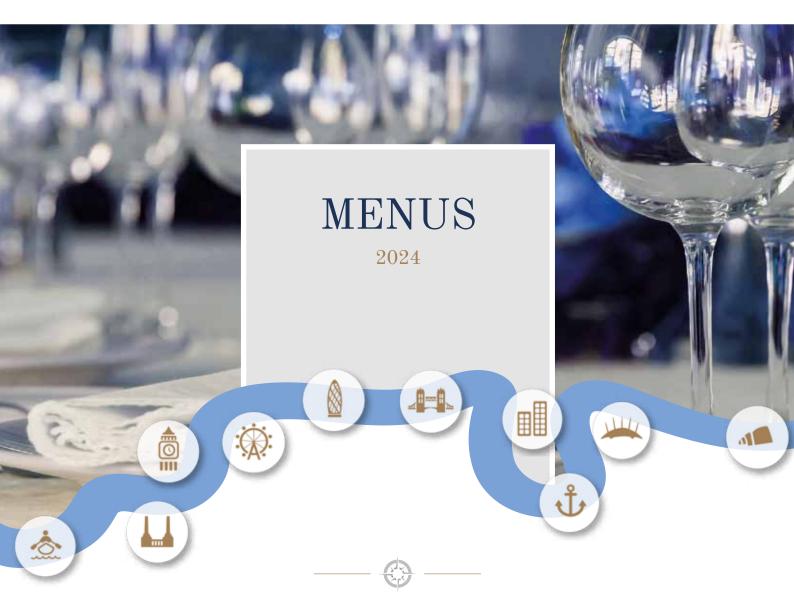
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### THAMESLUXURYCHARTERS

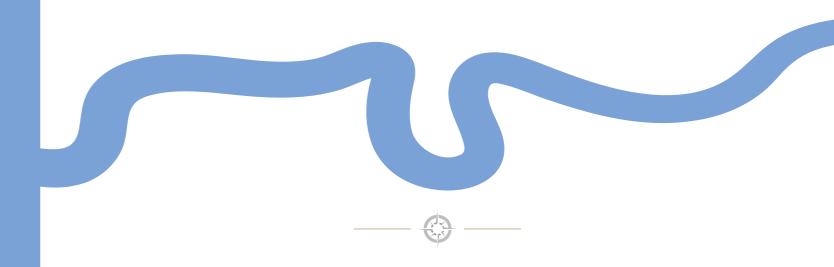


# A magical experience dining on the water

P6 - Canapés Cold, Warm, Dessert & Bowl Food

P18 - Formal Dining Starters, Mains, Desserts

P26 - Food Stations Fish & Chips, Baos, South American BBQ, Curry, Pasta, Dessert Station



# Our Menu

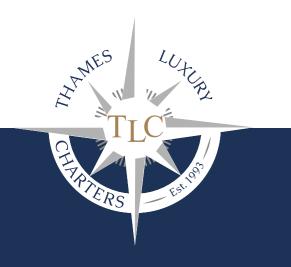
### P30 - Buffet

Hot, Salads, Sides, Dessert Canapés

### P36 - BBQ

Meat, Fish, Plant-Based, Sides, Dessert Canapés

# **Our** Fleet



## P.S. Dixie Queen

A replica Mississippi paddle steamer and London's largest working conference and events boat. Ideal for any kind of event from a large wedding celebration, conference or promotional event, the Dixie Queen is the only Thames based charter boat that requires Tower Bridge to open - a unique photo opportunity.



Maximum licensed capacity	620 guests
Seated dinner – upper deck	320 guests
Seated dinner – lower saloon	104 guests
Seated buffet – upper deck	240 guests
Seated buffet – lower saloon	108 guests
Informal or standing catering	550 guests

### PLEASE NOTE:

10% staffing charge will apply to all catering and drinks on account. 15% low number surcharge on catering for less than 150 guests. Minimum catering spend applies on board all charters.

### P.S. Elizabethan

A replica Mississippi paddle steamer, traditional in style and unique on the River Thames. Popular for weddings, corporate dinners and a great space for live entertainment.



235 guests
140 guests
124 guests
200 guests

### PLEASE NOTE:

10% staffing charge will apply to all catering and drinks on account. 15% low number surcharge on catering for less than 75 guests. Minimum catering spend applies on board all charters.

