

# *Boats of Distinction*

*The Dixie Queen,  
The Elizabethan  
&  
The Edwardian*



*2008 – 2009*

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*Menus and Tariffs*

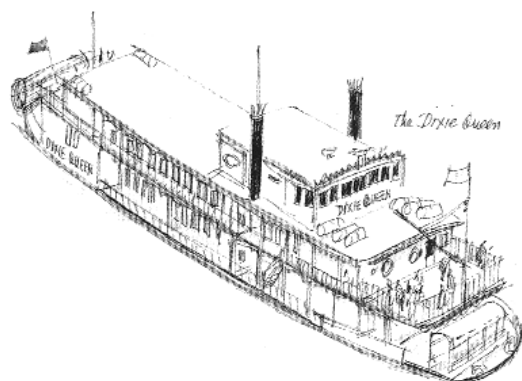
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**The Thames Luxury Charters Group**  
**London's finest entertainment and restaurant boats**

## BOATS OF DISTINCTION

As a guide to how each boat can best accommodate your guests please find below capacities of each vessel. Please note our menus are costed to the maximum numbers, therefore where numbers are significantly lower we apply a small supplement.

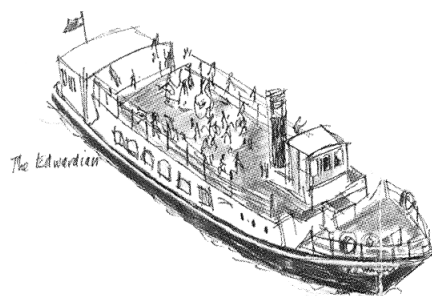
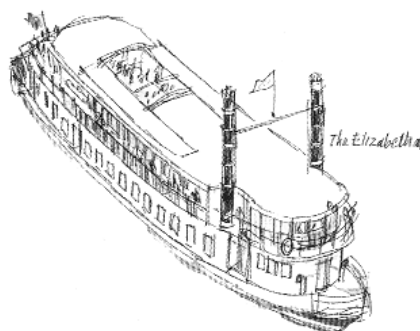


### ***P.S. DIXIE QUEEN***

The largest cruising function boat on Britain's inland waterways, the paddle steamer 'Dixie Queen' sets new standards on the Thames for entertainment afloat. She is currently being certificated for up to 630 guests cruising and can hold up to 1000 static. Utilising both decks she seats 420 for silver service fine dining. Due to her size Tower Bridge is raised especially for her, which also means she can only travel east of London Bridge. Under 150 covers a 15% catering surcharge applies.

### ***P.S. ELIZABETHAN***

One of the finest five star vessels in London, a cruise on the paddle steamer 'Elizabethan' enhances any event. She can entertain up to 235 guests. In her lower saloon 140 for silver service fine dining and 136 for a buffet. Please note that there is a specific requirement to have catering aboard the 'Elizabethan' for all functions. This may be waived only by the agreement of the Directors. Under 50 covers a 15% catering surcharge applies.



### ***M.V. EDWARDIAN***

The ideal boat for the smaller party, the motor vessel 'Edwardian' is suitable for all manner of functions from Boardroom Dinners to Barbecues and Discotheque Parties. Tide and time allowing she can navigate all the way upstream to Hampton Court and beyond.. This vessel accommodates up to 110 guests and in her lower saloon seats 60 for silver service fine dining and 48 for a buffet. For smaller groups the boardroom style set-up looks extremely impressive for up to 32 guests. Under 40 covers a 10% catering surcharge will apply.

## **Menu Notes**

The pages overleaf comprise a comprehensive selection of menu suggestions suitable for all occasions. The most popular have been retained from 2007 and our chefs have created a number of new options, drawing inspiration from all over the world. For Kosher catering on board we recommend Steven Wolfisz. For Asian catering we recommend the Laguna Catering Company; please call for contact numbers. A selection of breads in different styles with butter is standard on all menus.

## **Weddings**

Our boats are a novel and popular choice for wedding receptions. Our highly experienced management team are adept at taking as much stress away from the bride and groom as possible, enabling everyone to truly relax and enjoy their special day. We cannot currently conduct the ceremony onboard as due to the vagaries of the Marriage Act it is not possible on boats capable of movement. We do have close relationships with several riverside hotels, the Guoman Tower Hotel, Hilton London Docklands and Conrad International, where the ceremony can be conducted prior to guests boarding the boat for the reception via the private pier adjacent to the hotel.

## **Smoking**

The design of our fleet means that all our boats have sizeable outside areas, most with some cover **where smoking is permitted**. From the 1st of July 2007 the enclosed areas on all our boats will become smoke-free in line with UK law.

## **Card Payments**

We take all major credit cards, subject to a 3% service fee, American Express attracts a 3.1% service fee.

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### OPTIONS FOR YOUR ENTERTAINMENT

(based on 4 hour charters)

		from		from
Resident Discotheque	- Dixie Queen	£375	Limbo Dancer Cabaret	£380
	- Elizabethan	£250	Belly Dancer	£210
	- Edwardian	£210	Close-Up Magician	£295
Own Discotheque	- Elizabethan	£100	Casino Croupiers Theme Dress	each £ 35
	- Edwardian	£ 65	Toastmaster	£250
Bhangra Discotheque		£250	Cocktail Waiters	£ 85
Lighting/Sound Technician*		£200	Caricaturist	£295
Jazz Band - 4 piece		£580	Race Nights	£250
- 6 piece		£780	Social Photographer	£125
Swing Jazz Band - 4 piece		£580	Quiz Master & Quiz Night	£295
Steel Band - 4 piece		£550	Tarot Card Reader	£275
- Orchestra *		£1150	Graphologist	£280
Celidh Band		£580	Balloon Decoration	£200
Rock & Roll Band - 50's		£850	Wedding Photographer	£800
Tribute Bands		£1200	Silhouettist	£295
Theme Band		£750	Lookalikes	£450
Samba Band		£800	Murder Mystery Theme	£1000
Dance Duo Music		£395	Funnel Smoke Effect - Elizabethan	£ 95
Reception Lounge Blues Duo		£295	Pickpocket/Magician	£480
Harpist		£385	Uniformed Bosun's Piper	£ 95
Pianist		£250	Cloakroom Attendant	£ 75
Cabaret Piano/Vocalist		£350	Chocolate Fountain - the alternative Dessert !	£580
Solo Guitar - Background/Dance		£280	Arcade Games	each £550
The Elvis Show - George Elias		£550		

**Please note that certain entertainments are best suited to particular boats. Our staff will advise.**

Casino Nights - £395 per table

(includes American Roulette and Blackjack tables, authentic equipment, chips, croupiers in black tie and a Manager. Exact quote depends on number of tables required.

