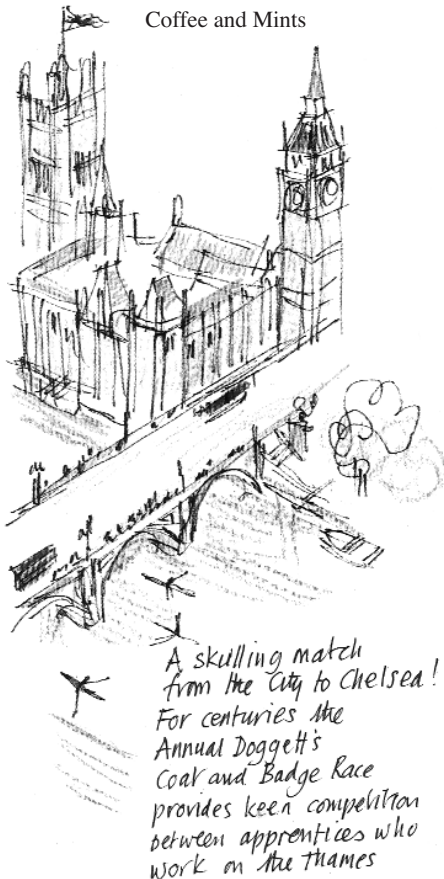
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Tarte au Griottes  
(Morello Cherries soaked in fine Kirsch)

Walnut & Pistachio Creme Caramel  
(with Chantilly Cream)

Spiced Apple Loaf Cake  
(with Devonshire Clotted Cream)

Coffee and Mints



**H.C.B.5** £25.00

### HOT

Slow Roast Garlic & Rosemary Studded Leg of Lamb  
(with Wild New Forest Mushrooms)

Salmon, Tuna and Red Snapper Ragoût  
(oven baked with Paprika, Fresh Tomato & White Wine, finished with Cream)

Bread-Crumbed Escallop of Chicken & Pork Sirloin  
(served with a Tomato, Red Onion & Lemon Salsa)

Penne Al Forno  
(tubes of Pasta with a Chilli & Red Pepper Tomato sauce,  
gratinated with Mature Cheddar Cheese)

Steamed Green Vegetables  
(with sauteed Lettuce & Green Pea)

### COLD

Strips of Beef Sirloin  
(sauteed with a crisp Julienne of Vegetables and a light Hoi Sin Dressing)

Classic Caesar Salad  
(topped with Lemon Dusted Prawns)

Potato Salad  
(with Gherkins and crispy Bacon  
tossed in a Horseradish Creme Fraiche Dressing)

Greek Salad  
(with Herbed Feta & Black Olives)

Vine Tomato, Red Onion & Mozzarella Salad

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Mazarin aux Noir  
(a Chocolate & Coffee Sponge with Walnut Cream,  
Chocolate Ganache and a Rum Syrup infusion)

English & Continental Cheeseboard

Eton College Mess  
(Double Cream and Yoghurt with Raspberries,  
Strawberries and crushed Meringue)

Coffee and Mints

**H.C.B.6** £28.50

### HOT

Fillet of Beef Stroganoff  
(Strips of Beef Fillet with Saute Mushrooms,  
Baby Onions, Cornichons, Paprika & Armagnac with steamed Saffron Rice)

Roast Guinea Fowl  
(with a Chervil, Tarragon & Pancetta Jus)

Monkfish & Sea Bream Medallions  
(roasted, with a light Red Wine Jus)

Potato & Cauliflower Dauphinoise

### COLD

Grilled King Prawns  
(tossed with Shrimps & Steamed Mussels on seasonal Leaves & Honey Roast Peppers)

Smoked Salmon Roulade  
(with Cream Cheese, Baby Spinach & Spring Onions)

Tuna, Rocket, Roast Yellow Pepper & Balsamic Salad

Stuffed Vine Leaves  
(with roast Vegetables and a Basil Pesto)

Three Leaf Salad  
(Lollo Rosso, Lollo Blonde & Mizuna leaves  
tossed with a Honey & Grain Mustard Dressing)

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Passion Fruit & White Chocolate Delice  
Orange Truffle Torte with Cinnamon Cream

Both served with Double Cream

Coffee with Mints