

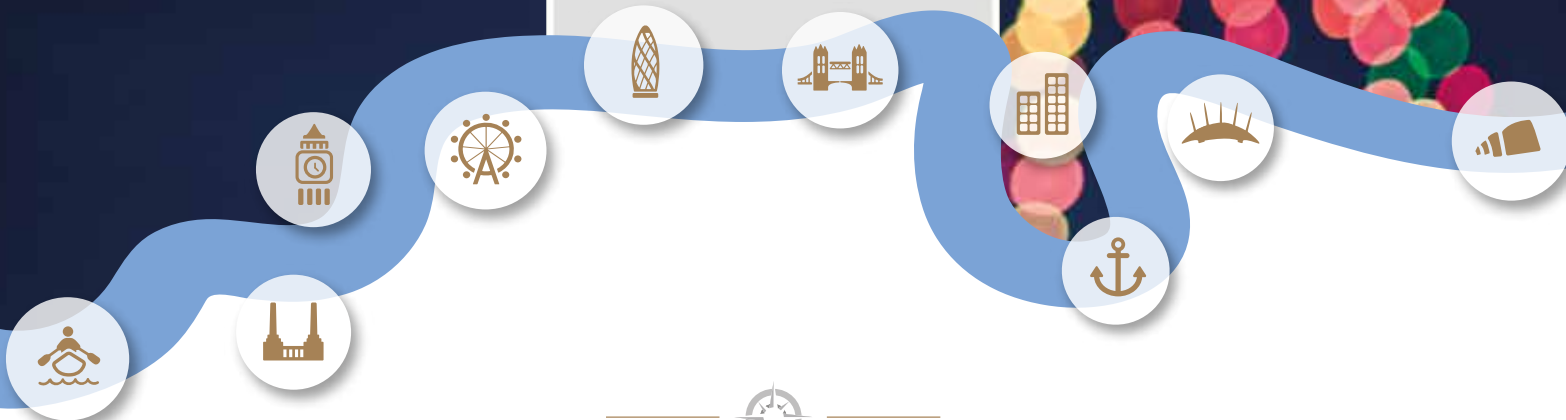
TLC



THAMESLUXURYCHARTERS

FESTIVE BROCHURE

2022



Our Menu

An unforgettable experience
dining on the water at a
magical time of year

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Festive Cocktails, Crackers

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Cold, Warm, Desserts

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Warm, Desserts

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Starters, Mains, Desserts

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Starters, Mains, Desserts

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Festive Music, Games, Workshops





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	350-400 guests

PLEASE NOTE:

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

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.



Maximum licensed capacity	235 guests
Seated dinner	140 guests
Seated buffet	124 guests
Informal or standing catering	200 guests

PLEASE NOTE:

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

M.V. Edwardian

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



Maximum licensed capacity	90 guests
Seated dinner	60 guests
Seated buffet	48 guests
Boardroom Style	34 guests
Seated Dinner/Bufferet with dance floor	36 guests
Informal standing catering	70 guests

PLEASE NOTE:

Minimum catering spend applies on board all charters. 10% staffing charge will apply to all catering and drinks on account. 10% low number surcharge on catering for less than 36 guests.

Festive Drinks & Additions



Enhance the festive feeling on board your event with our delicious seasonal drinks, cocktails and Christmas crackers.

All prices are exclusive of VAT and 10% staffing charge.

Reception Drinks

Chocolate Orange Martini

Vodka, crème de cacao, orange syrup and orange juice shaken with ice and topped with grated dark chocolate.

Christmas Margarita

Shots of tequila, Grand Marnier, cranberry juice and lime juice served over ice and garnished with frozen cranberries.

Cranberry Mimosa

Champagne and cranberry juice fused with a delicious dash of sugar syrup.

Pine Barrens

Absolut vodka and Chartreuse Green liqueur combined to make this Christmas in a glass.

Gingerbread Spiced Rum Cocktail

Sailor Jerry dark rum mixed with gingerbread syrup and grapefruit and lime juices, garnished with a cinnamon stick.

Mulled Wine

A warming celebration of the festive season made with traditional spices, served with a slice of orange and cinnamon shard.

Mocktails

Apple & Rhubarb Cooler

Cloudy apple juice, rhubarb soda and sugar syrup served with a refreshing sprig of rosemary.

Cherry Mojito Mocktail

Chopped cherries and limes with sparkling water, cherry purée, and garnished with sprig of mint.