Our recommendation is 50-100 guests 2/3 tables, 100-200 guests 3/5 tables. On the Dixie Queen our tables **must** be used).

N.B. Within their contract all 'artistes' have a food requirement. We offer to clients these meals at 50% of the normal cost. This is automatic. Should this be a problem, please let us know. \*For 'Dixie Queen' only

**Above prices are based on a standard 4 hour cruise from any Central London Pier. Additional hours *will* incur an extra charge.**

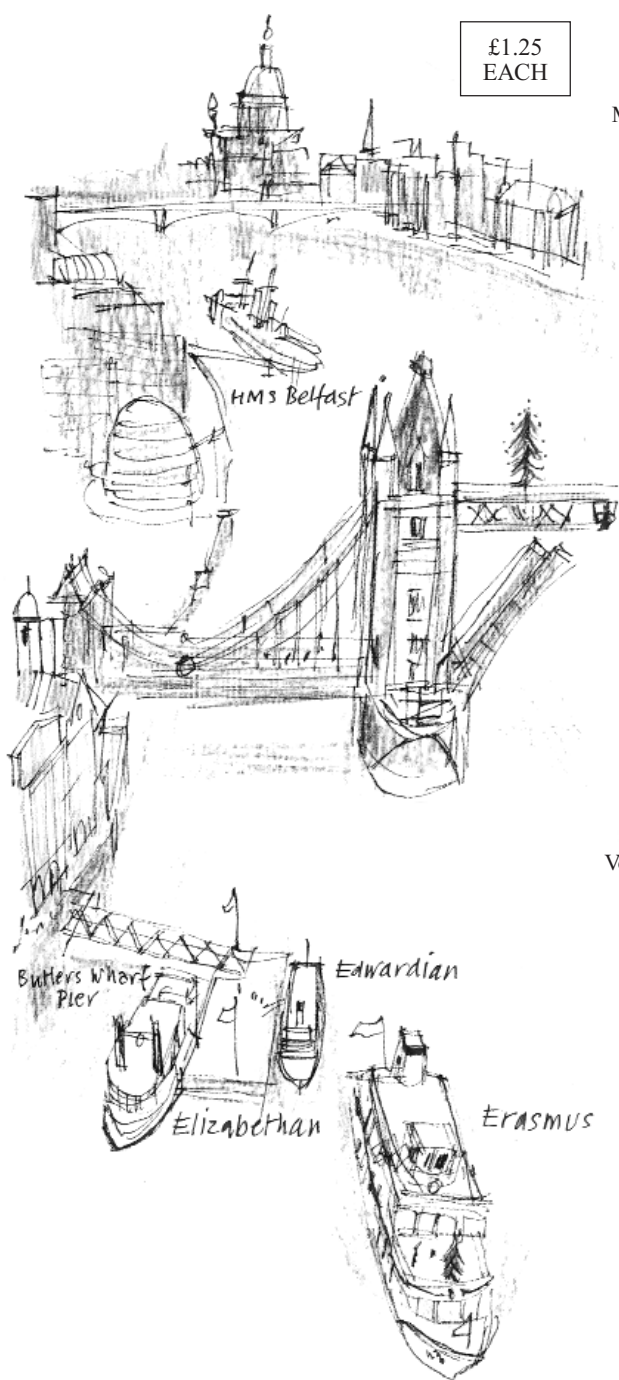
ALL PRICES EXCLUSIVE OF VAT

**There is a 10% service charge applied to all catering and bar accounts.**

**ALL MENUS VALID UNTIL 31st MARCH 2009**

Please note that for all account bars a deposit of 70% of the estimated total is required to be paid with your balance payment.

## CIRCULATING HOT CANAPES



£1.25  
EACH

Mini Vegetable Spring Rolls served with Sweet Chilli Sauce (v)

Mini Goats Cheese and Spinach Pizzeta (v)

Miniature Bangers & Mash on Crisp French Bread

Mini Croque Monsieur with York Ham & Mature Cheddar Cheese

Honey Mustard Mini Sausages

Deep Fried Mushrooms with Blue Cheese Dip (v)

Mini Vegetable Samosas with a Sweet Chilli Dipping Sauce (v)

Creamed Mushroom Bouchees (v)

Thai Salmon and Sweet Potato Cakes  
served with Sweet Chilli Sauce

Skewered Marinated Chicken  
with a Peanut and Coriander Dipping Sauce

Breaded Chicken Goujons served with a BBQ Dip

Jamaican Jerk Chicken  
with fresh Pineapple on skewers and a spicy Peanut Butter Dip

Asparagus Spears in Filo Pastry with fresh Parmesan (v)

Thai Fish Cakes with a Sweet Chilli Sauce

Marinated Chicken Sate with Plum Sauce

Seared Salmon Kebabs with Mixed Peppers

Mixed Chinese Dim Sum with Soy Sauce

Seafood Skewers with a Tarragon Mayonnaise

Vol-au-Vents filled with Wild Mushrooms and a Tarragon Veloute (v)

Bite size Salmon Fish Cakes served with a Saffron Dip

Cajun Styled Skewered Chicken Brochettes

Minted Lamb Kofta with a Minted Yoghurt Dip

Minted Lamb & Green Pepper Brochettes

Goujons of Plaice with Tartare Sauce

Skewered Lamb & Sweet Red Pepper with Honey & Rosemary

Red Snapper & Parsley Croquettes served with Tartare Sauce

Deep Fried Crumbed Brie with a Redcurrant Dip (v)

Goujons of Sole with a Tartare Sauce Dip

Shiitake Mushroom, Asparagus & Parmesan Risotto  
served on Chinese Spoons (v)

£1.50  
EACH

£1.75  
EACH

*'A big thank you to you and your team on the boat on Friday – everyone really enjoyed themselves – the food, service, music and decorations were fantastic! And it was very reasonable.'*

*– Susannah Colgate, Family Mosaic.*

*'Friday night was very successful, probably the best Long Service Dinner we've had to date.'*

*– Michelle O'Brien, East London Bus Group.*

£2.00  
EACH

Tiger Prawns on a Crisp Filo Pastry with Chilli Jam

Strips of Scotch Fillet Steak & Green Pepper Brochettes

Thai Salmon & Crayfish Dumplings with Sweet Chilli & Ginger

Mini Beef Wellington with a Wild Mushroom Dip

Honey Roast Quail  
with a Basil & Rosemary Mash and Cranberry Jelly

(v) denotes Vegetarian

Minimum spend £5 pre-Dinner or £12 when only Menu served

N.B. If the intention of the event is to have guests network, mix and mingle, we will be pleased to provide 'Clip ons' to plates to hold a wine glass while you stand and eat. Just ask.



