

TABLE D'HOTE SILVER SERVICE MENUS

(Same Dish per course must be served to everyone in the party)

(For a £3 per head staff supplement guests could have a choice of two dishes per course - pre booked)

EXECUTIVE £26.50

Salmon Gravlax
(served on a Tian of Prawns, Dill & Saffron Potatoes
with Dark Pumpernickel Bread)

A Trio of Potted Smoked Fish
(Smoked Trout, Mackerel & hot or cold Smoked Salmon
served with a Cucumber, Dill and Horseradish Relish)

Basil Poached Chicken Breast
(topped with a Rilette of Smoked Chicken
served with a Tomato, Chilli & Red Onion Chutney)

Basil Tortellini
(with Wild Mushroom, Red Pepper, Creamed Leeks & flaked Parmesan)

Duo of Sweet Cantaloupe & Water Melon
(with Parma Ham & a mixed Berry Compote)

Braised Shank of Lamb
(with a Roast Garlic & Rosemary Jus)

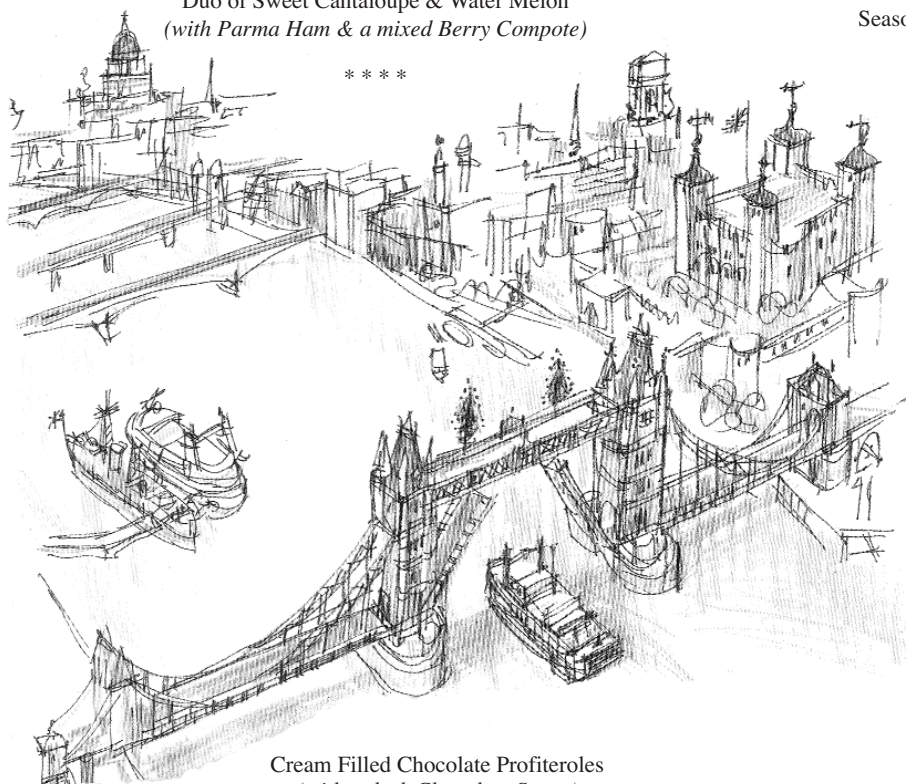
Chicken Albert
(a Breast of Chicken with an Artichoke & Mushroom Duxelle
in a light Chicken Jus)

Lemon & Paprika Herb Crusted Salmon Fillet
(with a Saffron, Fennel & Dill Sauce)

Roast Sirloin of Herb-Crusted Beef with Yorkshire Pudding
(with a New Forest Wild Mushroom and Tarragon Jus)

Orange & Redcurrant Marinated Confit of Duck
(on a caramelised Parsnip and Pancetta
served with a Port & Thyme Jus)

Seasonal Vegetables & Potato Selection



Cream Filled Chocolate Profiteroles
(with a dark Chocolate Sauce)

Blackcurrant Cheesecake
(with a Berry Compote of Chantilly Cream)

Refreshingly Light Mango Cheesecake
(served with a Cinnamon & Orange Coulis and Chantilly Cream)

Apple & Cinnamon Lattice
(served with a Whisky Chantilly Cream)

Spiced Apple & Blackberry Crumble
(with a Crunchy Pistachio Biscotti topping)

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

Deep Filled Baked Lemon Tart
(with fresh Raspberries and a Cassis Syrup)

*'What can we say, wow!
Thank you for providing
such an excellent service
and delivering such a wonderful day.
Your hard work and attention to detail
really did pay off, the food was a real treat,
the layout of the tables worked great.
Your customer service is spot on!'
- Cheryl & Rob Mugford.*

*Just wanted to say thanks for all your help
with organising the cruise last week.
All went really well as always.
- India Lawton - Fulham FC*

Half a Traditional English Cheeseboard, Celery & Biscuits
(£3.95 extra)