# M.V. Edwardian

The ideal boat for a smaller, more intimate event, the Edwardian is suitable for dinners, boardroom meetings, summer BBQs and wedding celebrations.



aximum licensed capacity	90 guests
eated dinner	60 guests
eated buffet	48 guests
oardroom Style	34 guests
eated Dinner/Buffet with dance floor	36 guests
formal standing catering	70 guests

### PLEASE NOTE:

10% staffing charge will apply to all catering and drinks on account. 10% low number surcharge on catering for less than 40 guests. Minimum catering spend applies on board all charters.

# SPRING/SUMMER 2024 CANAPÉ & BOWL FOOD MENU







# COLD CANAPÉS

Prawn cocktail tartlet, iced gem lettuce, smoked chilli Sea bream ceviche, coriander and toasted brioche London cured salmon, preserved lemon, marigold, English muffin Chopped beef, sauce Valentina, corn taco Pressed chicken and confit garlic sandwich Pea tartlet, summer truffle and corn flowers (V) Confit egg yolk and kelp blini (V) Smoked courgette, cashew and basil wrap (VE) Watermelon, coconut cream and pistachio radish (VE) Summer truffle and potato crostini (V)

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# HOT CANAPÉS

King prawn chalupa, pasi
Smoked chicken croq
Korean fried chicken burger, goch
Short rib brioche roll, bb
Chilli and lime crab cakes, to
Fish pie with lobs
Ragstone bon bon, sour
Tandoori paneer, green mang
Buffalo popcorn cauliflower,
Sweetcorn fritter, curr



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- silla and avocado taco
- quette, apricot jam
- huchang mayo, pickled daikon
- bq sauce and pickles
- omato and ginger chutney
- oster mash, dill
- r cherry compote (V)
- go and nigella chutney (V)
- , chive cream cheese (VE)
- rry leaf mayo (VE)

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Miso caramel and white chocolate tartlet

Strawberry and clotted cream truffle

Yuzu meringue tartlet

Raspberry and elderlower "99"

Espresso martini shot

Orange blossom and vanilla macarons

Coconut, spiced rum and pineapple bon bons (VE)

Salted caramel chocolate brownie with coconut Chantilly and crisp coconut (VE)

Ingredients sourced within a 30-mile radius of Dish HQ





Menus are subject to availability. Any required changes will be discussed prior to your event and suitable alternatives suggested.



# COLD BOWL FOOD

Crispy duck rice bowl, pickled cucumber and spring onion salad, hoisin Hickory smoked chicken, Caesar dressing, compressed gem lettuce and brioche croutes Flaked smoked mackerel, kohlrabi, dill and preserved lemon dressing Scottish salmon mousse, crème fraiche, lime, cucumber and green apple with sourdough croutes Baby plum tomatoes, whipped basil cream cheese, olive oil pangrattao (V) Burrata, broad beans, confit lemon, sourdough (V) Barbecued sweetcorn, miso and white bean salad (VE) Baharat cauliflower, zhoug, tahini and coconut, pomegranate molasses (VE)





- Grilled beef skirt, chimichurri, green bean and pickled shallot salad

# HOT BOWL FOOD

Lamb shoulder arancini, minted pea puree and pea shoots Beer glazed blade of beef, parsley mash, crispy onions Smoked chicken thigh, white soy glaze, sesame braised choy sum, jasmine rice Roast hake, crushed peas, warm tartare sauce Smoked haddock, lemon and olive oil mash, brown butter sauce Pan fried gnocchi, heritage tomatoes, black olives and goats cheese (V) Chana masala, saffron rice and fried onions (VE) Caramel miso aubergine, jasmine rice, choy sum (VE)



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# SPRING/SUMMER 2024 FORMAL DINING MENU



# STARTER

Smoked duck, apple ketchup, brioche and Keen's cheddar, fresh green apple Tandoori chicken terrine, coronation mayo, green mango chutney Som tam salad with raw papaya, lime, charred beef, roasted peanuts and chilli Kombu cured chalk stream trout, pickled rainbow vegetables, dashi cream and wasabi Seared fillet of beef tartare, marinated egg yolk, pak choi and truffle parmesan cream Roast scallops, truffle soy, samphire and malt vinegar scraps Scorched mackeral, iced horseradish, cucumber and green apple Grilled courgette, ricotta, basil, pine nuts, pickled citrus vinaigrette (V) Candy beetroot carpaccio, green apple and walnut slaw, whipped goats cheese (V) Burrata, preserved lemons, broad bean salad, sourdough croutons (V) Gazpacho, piquillo peppers, whipped basil cream, sourdough wafer (VE) Roasted miso aubergine, smoked aubergine caviar, crispy potato and Paris mushrooms (VE)