## CIRCULATING COLD CANAPES

Savoury Mushroom & Parsley Puff Pastry Danish (v)

Sun-dried Tomato & Stilton Tartlets (v)

£1.50  
EACH

Crostini of Mozzarella, Plum Tomato & Basil (v)

£1.25  
EACH

Home-made Parmesan Cheese Straws (v)

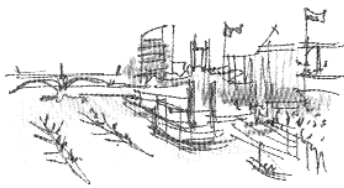
Minted Mozzarella & Roasted Pepper Kebabs (v)

Roast Pepper and Cream Cheese Basket (v)

Chicken Liver Pate with Baby Cornichons & Redcurrant Jelly

Leek & Roquefort Filo Nests (v)

Duck Parfait with Caramelised Orange Glaze



*Oxford v Cambridge Boat Race  
& our Putney pier*

*Our pier at Butlers Wharf  
- centre of our tideway  
operations*



*Drawings by Peter Kew*

£1.75  
EACH

Smoked Salmon Rose topped with Lemon Mayonnaise

Dill & Horseradish Pancakes with Smoked Trout & Caper Pate

Fresh Scotch Salmon  
with Basil Puree & Avuga Caviar in Cucumber Cups

Carpaccio of Fillet of Beef served  
on thinly sliced French Bread topped with Salsa Verde

Peking Duck Pancakes with Shredded Spring Onions  
& Cucumber served with Hoi Sin Sauce

Smoked Salmon with Cream Cheese & Chive topped with Avuga Caviar

Smoked Duck Breast topped with a Tangy Raspberry & Basil Compote

Shredded Smoked Salmon & Vodka on Toast

Chilli Crab & Prawn Filo Cases

Home Smoked Chicken with Coriander & Sweetcorn Blinis

Sweet Melon & Parma Ham Roses

Spiced Prawn Barquettes with Lime Drizzle

Parma Ham with Mozzarella Cheese & Paprika Oil

Fresh Salmon & Dill Cups

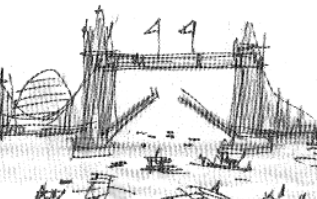
Marinated Artichoke Heart filled with Ham & Ricotta

Smoked Loin of Pork  
topped with an Apple & Cinnamon Remoulade

Home Smoked Chicken with Mushroom Confit served on a Crostini

Smoked Salmon & Basil Roulade on Wholemeal Croutes

*Cruise Ships  
ship to shore  
service*



*The Great River Race*

£2.00  
EACH

Tiger Prawns marinated with Lemon Grass with Soy Dip

Salpicon of Lobster & Sun-Dried Tomato with Saffron Mayonnaise

Lemon & Dill Butter Fried Crevettes with Caviar

Marinated Tuna Carpaccio with Wasabi & Pickled Cucumber

Mexican style skewered King Prawns with a Mojo Salsa

Aberdeen Angus Beef Fillet  
with Rocket served on thinly sliced Crostini

*'The evening was outstanding!!!! The service on the  
boat was fantastic. Needless to say the piece de  
resistance was the opening of Tower Bridge.  
Everybody loved it, especially our overseas guests.'*

*- Barbara Mason, LSE*

(v) denotes Vegetarian

Minimum spend £5 pre-Dinner or £12 when only Menu served

N.B. If the intention of the event is to have guests network, mix and mingle, we will be pleased to provide 'Clip ons' to plates to hold a wine glass while you stand and eat. Just ask.

## FINGER BUFFETS

(Minimum Number: 200 Covers Dixie Queen / 150 Covers Elizabethan / 70 Edwardian)

Designed especially for those groups who wish to avoid the formality of fork buffet or silver service meals and for whom the priority of the event is to mix, mingle and be entertained without the necessity of being seated. If required each plate will have a clip-on facility for wine glasses.

### F.B.1 £9.50

Smoked Salmon & Prawn Vol au Vents  
(served with Lemon & Parsley)

Selection of Sandwiches  
(Smoked Salmon & Cream Cheese, Gammon Ham & Coleslaw, Roast Beef & Dill with Dijon Mustard, Tuna & Sweetcorn, Cheddar & Sun-dried Tomatoes, Egg Mayonnaise & Cress, Italian Chicken, Crabstick Mix)

Vegetable Samosas  
(Potato, Onions, Garlic, Ginger Root, Mustard Seeds, Coriander, Carrots, Chickpeas and Green Peas, garnished with Cherry Tomatoes & Parsley)

Home-made Mini Mediterranean Pasties (v)  
(filled with fresh Mushrooms, Coriander, Parsley & Onions)

Selection of Carrot & Coriander, Spinach & Feta Cheese Goujons  
(crispy Goujons served with Fresh Lemon and Parsley)

Home-made Thai Rolls  
(Crispy Filo Pastry filled with the flavours of the Orient)

Seasoned Chicken Drumsticks  
(cooked in Rosemary & Fresh Herbs, garnished with fresh Parsley)

Spicy Madras Bhajis  
(served with fresh Parsley & Lemon)



### F.B.2 £11.50

Selection of Sandwiches  
(Roast Beef with Dill & Dijon Mustard, Home-cooked Roast Turkey, Smoked Salmon & Cream Cheese Egg Mayonnaise & Bacon, Pate & Cucumber, Crabstick Mix)

Vegetable Samosas  
(Potato, Onions, Garlic, Ginger Root, Mustard Seeds, Coriander, Carrots, Chickpeas and Green Peas, garnished with Cherry Tomatoes & Parsley)

Chinese Spring Delights  
(Beanshoots, Sweetcorn, Leeks, Mushrooms, Chilli & Seasoning in a Filo Pastry Parcel)

Tortilla Wraps  
(filled with Thai, Tandoori, Italian & Spanish Chicken, garnished with Rocket & Peppers)

Slices of Home-made Turkey and Gammon & Chicken and Mushroom Pie  
(slices of fresh Turkey, Gammon Ham, Chicken with Mushrooms in shortcrust pastry pies)

Satay Chicken  
(Oriental Style Chicken pieces, skewered & served in a mayonnaise Dip)

Home-made Mini Mediterranean Pasties (v)  
(filled with fresh Mushrooms, Coriander, Parsley & Onions)

Smoked Salmon & Prawn Vol au Vents  
(garnished with fresh Lemon & Parsley)

Monterey Jack Cheese Goujons  
(crispy Goujons served with Cherry Tomatoes & Parsley)



'Just a HUGE thank you to all your staff...they were really friendly and so helpful. The food was fab...the boat beautiful...I keep telling all the corporate contacts and UK Sport what good value per head it was.'  
— Susanne Risbridger,  
British Athletics Commission

## BOWL FOOD

Bowl food offers a contemporary way of creating fusion on the palate.  
When your requirement falls between light Canapes and a served Buffet, Bowl food provides the answer.  
Our Executive Chef has created a range of mini dishes with classic ingredients.  
Staff circulate the bowls and guests eat with a fork while still holding a conversation.