Non-Alcoholic Jugs

Rose Lemonade

Victorian Lemonade

Cloudy Ginger Beer

Apple, Elderflower and Mint Sparkle

Crackers

Standard Christmas Crackers

Luxury Christmas Crackers







Our Canapés

Served Cold

- Mini yorkie, rare beef, horseradish and watercress
- Peppered beef fillet, wasabi mayonnaise, candied macadamias (GF)
- Smoked ham hock, tarragon aioli, pickled radish
- Smoked chicken, bloody mary gel, crispy chickpea
- Whiskey and treacle cured salmon, yuzu cream cheese, mini muffin

- Goat's cheese bon bon, red pepper aioli, baby basil (V) (GF)
- Mini poppadom, tandoori cauliflower, coriander puree (VG) (GF)
- Crispy tofu, smoked aubergine emulsion, coriander (VG)

Served Warm

- Smoked and Confit duck bon bon, apricot gel
- Mini fillet of beef wellington
- Chicken and spinach ballotine, truffle aioli, potato crumb
- 36 hour coca cola braised beef brisket, mini burger
- Charred butternut and sage arancini, basil aioli (V)

- Smoked Seitan slider with katsu mayo (VG)
- Onion and fennel bhaji, turmeric crème fraiche, purple shiso (V) (GF)
- Truffle and mushroom gougeres, Sussex Mayfield cheese (V)

Dessert Selection

- Chocolate meringue with Kahlua cream and chocolate coffee bean (GF)
- Raspberry trifle, cassis sponge, raspberry vinegar gel, vanilla cream
- Chocolate cup with smoked salt caramel and popcorn (GF)

- Mini mince pies
- Iced gingerbread men and stars (V)
- Chocolate orange mousse (VG) (GF)





Bowls & Small Plates

Served Warm

Glazed lamb shoulder, rosemary mash, pea puree, baby turnips

Tempus arancini, nduja cream, shoots and Sussex Mayfield cheese

Braised daube of beef, mini fondant potato, blackened tender stem

Lemon chicken Kiev, truffle mash, edamame beans and chicken jus

Mini roast turkey: Norfolk bronze turkey, sausage wrapped in bacon, goose fat roasted baby potatoes, Brussels sprouts, sage gravy

Lobster and tiger prawn mac n cheese, brioche crumb, samphire

Citrus salmon, saffron potato puree, fennel and lemon balm (GF)

Smoked trout on a king prawn ravioli with shellfish bisque and dill

Feta and honey filo parcel, grilled peppers, giant cous cous (V)

Black truffle gnocchi, wild mushrooms, morel soil shaved parmesan (V)

Courgetti sambal, crispy chickpeas, mango chutney, cumin crisp, coriander (VG) (GF)

English Winter Garden

Mince pies
Stollen bites
Christmas flapjacks
Gingerbread men
Mincemeat Bakewell slice
Christmas cake bites
Shortbread Christmas trees





Festive Buffet

Menu includes a selection of organic breads with South Downs butter and Novus tea and coffee.

Mains & Sides

Hand carved British turkey, bacon wrapped chipolatas, rosemary gravy

Roast rump and shoulder of lamb and burgundy jus

Smoked English gammon, honey mustard and clove glaze (GF)

Forest mushroom, spinach and cranberry filo parcels (VG)

Vegetable Wellington and tarragon cream sauce (VG)

Roast darne of salmon, Chablis and chive sauce (GF)

Braised Sussex venison in a redcurrant and cider sauce

Goose fat roasted potatoes (GF)

Minted hot new potatoes (V) (VG available) (GF)

Festive roasted parsnips and carrots (V) (VG available) (GF)

Buttered tender stem and green beans (V) (GF)

Spring onion and chive mash (V) (GF)

Braised red cabbage with sultanas and cider (VG) (GF)

Wild rice, Brussel sprout, radish and cranberry salad (VG) (GF)

Lemongrass and cardamom rice (VG)

Vine tomato, cucumber, feta cheese, red onion, olive and marjoram dressing (V) (GF)

Desserts

Traditional Christmas pudding, Cognac custard

Sicilian lemon tart with crème anglaise (V)

Dark chocolate ganache with golden honeycomb (VG)

Salt caramel cannelloni, vanilla mascarpone and hazelnut tuille (V)







Classic Dinner

All menus are served with a selection of breads and South Downs butter, followed after dinner by Bermondsey Union hand roasted coffee, English breakfast tea and Novus herbal infusions.

Please choose one starter, one main course and one dessert from the menu which all of your guests will enjoy. We will also accommodate all dietary requirements and request this information is shared no later than 14 days prior to the date of your event.

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.

Starters

Ham hock, ginger crumb, truffled pea, pickled radish, frisee

Dill cured salmon, smoked salmon tartare, charred shallot, chive oil

Tandoori chicken terrine, turmeric aioli, mango chutney, Bombay mix crumb

Smoked tomato arancini, glazed fig, grilled courgetti, marinated peppers, charred artichoke, basil aioli (VG)

Jerusalem artichoke velouté, smoked truffle oil, truffle mushroom (VG)

Mains

Glazed featherblade of beef, red cabbage ketchup, horseradish mash, asparagus, red wine jus

Lamb rump, honey carrot puree, heritage carrot dauphinoise, purple sprouting broccoli

Seared chicken breast, mini lemon Kiev, tenderstem, pea ketchup, pancetta, potato pave