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# MAIN COURSE

Corn fed chicken with burnt sweetcorn puree, charred leeks and black garlic mash Soy glazed duck breast, confit duck roll, golden potato cake, plum chutney Beer braised feather blade of beef, horseradish mash, spring greens Fillet of beef, watercress, charred onions, bone marrow potatoes, stout sauce (£6 supplement) Lamb rump, smoked courgette, Norfolk tomatoes and dauphinoise Vadouvan halibut, crushed new potato cake, charred tenderstem and wild leek veloute (£5 supplement) Roast sea trout, crab and brown butter sauce, confit fennel and samphire Pan fried fillet of sea bream, crushed Jersey Royals, black olive and tomato sauce vierge Coronation chickpea pithivier, pan fried spinach, turmeric and coconut cream (VE) Risotto primavera, broad beans and fresh peas, green goddess dressing, and shoots (VE) Roasted cauliflower and Romanseco, burnt shallot petals, brassicas puree, crispy shallot and potato crumb (VE)



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# DESSERT

Strawberry and vanilla cheesecake,

Elderflower and lemon meringue pie

Espresso torte, sesame cremeaux, praline

Crème brulee tartlet, fresh plum salad

Golden chocolate delice, salted caramel tuille

Rum roasted pineapple, whipped coconut cream, pistachio meringues (VE)

Plant based chocolate mousse, cocoa nib biscuit, macerated raspberries (VE)

Please choose one starter, one main course and one dessert from this menu which all of your guests will enjoy.

If you would like to offer your guests a choice of course, please first discuss this with your event coordinator to ensure this is possible. We will require your final menu choice along with your seating plan 21 days prior to the date of your event.





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# SPRING/SUMMER 2024 FOOD STATIONS



### Fish and Chips Beer battered hake Tempura sea bream Battered tofu (VE) Served with: Triple cooked chips, curry sauce, malt vinegar and sea weed salt, Tartare sauce, Crushed peas and broad beans with marjoram (V)

### Baos

Crispy duck, pickled cucumber and spring onion salad, hoisin Koji brined pork belly, tonkatsu, carrot kimchi Teriyaki shitake mushroom, crushed peanuts and pickles (pickles) (VE) **Served with:** Cherry hoisin, pickled cucumber, spring onion, crispy onions

### South American BBQ

Picanha churrasco, chimmichurri Roast chicken a la brasa, aji verde Fried plantain, aji Amarillo salsa (VE) **Served with:** Barbecued corn and palm heart salad (VE) Curry Lamb pasanda Tandoori butter chicken Chana masala with fresh methi (VE) Served with: Saffron rice, poppadoms, green mango chutney, yogurt, paprika and chopped chillis

### Pasta

Tuscan wild boar ragu, calamarata, pecorino cream Pumpkin tortellini with brown butter and crispy sage (V) **Served with:** Mixed leaf salad, rustic grissini, garlic flatbreads, crispy pancetta, shallot crumb, and shaved pecorino

### **Dessert Station**

Mini rhubarb and custard trifle shots Elderflower curd, raspberry and vanilla mascarpone, candy floss cornettes Lemon and polenta cakes, Amalfi lemon jam Mini strawberry and mint pavlovas, Pimms gel Golden white chocolate and salted caramel cookies

Iwo stations included within menu price. Additional stations can be chosen at cost.

Ingredients sourced within a 30-mile radius of Dish HQ







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Please choose 4 main items including minimum 1 vegetarian/vegan item; 3 sides/salads; 4 dessert canapés

# SPRING/SUMMER 2024 BUFFET MENU

# MAINS

Roast chicken a la brasa with aji Amarillo Slow cooked Baharat lamb shoulder with pomegranate molasses Baked merguez and chickpea tagine with apricots Roast corn-fed chicken in smoked buttermilk and black garlic Cider brined pork belly with cider sauce Roast salmon in wild leek and fennel cream Portobello mushroom and tarragon wellington (V) English summer pea and edamame bean gnocchi, truffle pecorino cream (V) Braised and grilled pointy cabbage wedges stuffed with celeriac and summer truffle cream (VE) Barbecued cauliflower with pistachio mole (VE)