## ITALIAN

Red Wine Marinated Beef Lasagne topped with Gruyere Cheese & Seasonal Leaf Salad  
Flaked Salmon with Mushroom & Fennel, Lemon Oil & Basil Linguini  
Roast Ham, Grilled Aubergine and Marinated Mozzarella with Basil & Coriander Pesto on Garlic Bruschetta  
Wild Mushroom & Butternut Squash Risotto with Chilli Oil and Flaked Parmesan (v)  
Garlic & Lemon Chicken Escallop with Crisp Pancetta Penne Pasta and Canellini Bean Salad  
Piccata of Pork Loin with Sun-dried Tomato & Capers and a Mustard Cream Sauce

## CONTEMPORARY BRITISH

Roast Sirloin of Beef with Saute Potatoes, Caramelised Onion & Port Jus  
Individual Shepherds Pie topped with Basil & Parsley Mash  
Poached Fresh Salmon Fillet with Grilled Asparagus, Fennel & Buttered New Potatoes  
Bubble & Squeak topped with Soft Boiled Eggs, Griddled Cauliflower & Hollandaise Sauce (v)  
Warm Tartlet of New Forest Wild Mushrooms, Baby Spinach, Tomato & Red Onion Salad (v)  
Spiced Cumberland Sausages with Spring Onion & Leek Champ

## ORIENTAL

Thai Green Chicken Curry with Ginger & Coriander with fragrant Jasmine Rice  
Five Spice Marinated Lamb & Pepper Brochettes with Phrik Nahm Bplaa & Phak Chee  
King Prawns in Filo Pastry with Sweet Prawn & Tamarind Dip  
Crispy Duck with Spring Onion, Red Pepper, Hoi Sin & Egg Noodles  
Thai Chilli Fish Cakes with Soya Stir Fry Vegetables & Pickled Beansprouts  
Stir Fried Chinese Vegetables with a Red Thai Curry Sauce topped with Rice Noodles & Coriander

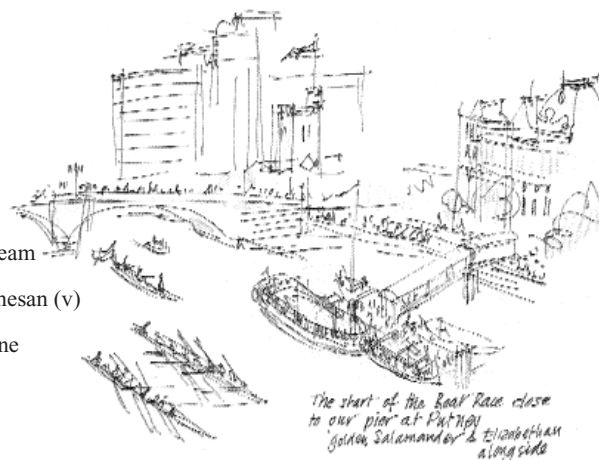
## MODERN EUROPEAN

Navarin of Lamb with Root Vegetables & Caramelised Button Onions  
Chicken, Chorizo & Sweet Roast Pepper Paella with Smoked Paprika  
Portugeuse Piri Piri Marinated Chicken with Salt Roast Potatoes  
Steamed Mussels with Garlic, Chilli & Flat Parsley finished with Double Cream  
Wild Mushroom & Basil Tortellini with Creamed Leek, Grilled Courgette & Parmesan (v)  
Strips of Beef Bourguignon with Button Mushrooms Sauteed with Red Wine

*'Everything was perfect: the staff were very helpful  
and polite, the food tasty, the wine was good and  
the boat itself provided a fabulous venue for  
dinner....a job very well done.'*  
– Roger Strange, Kings College London.

£3.75 per Bowl

Any Regional Combination  
Minimum 4 Bowls  
Maximum 5 Bowls



## COLD BUFFETS

### C.B.1 £15.00

*'I just want to say thank you for the fabulous evening that you offered us on Thursday. I had a great feedback from my guests. The food was excellent, the service was excellent and the staff were very co-operative.'*  
– Eva Polykandrioti, Standard Chartered.

*'I want to thank you and your team for a fabulous evening on board the 'Golden Salamander'. The staff were very friendly and did a great job, the food was lovely and we all thoroughly enjoyed ourselves.'*  
– Gurpreet Jhaj, Centrica.

Cold Poached Darne of Salmon  
(with a Lemon and Chive Caponata)

Chicken Andalucian  
(Tender Pieces of Chicken with Sweet Capsicum and Sun-Dried Tomato)

Red Onion Tart  
(topped with Goats Cheese & Basil)

Lardons of Ham & Strips of Chorizo  
(tossed with Roasted Pepper & Pak Choi)