Roasted cod, chive mash, sea herbs, seaweed butter sauce

Homemade beetroot gnocchi, savoy cabbage, baby courgette, cider sauce (V)

Honey roasted root wellington. red cabbage ketchup, horseradish mash, asparagus, red wine jus (VG)

Roast turkey with all the trimmings - goose fat potatoes, Brussels sprouts, roast root vegetables, cocktail sausage wrapped in bacon, sage gravy

Desserts

"Crunchie" chocolate tart, orange cream, honeycomb crumb, candied orange (V)

"Black forest" chocolate meringue, cherry crisp, cherry mascarpone, brownie (GF)

Key lime tart, pink pepper shortbread, candied lime

Rum roasted pineapple, blood orange yoghurt, candy floss meringue, pistachio dust, orange gel (VG)

Black cherry Christmas pudding, brandy crème Anglaise





Signature Dinner

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Starters

Confit duck, dark plum ketchup, wasabi mayonnaise, Tokyo slaw and ponzu oil

Tamarind cured beef carpaccio, pesto, pak choi and coriander salad (GF)

Lemon cured trout, shallot petals, cucumber and lime jelly, smoked mascarpone, dill

Carpaccio of beetroot, whipped Boursin, beetroot crumb, pickled vegetables (V)

Paprika roasted butternut, smoked confit potato, pickled girolles (VG)

Mains

Creamed chicken ballotine, maple glazed carrot, dauphinoise potato, runner beans, chicken sauce

Thyme roasted striploin of beef, truffle potato puree, cauliflower puree, purple cauliflower crisps

Rosemary braised lamb rump, herb crumbed lamb leg, caramelized onion boulangere potatoes, home dried tomato, herb crumbed lamb leg

Butter roasted cod, silky mash, burnt shallot, tender stem, Café de Paris sauce (GF)

Mushroom and cashew wellington, paprika hasselback potatoes, spring vegetables, porcini jus (VG)

Roasted cauliflower and Romanesco, burnt shallot petals, brassicas puree, crispy shallot and potato crumb (VG)

Desserts

“Malteasers” base dark chocolate tart, orange sorbet, chocolate meringue (V)

Berry cheesecake, basil syrup, meringues, baby basil, Mulled Wine jelly

Pistachio and olive oil cake, clotted cream, Amoretti crumb, toffee sauce (V) (GF)

Plant based chocolate mousse, chocolate brownie, macerated strawberries (VG)





Festive Entertainment



Snowboard Simulator



This state-of-the-art snowboarding ride can simulate the roughest of alpine terrains, or slow right down to calmer 'green' slopes... just without the actual snow. Please note this is only available aboard Dixie Queen.

Violinist



Artist can wear either a long formal dress or be styled in a more funky fashion. She can play a traditional violin or LED violin.

Chalet Photo Booth

Step inside this winter chalet booth with friends, delve into the prop box, choose your festive background, and say 'cheese'! A top-of-the-range DSLR camera will capture fabulous quality photos, which print immediately or can be easily shared on social media. You can even add your own branding, logo, or personal message.

Please note this is only available aboard Dixie Queen.



LED Ballerinas

Classically trained ballerinas who perform regularly at the Royal Opera House and with large-scale ballet companies worldwide. The stunning custom-made white LED tutus and tiaras paired with a stunning, graceful balletic performance create a beautiful spectacle.



Christmas Choir



With a vast repertoire of traditional Christmas carols and modern tunes, this festive troupe of hall deckers, herald harkers and bell jinglers are the ideal way to get your guests in the Christmas spirit.

Holly & Ivy



Available both as stiltwalkers and floor-based characters, these costumed elves are the ideal act to add a bit of festive fun to your Christmas party. They are a real talking point and can serve drinks, pose for photos or mingle.

Balloon Tree



These colourful, eye-catching Christmas balloon trees are the perfect event accessory, no matter what style of festive celebration you're opting for.

Christmas Party Workshops



From bauble and cracker design to bespoke stockings, wreaths and festive decoration creation, you can choose from a wide range of Christmas party workshops to suit your entire party. Perfect for alternative, fun festive events with a creative twist!

Father Christmas



It may be a busy time of year for him, but Saint Nick will make time for your festivities, posing for photos and hearing your winter wishes. It wouldn't be Christmas without Santa Claus himself being in attendance!

Grinch Impersonator



Equipped with a full face of prosthetics and matching outfit from the film, Mr Grinch is the perfect anti-Christmas addition to your festivities!

Acoustik Christmas Quartet



The Acoustik quartet consists of a female vocalist, acoustic guitar, saxophone and percussion. During the festive period the band sparkles, playing Christmas classics along with their fun pop covers!

Fluffy Puffin Ice Cream



A fun and interactive ice cream service, tailored specifically for your event. Themed ice creams and flavoursome sorbets are churned fresh to order, without the use of any artificial preservatives or stabilisers.