# SALADS

Grilled corn, butterbean and miso salad (V) Heritage tomatoes with hearts of palm and avocado (VE) Cucumber, sweet pickled chilli and poppy seed salad (VE) Jewelled cous cous with feta and coriander (V) Butter lettuce with fine beans and pickled shallot dressing

# HOT SIDES

Roasted jersey royals with parsley and roasted garlic pesto (VE) Glazed heritage carrots in muscovado and beer (VE) Asparagus, Courgette, and peas in a minted butter (V but VE available) Parsley and horseradish mashed potatoes (V) Vermicelli and bulgur rice (VE) Soba noodle, yuzu and pickled ginger salad (V)





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# **DESSERT CANAPÉS**

Miso caramel and white chocolate tartlet

Strawberry and clotted cream truffle

Yuzu meringue tartlet

Raspberry and elderlower "99"

Espresso martini shot

Orange blossom and vanilla macarons

Coconut, spiced rum and pineapple bon bons (VE)

Salted caramel chocolate brownie with coconut Chantilly and crisp coconut (VE)

Ingredients sourced within a 30-mile radius of Dish HQ



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# SPRING/SUMMER 2024 BBQ MENU

Please choose 4 main items including minimum 1 vegetarian/vegan item; 4 sides/salads



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### MEAT

Garlic and preserved lemon chicken souvlaki with tzatziki Barbecued jerk marinated chicken thighs with spiced rum barbecue sauce Slow roasted Baharat lamb shoulder, with mint and pomegranate labnah served with pitta bread Vienna style beef frankfurters (vegan alternative available) served in a brioche bun with American mustard, fried onions, nacho cheese sauce, ketchup Build your own burgers: Grilled dry-aged beef burgers, sesame buns, dill, pickles, gem lettuce, sliced tomatoes, jalapenos, American cheese, aged cheddar

### FISH

Cajun style blackened sea bream, pineapple and roasted red pepper salsa Barbecued salmon fillets with dill and confit lemon dressing White soy and ginger glazed prawn skewers Grilled sea trout with mojo verde

### **PLANT-BASED**

Aubergine Imam byaldi kebabs with tahini dressing (VE) Grilled halloumi souvlaki with smoked chilli dressing with flat bread (V) Grilled sweet miso and sesame tofu yakitori (VE) Sweet butternut and chickpea burger, red pepper hummus, with seeded bun (VE)

### SIDES

Chopped Greek salad, barrel aged feta and Kalamata olives Red cabbage and apple slaw, raspberry vinegar dressing Heritage carrot and burnt orange salad Roast baby potatoes with confit garlic mayo Baby Laverstoke mozzarella, basil and Norfolk tomato salad Elotes: Mexican style grilled corn with sour cream, lime, chilli and cheese Cucumber, edamame and black sesame salad Vine plum tomato fattoush, with pomegranate and sumac Jewelled fregola salad with crispy chickpeas and preserved lemon Mezze of roasted vegetables





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Yuzu meringue tartlet

Raspberry and elderlower "99"

Espresso martini shot

Orange blossom and vanilla macarons

Coconut, spiced rum and pineapple bon bons (VE)

Salted caramel chocolate brownie with coconut Chantilly and crisp coconut (VE)

Available at an additional cost

Ingredients sourced within a 30-mile radius of Dish HQ



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Thames Luxury Charters are pleased to work in partnership with Dish, one of London's leading contemporary event caterers. With over twenty years of industry experience Dish has all the right ingredients; a subtle blend of modern culinary expertise complimented by progressive menu design, traditional professionalism, outstanding service, and a touch of class.

Our head chef boasts a wealth of knowledge and experience and has designed these elegant and innovative menus to work aboard any of our vessels. We understand that each event is unique, so if you have a particular style of food in mind we would be delighted to discuss this with you and create a suitable bespoke menu.

Dish follows a strict sustainability policy and always aims to use seasonal ingredients sourced as locally as possible. Poultry for our events comes from Hertfordshire, while beef comes from Bedfordshire and lamb is from Kent. Halal meat can be sourced on request.

Should you require information on allergens present in any of our dishes, please contact a member of the team who will be able to assist you. We look forward to working with you.



### +44(0)2073577751

Admirals Court, 9-10 Copper Row, London, SE1 2LH



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