Tuna, Red Onion and Smoked Chilli Nicoise Salad

Goats Cheese Glazed Fig, Baby Gem and Cucumber Salad

Tomato, Red Onion and Basil Salad

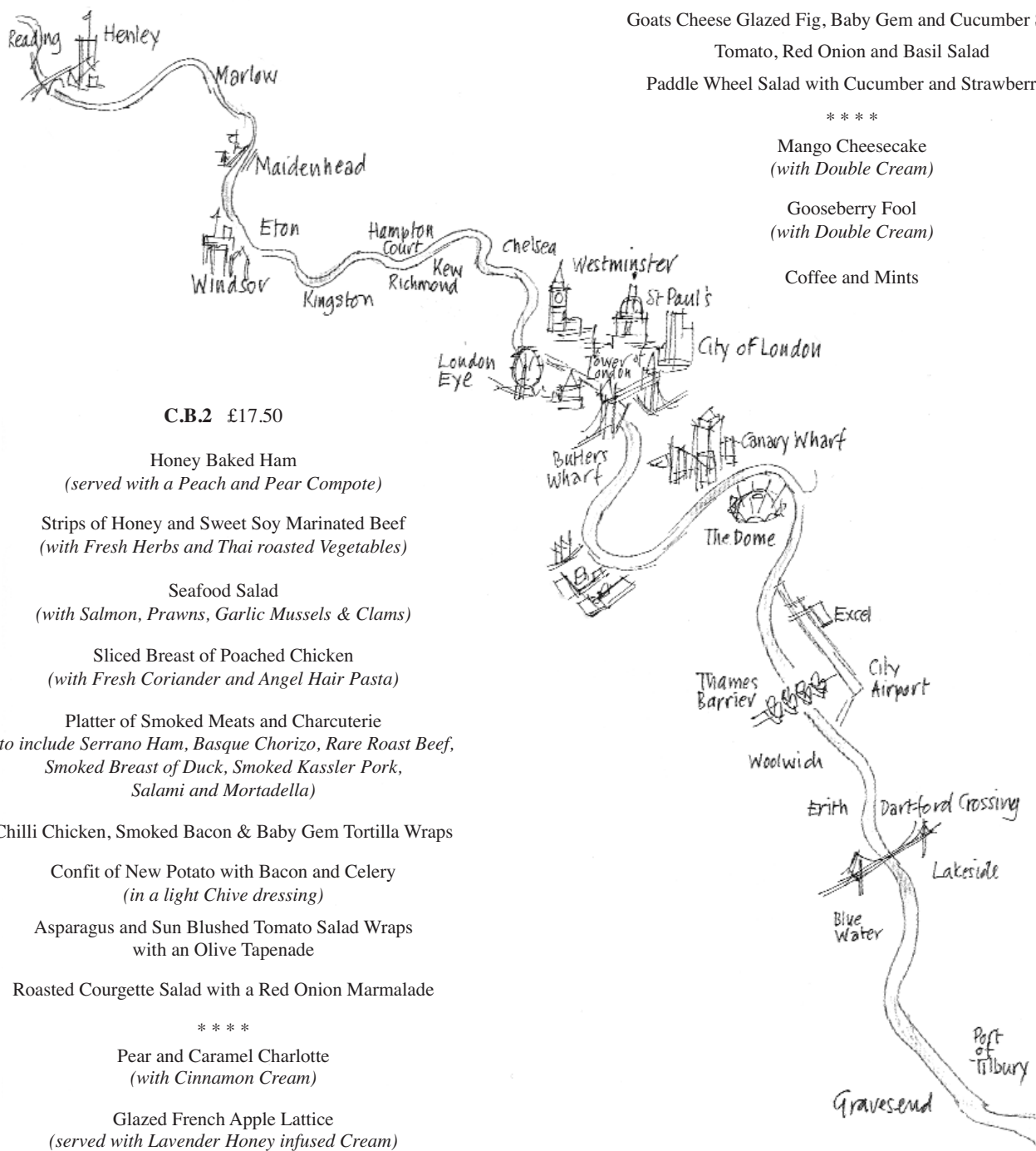
Paddle Wheel Salad with Cucumber and Strawberries

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Mango Cheesecake  
(with Double Cream)

Gooseberry Fool  
(with Double Cream)

Coffee and Mints



### C.B.2 £17.50

Honey Baked Ham  
(served with a Peach and Pear Compote)

Strips of Honey and Sweet Soy Marinated Beef  
(with Fresh Herbs and Thai roasted Vegetables)

Seafood Salad  
(with Salmon, Prawns, Garlic Mussels & Clams)

Sliced Breast of Poached Chicken  
(with Fresh Coriander and Angel Hair Pasta)

Platter of Smoked Meats and Charcuterie  
(to include Serrano Ham, Basque Chorizo, Rare Roast Beef, Smoked Breast of Duck, Smoked Kassler Pork, Salami and Mortadella)

Chilli Chicken, Smoked Bacon & Baby Gem Tortilla Wraps

Confit of New Potato with Bacon and Celery  
(in a light Chive dressing)

Asparagus and Sun Blushed Tomato Salad Wraps  
with an Olive Tapenade

Roasted Courgette Salad with a Red Onion Marmalade

\*\*\*\*

Pear and Caramel Charlotte  
(with Cinnamon Cream)

Glazed French Apple Lattice  
(served with Lavender Honey infused Cream)

Coffee and Mints



## COLD BUFFETS

### C.B.3 £19.50

Roast Beef cooked Rare, with a Schzewan Peppercorn Crust  
(served with Creamed Horseradish)

Saffron Poached Chicken Breast  
(served with Spinach, Basil & Garlic)

Terrine of Confit Duck, Pheasant & Red Pepper  
(with a Pear & Blackberry Compote)

Pave of Salmon  
(with Asparagus, Prawns & Crayfish tails,  
served with a Dill & Lemon Caponata)

Red Onion, Mature Cheddar & Tomato Savoury Tartlet

Tomato, Mozzarella and Basil Tricolore with Penne

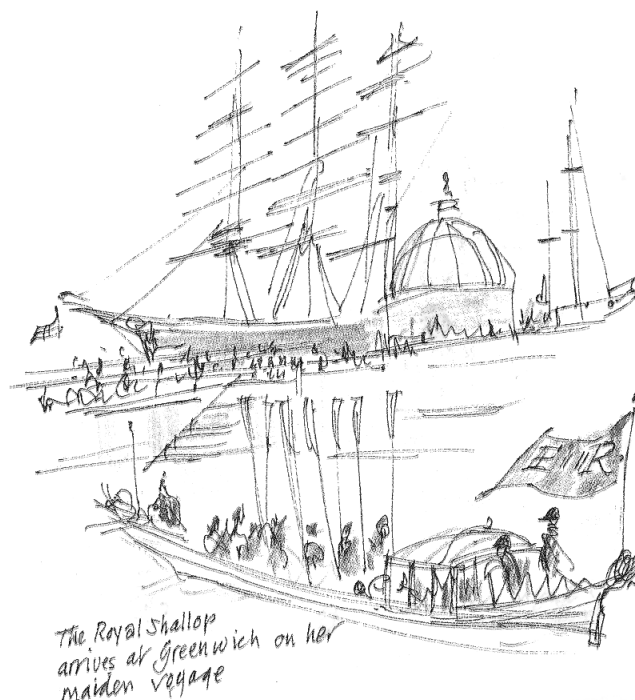
Crisp Salad of Seasonal Leaves, Beansprouts, Orange and Ginger

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Mogador aux Framboise  
(Chocolate Sponge topped with Raspberries & Chocolate Mousse)

Mirror of Freshly Carved Fruits  
(to include Melons, Pineapple, Mango and Plums)

Coffee and Mints



'My thanks for all of the arrangements made for our cruise on the  
'Elizabethan'...the evening was an absolute success.  
This was our third trip upon the 'Elizabethan'  
- I have no doubt that we will return again in the future.'  
- Simon Taylor, ATOC.

