



World Food Market

World Food Markets are a focal food point dressed with sumptuous food and themed on how a market stall might be presented in the chosen region. Food markets provide a large, varied and interesting food offering including meat, fish and vegetarian options – there is something for everyone to enjoy when they approach the food station.

Each food market option is served with a selection of ‘native’ breads and authentic sauces and dip accompaniments. Please discuss with your event coordinator how many options to choose as it will vary from boat to boat.



North American

- Grilled New York strip with caramelised onions and chestnut mushrooms
- Hickory smoked BBQ buffalo wings
- Maryland crab cakes with fresh lime and tomato salsa
- Vegan jambalaya with chickpeas, kidney beans and okra (VG)
- Truffled mac and cheese (V) (VG available)
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- Whipped sweet potato with toasted pecans, maple syrup and rosemary (V) (VG available)
- Succotash salad (VG)
- Corn bread (V)

Indian

- Keralan fried chicken, curry leaf mayo
- King prawn masala, coconut, ginger and green chilli
- Sri Lankan lamb cutlet curry
- Butternut squash and paneer makhani (V) (VG available)
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- Fluffy pilau rice (VG)
- Roast garlic tarka dal (VG)
- Paratha flatbread (VG)
- Raita and chutneys

Middle East

- Traditional chicken and apricot tagine
- Tahini and lemon infused grilled halloumi (V)
- Cumin scented lamb kofta
- Moroccan spiced vegetable stew with coriander and mint (VG)
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- Chickpea and vegetable couscous with ras al hanout (VG)
- Sweet potato and coriander falafel (VG)
- Lebanese flatbread and hummus and baba ghanoush (VG)

Asian

- Tiger prawn Thai green curry
- Steamed chicken and vegetable dumplings
- Teriyaki beef stir fry with toasted white and black sesame seeds
- Fried vegetable gyoza (VG)
- Egg noodles with bean shoots and soy (V) (VG available)
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- Pineapple fried rice (VG)
- Green papaya salad (VG)
- Steamed buns (VG)



Borough Market Carvery

Classic British carvery station where our chef hand carves joints for your guests to enjoy.

Roast shoulder of British pork

Slow cooked beef brisket in red wine

Traditional turkey crown

Mushroom and cashew nut wellington (VG)

Crispy roast potatoes (VG)

Pickled purple cabbage (VG)

Yorkshire puddings (V)

Accompaniments include:

Apple sauce, creamed horseradish, mustards, meat gravy, veggie gravy, and sage and onion stuffing (VG)

Dessert Canapés

Lemon curd tarts, raspberry meringue (V)

Mini churros, dark chocolate dipping sauce (VG)

Strawberry and mint cheesecake cone (V)

Salted caramel brownies, coconut cream (VG)

Street Food Stalls

Street food style stalls where your guests are served by our chefs and given the opportunity to personalise their meal

Spanish Tapas

Selection of bite-size traditional Spanish dishes for guest to help themselves to:

Potatas bravas (VG)

Sautéed chorizo with rioja

Jamon Iberico croquettes

Braised squid, orange, radicchio, black olive, shaved fennel, citrus dressing

Cucumber and green pepper gazpacho

Yellow cherry tomato and yellow pepper gazpacho

Piquillo pepper and red cherry tomato gazpacho

Manchego and membrillo empanadas (V)

Spanish tortilla (V)

Mushroom in escabeche (VG)

On the side:

Pan con tomate (VG)

Rosemary bruschetta (VG)

Tomato and butterbean dip (VG)

Black olive tapenade (VG)

Roasted peppers (VG)

Bao Buns – 3 per guest

Traditional steamed soft, fluffy buns served with Asian slaw and your choice of filling:

Slow roast pork belly spiced with star anise and 5 spice

Crispy shredded chilli chicken thigh

Teriyaki salmon filet

Hoi sin marinated jackfruit (VG)

Choose your own toppings from a selection of:

Sliced cucumber, spring onions, wasabi mayo, hoi sin sauce, pickled vegetables, chopped chilli, crispy shallots

New York City Hot Dogs – 2 per guest

Soft hot dogs rolls with your choice of:

Smoked pork Bockwurst

Chicken Frankfurters

Plant based hot dog (VG)

Choose your own toppings from a selection of:

Chilli con carne, sweet onions, Swiss cheese, gherkins, sauerkraut, American mustard and ketchup

Served with skinny fries and cheese fondue