Coffee with Crispy Mints

*'It was a magical day for all of us.
To come from a beautiful wedding service
and then be greeted by the crew,
who were very helpful, was great.
My particular thanks to Carol,
who made it her job to take away any strain
of timing and running things on board.
The food as expected was excellent.'
- Stuart & Jenny Harrington.*

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DIRECTORS £29.50

Oak Smoked Salmon and Prawn Tian
(drizzled with a Cucumber and Fennel Vinaigrette)

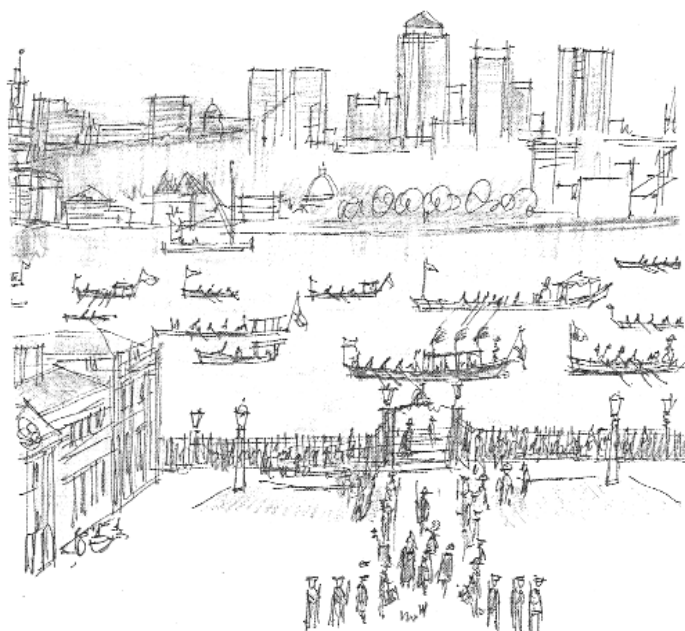
Lobster, Mango and Rocket Salad
(with a Lemon and Dill Mayonnaise)

Tartlet of Sun-Dried Tomato & Basil Marinated Mozzarella
(topped with Smoked Chicken, Mizuna & Chive
served with a Honey & Walnut Creamed Dressing)

Lobster & Crayfish Bisque
(topped with a classic Garlic, Saffron & Pepper Rouille
on Herbed Croutons)

Pork & Venison Terrine
(with a spiced Tomato, Onion & Raisin Chutney)

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Cassis Marinated Strawberries
(served with Chocolate Brownie Fingers
and a Butterscotch Sauce)

Traditional Summer Pudding with a Wild Berry Sauce
(served with Devon cream)

Craquelin au Citron
(exquisitely light layered sponge, Biscuit & Lemon Cream
with a zingy Lemon Crunch topping)

Feuillette au Poire
(garnished with an Apple & Cinnamon compote
accompanied by thickened Double Cream)

Irish Coffee Creme Brulee

Additional Course
(available for a £4 supplement)

Pave of Roasted Red Pepper, Portobello Mushroom & Sweet Potato
(with griddled Green & White Asparagus
and a Chervil Vinaigrette)

Smoked Duck
(with Sauteed Chanterelles, Clam, Smoked Bacon Lardons,
Curly Endive and a Walnut Cream Vinaigrette)

Carpaccio of Tuna
(with sliced Mouli, Mizuna leaf and a light Sweet Mirin Dressing)

Panacotta of Sun blushed Tomato, Black Olives
& Sauteed Rocket with Crispy Pancetta

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Thyme Roasted Supreme of Guinea Fowl
(with Glazed Parsnip, Pancetta and a Blackberry Jus)

Duo of Seared Organic Salmon & Monkfish Tail
(with a Lobster Brandy Bisque)

Rack of Lamb
(in a Herb and Mustard crust served with a Redcurrant Sauce)

Supreme of Free-range Corn-fed Chicken
(wrapped & baked with Tarragon & Streaky Bacon
served with a saute of Wild Mushrooms & Sweet Shallots)

Mignons of Beef Sirloin
(set on braised Chicory & Salsify
served with a Bearnaise Sauce)

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Selection of Seasonal Vegetables & Potatoes

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Half a Traditional English Cheeseboard,
Celery & Biscuits
(£3.95 extra)

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Coffee with Crispy Mints

*'Just to let you know how much my family
and friends enjoyed their party on board 'The Edwardian'.
What a pretty little boat, both inside and out.
The tables looked lovely, the catering staff
were just right, efficient but unobtrusive.'*
- Greta & Edward Harris.

*'We have been inundated with emails of appreciation.
The bar staff were fantastic, did a great job
on presenting the birthday cakes and the buffet was brilliant.
All in all a magnificent night.'*
- Bob Lewin.

*'We had a wonderful day yesterday
and would like to take this opportunity to thank you so much.
The entire team on board 'Edwardian' was friendly,
welcoming and helpful in an effortless way.'*
- Neil Franklin, MD, Chris Knott Insurance Consultants Ltd.