### C.B.4 £25.00

Rare Roast Strip Loin of Beef  
(with a Confit of Wild Mushroom & Sauteed Spinach)

Whole Roast Leg of Pork  
(with Saffron Apple Puree and a Sage & Shallot Stuffing)

Home-made Pressed Seafood Terrine  
(Salmon, Prawn & Crab,  
with a Lemon, Lime & Sun-dried Tomato Vinaigrette)

Poached Sliced Chicken  
(with a Julienne of marinated Vegetables  
served on a duo of Basmati & Wild Rice)

Crunchy Leaf Salad  
(with Rocket, Iceberg and Gem, flaked with Blue Stilton &  
Marinated Mozzarella)

Grilled Aubergine, Courgette and Plum Tomato Salad  
(dressed with Basil and Mint Pesto)

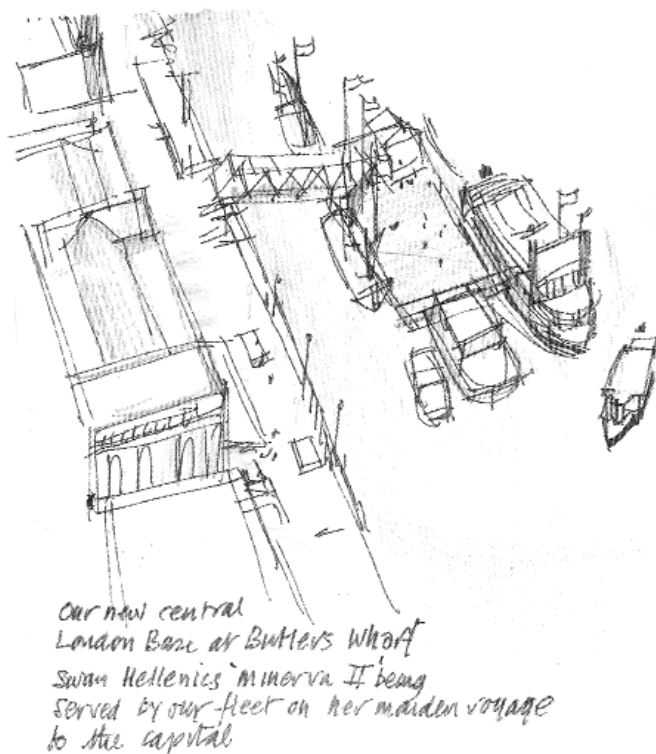
Baby Gem Lettuce Salad  
(with a Caesar dressing, Crisp Croutons & Pickled Red Pepper)

\*\*\*\*

Craquelin au Citron  
(Light Lemon Sponge layered with a sharp Lemon Cream  
topped with crushed Praline)

Mazarin aux Noir  
(with a Rum & Walnut Cream)

Coffee, Tea & Biscotti



## HOT AND COLD BUFFETS

### H.C.B.1 £17.25

#### HOT

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

Sweet and Sour Chicken  
(Breast of Chicken baked with Pineapple,  
Red Onion and Peppers and bound in a  
Sweet and Sour sauce)

Saffron Rice with Peas & Mushrooms

Herbed Garlic Bread

#### COLD

Seafood Salad  
(with a Cucumber & Dill Vinaigrette)

Redsław Salad

Three Leaf Salad

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

\*\*\*

Double Chocolate Gateau  
(with an Orange Coulis)

Coffee and Mints

### H.C.B.2 £18.50

#### HOT

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

Roast Beef and Yorkshire Pudding  
(in a rich Onion Gravy)

Panache of Seasonal Vegetables

Herbed Roast Potato

#### 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

Roasted Provençale Vegetable Salad

\*\*\*

Mango Cheesecake  
(with a Paw Paw & Mango Salsa)

Piedmontaise  
(Chocolate, Walnut & Sweet Biscuit Jaconde)

Coffee and Mints

### H.C.B.3 £20.00

#### 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, Farfelle Pasta  
& Spring Onions)

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

Rocket, Watercress, Cherry Tomato & Avocado  
Salad

\*\*\*

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

*The Tudor Row -  
an annual event  
rowed from Hampton  
Court to the  
Tower of London  
where the 'Sela' is  
presented to the  
Governor for safekeeping*



*'The dinner was very well organised and served and the food was delicious  
and well presented...really lovely flowers for the tables. I appreciated your  
support to make this event happen so well.'*

*- Deirdre Simpson, Asa Briggs Hall.*

## HOT AND COLD BUFFETS

**H.C.B.4 £23.00**

### HOT

Whole Roast Loin of Pork  
(with Caramelised Apple  
and Cinnamon)

Chargrilled Red Snapper  
(with Mini Cauliflower Florets  
and Prawn Beurre Noisette)

Pot Roast Baby Chicken  
(with a Paysanne of Root Vegetables,  
Shredded Savoy Cabbage & Pearl Barley Jus)

Chateau Potatoes

Batons of Carrot & Leek with French Beans & Mange Tout

### COLD

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

Greek Salad  
(Crisp Leaf topped with Diced Peppers,  
Cucumber, Feta Cheese and Black Olives)

Mixed Leaf Salad

Plum Tomato with Stilton, Rocket,  
Asparagus and a Tarragon Vinaigrette

Potato, Bacon & Chive Salad  
with Sour Cream

\*\*\*\*

Tarte aux Poires

White & Dark Chocolate Fudge Cake

Apple & Rhubarb Oat Crumble

Coffee and Mints



A skulling match  
from the City to Chelsea!  
For centuries the  
Annual Doggett's  
Coat and Badge Race  
provides keen competition  
between apprentices who  
work on the Thames

**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)

Mildly spiced Chicken, Chorizo and Vegetable Paella

Pasta Tricolore  
(bound in a Mushroom Cream sauce)

Wok Fried Greens  
(tossed with Olive and Sesame Seeds)

### COLD

Carved Honey Roast Ham  
(served with a Peach and Pepper Chutney)

Aromatic Smoked Duck  
(with a Coriander Cous Cous)

Spiced Prawns  
(with Mussels, roasted Tomatoes & Baby Spinach)

Marinated and Sliced Globe Artichoke Hearts  
(with a Julienne of Sun Dried Tomato and Fennel Vinaigrette)

Crunchy Waldorf Salad

\*\*\*\*

Baked Vanilla Cheesecake with a crushed Banana Coulis

Apricot Tart with Clotted Cream

Dark Chocolate Bread and Butter Pudding  
(served with a White Belgian Chocolate Sauce)

Coffee and Mints

**H.C.B.6 £27.50**

### HOT

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

Crisp Sliced Marinated Duck Breast  
(with Confit of Leg on Shredded Savoy  
Cabbage with Parsnip & Leeks)

Medallions of Pork with Pear & Calvados  
(on a grilled Aubergine Tabouili)

Sea Trout Nantaise  
(Fillets of Sea Trout gently roasted with  
Fennel & Dill dressed with Crayfish &  
finished with a light Tomato Cream Dressing)

Roast New Potato Forestiere  
(Potato, Oyster, & Button Mushroom, Carrot & Baby Onion)

### COLD

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

Brunoise of Salad Nicoise  
(with Tomato, Olive Oil & Farfelle)

Confit of Salmon & Red Mullet  
(with Fennel, Green Beans, fresh Lime & Olive Oil)

Char-grilled Asparagus  
(with Artichokes on Sun-dried Tomato-rubbed griddled Vegetables  
with an Olive & Lemon Humous)

Lollo Rosso, Mizuna Lollo Blonde & Lambs Leaf Salad  
(tossed with Tarragon and Fennel)

\*\*\*\*

Truffle au Chocolate  
(with Strawberry Compote)

Craquelin au Citron  
(a layered Lemon Sponge with sharp Lemon Cream topped with crushed Praline)

Coffee and Mints

## THEMED EVENTS

### MISSISSIPPI HOT JAZZ / CASINO NIGHTS

*Our most popular. We offer a typical night's entertainment as would have been experienced in the late 19th century as our Paddle Steamers journey down the mighty Mississippi in the heart of the Deep South.*

*A hot, steamy night. The Elizabethan's unique sliding roof is open to the balmy breezes beneath the stars. Your guests are welcomed on board by Cap'n Andy and his crew. A powerful Mississippi cocktail is offered by smiling waiters. Upstairs the resident 6-piece New Orleans band are playing the latest tunes. Strolling cardsharps are mingling, performing acts of magic and relieving guests of their watches and small change. Saloon girls on the town are handing out casino chips to all and sundry.*

*The Paddle Wheels start to slowly generate enormous power. Guests cheer as land slips away on the starboard bow and the night begins. After half an hour our bewhiskered Maitre d' announces that the Creole Buffet is now being served in the Lower Saloon. The cardsharps work the tables trying to spot the 'suckers' displaying more virtuoso tricks of the trade.*

*After the meal the saloon girls lure the guests into trying their luck at the tables. Our casino would consist of a minimum of 2 American Roulette and 1 Blackjack table. The Band plays on the Upper Deck while cajoling guests into buying them drinks. Around 30 minutes before docking the croupiers announce the last 3 spins and hands. Guests 'cash in' their chips for receipts before venturing upstairs for the Prize Auction. 3 prizes are suggested. Those guests with the most chips 'bid' and win the best prizes. A fine and memorable night. GUIDE COST BASED ON 100 GUESTS: (ELIZABETHAN) FROM £89 PER HEAD INC. VAT/SERVICE (EX. DRINKS). BASED ON 200 GUESTS (DIXIE QUEEN) FROM £72 PER HEAD.*

#### MISSISSIPPI

£28.50

Louisiana Chicken

*(served with a Garlic, Pepper and Lemon Cream sauce)*

Pork Carnitas

*(Roast Loin of Pork with Sweet Pablano Chillis, Plum Tomato & Crisp Fried Onion)*

Spiced Vegetable Fajitas

*(strips of Vegetables lightly grilled with Cajun spices, grilled flat breads & dressed with sour cream)*

Jambalaya

*(savoury Rice dish with Chicken, Smoked Ham, Shrimps, Peppers and Celery)*

Strips of Peppered Rump Steak

*(served with a Spicy Chutney on the side)*

Sweetcorn Fritters

Paddlewheel Salad

*(with Cucumber and Strawberries)*

Cajun Potato Salad

Bean & Tomato Salad

*(with a Chilli and Mint salsa)*

\* \* \* \*

Mississippi Mud Pie

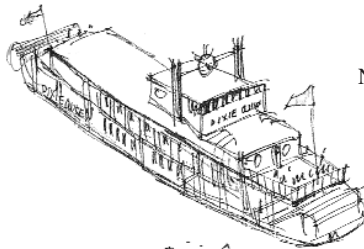
*(served with a thickened Espresso Cream)*

White Chocolate Fudge Cake

*(with a Butterscotch Sauce)*

\* \* \* \*

Coffee and Mints



Dixie Queen

#### LAS VEGAS - THE KING IS BACK !

£27.50

Surf & Turf Brochette

*(King Prawns & Soya Marinated Beef)*

Linguini of Clams & Grilled Mushrooms

*(served with Capers, Dill & White Wine)*

Western Grilled Chicken Supreme

*(filled with Mozzarella, Cheddar & Tomato)*

Ranchers Chilli Con Carne

*(served with Pilaf Rice)*

Barbecue Hickory Smoked Pork Ribs

4oz Char-Grilled Rump Steak

*(with grilled caramelised Onion)*

New Potato Salad with Jalapeno & Coriander

Beef Tomato with Red Onion & Mozzarella

Cayenne Spiced Caesar Salad

\* \* \* \*

Uncle Sam's Deep Filled Apple Pie

*(served with Cinnamon & Bourbon Cream)*

Essence of America - Pecan Pie with a Blueberry Compote

\* \* \* \*

Coffee and Mints

### VIVA LAS VEGAS !

*Hit the Strip amidst the glitz and glitter of a night out in that most hedonistic of US cities – Las Vegas. From the moment you step between our statuesque Showgirls we will transport you to a feast of entertainment, food and drink amongst the craps shooters, riverboat gamblers, pickpockets and guys and gals of the city of sin! Our boats are decorated with neon – style signs, giant dice and dollar signs, plush red velvet curtains, star cloths and accessories. On this occasion Elvis has definitely not left the building! The Rat Pack could be in town and Luther and Lionel are just round the corner. Your choice of Las Vegas show.*

*Our cardsharps move among you showing off their magic skills, at a sign from the maitre d' the roulette wheels turn, the dice are thrown – will you come out ahead or is it over the stern for you ? Don't worry, it is only fun money but once that fever takes hold... During the night we serve an American Buffet of mouth – watering dishes. Why not start the night with our special Viva Las Vegas cocktail ?*

*Great entertainment on both decks will evoke the sounds and lights of the Las Vegas Strip without having to leave your home town. GUIDE COST BASED ON 100 GUESTS (ELIZABETHAN) FROM £125 PER HEAD INC. VAT/SERVICE. BASED ON 200 GUESTS (DIXIE QUEEN) FROM £94 PER HEAD INC. VAT/SERVICE.*



## THEMED EVENTS

### MARDI GRAS CARNIVAL NIGHT EXTRAVAGANZA

An invitation to a medley of colour, magical merriment and authentic musical sounds that create a Mardi Gras experience never to be forgotten. A cruising Thames Carnival !

Board our exotic boat, specifically festooned with twinkling lights and flags of all nations, to be welcomed by our costumed Maitre d'. Our waiters and waitresses resplendent in eye-catching colourful satin tops will add to the fun. As we drift away from the shore while sipping a killer Creole Punch you will be able to take in the streamers and balloons that will transform both decks as you sway to the Latin American sounds from our Top Samba band.

Before the music and the Punch prove too intoxicating guests are summoned into the dining saloon for a memorable Mardi Gras buffet repast (see below). Hot, hot, hot ! A dynamic combination of special Cajun and Louisiana dishes.

Disguised as carnival partygoers our resident crowd pickpockets/close up magicians will aim to take a few trinkets and play a few tricks. And after the buffet the opportunity to try a little Fire Limbo dancing and watch our expert artistes. Hot, hot, hot !

The music of the Conga, the Samba and the Southern Americas will reach deep into your soul and send you off into the night bursting with rhythm. Guaranteed no human sacrifices or devil worship ! **GUIDE COST BASED ON 100 GUESTS: (ELIZABETHAN) FROM £90 PER HEAD INC. VAT/SERVICE (EX DRINKS). BASED ON 200 GUESTS (DIXIE QUEEN) FROM £74 PER HEAD.**

#### MARDI GRAS

£27.50

##### HOT

Strips of Hickory Smoked Beef  
(with Green Pepper, Black Bean and Harrisa)

Slow Roast Belly of Pork  
(glazed and caramelised with Apple and Brandy)

Spicy Chilli Fried Rice

Baked Peppers with Avocado, Roasted Nuts & Monterey Jack Cheese

Sautéed Potatoes  
(spiced with Paprika and garnished with Guacamole)

##### COLD

New Orleans Seafood Salad  
(Cajun-spiced Seafood bound with a Lemon and Lime Dressing)

Deep South Sweet Chicken  
(strips of Chicken Breast baked with Apricot and Peaches)

Sliced & Dressed Bourbon-Marinaded Salmon

Paddlewheel Salad  
(Mixed Leaf with Cucumber & Strawberries)

Roasted New Potato & Chive Salad

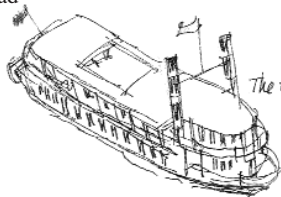
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Banoffee Cheesecake  
(served with a Toffee Sauce)

Caramelised Lemon Tart  
(with a Raspberry Compôte)

\*\*\*

Coffee, Minted Tea & Mints



#### BOLLYWOOD

£27.50

##### CANAPES

Sheek Kebabs  
(consists of minced lamb mixed with lemon juice, coriander, onion, garlic and green chilli)

Chicken Tikka  
(boneless chicken pieces marinated in tikka style sauce and cooked in tandoor)

Vegetarian Samosas  
(mixed vegetable triangular pasties)

Chicken Lollipops

\*\*\*

##### MAIN COURSE

Karai Lamb  
(tender lamb cooked in ghee and medium curry sauce)

Butter Chicken  
(Boneless chicken simmered in butter and creamy rich tomato sauce)

Mixed Vegetable Curry

\*\*\*

##### ACCOMPANIMENTS

Rice, Naan, Salad, Pickles, Poppadums

##### DESSERTS

Exotic Fruit Salad with Vanilla Ice Cream

OR

Galub Jamuns with Vanilla Ice Cream  
(served with sugar syrup)

\*\*\*

Coffee and Mints

### BOLLYWOOD NIGHTS

Welcome aboard our floating Bollywood Film Studio, where regardless of the season, the beats of the tabla and the melodious tunes from the sitar, santoor or harmonium await you. Tonight you will feast on authentic Indian cuisine while all around you the colourful swirl and energy of a Bollywood production takes place.

Our themed staff will circulate tempting titbits from the Canape menu while on the stage our troupe of Bollywood dancers gyrate and move in the classic manner. Bhangra, Raas and Garba music, straight from the plains of India.

Our Indian magician will pass among you performing acts of Eastern mysticism while you might be tempted into having a removable henna tattoo put on by our expert ! Fall upon the Buffet Feast before taking to the dance floor where our dancers await to show everyone the moves to our top Premier Live Band and DJ.

Our Indian Host and Sareed Hostess will move the party along and for our exclusive event they have created the funky 'Bollywood Bonanza Masti Cruise' dance.

The decks will come alive with the sounds of London's most popular Indian Band, 'Shama and Friends'. Bollywood glitter and glamour will shine with podium dancers, musicians and special attractions. **GUIDE COST BASED ON 100 GUESTS (ELIZABETHAN) FROM £103 PER HEAD INC. VAT/SERVICE (EX. DRINKS). BASED ON 200 GUESTS (DIXIE QUEEN) FROM £73 PER HEAD INC. VAT/SERVICE (EX. DRINKS).**

## HOT BUFFETS

### H.B.1 £12.00

Supreme of Chicken  
(with roasted Chorizo & Red Pepper with a Tomato & Basil Ragout)

Baked Courgette & Mushroom Frittata

Roast New Potatoes  
(with caramelised Button Onions, Leeks & Garlic Herb Butter)

Sauteed Shredded Greens  
(with Mange Tout & Green Beans)

\* \* \* \*

Light Mango Cheesecake  
(with a Cinnamon & Cointreau infused Cream)

Coffee with Mints

### H.B.2 £14.00

Honey & Mustard-rubbed Sirloin of Beef  
(with a saute of Mushroom, Button Onions & Crispy Bacon)

Finely-sliced Boulangere Potatoes  
(layered with Onions, Tomato, baked in a Thyme & Garlic Stock)

Rosemary & Paprika Roasted Root Vegetables

\* \* \* \*

Orange Truffle Torte  
(with Cinnamon Cream)

Chocolate Profiteroles  
(filled with Creme Patisserie, coated with Chocolate Sauce)

Coffee with Mints

### H.B.3 £18.00

Navarin of Lamb  
(slow braised with Red Wine, Tomato, Carrot & Diced Potato)

Pave of Seared Salmon  
(with sauteed Prawns & Buttered Spinach with a light Dill Cream Sauce)

Mushroom & Asparagus Risotto  
(Arborio Rice sautéed with Onions, Garlic, Asparagus Tips and Chanterelle Mushrooms)

Moroccan-style Pimento Tagine  
(Roast Red Peppers baked with Mediterranean Vegetables, Olive Oil, Tomato and finished with Cous Cous)

\* \* \* \*

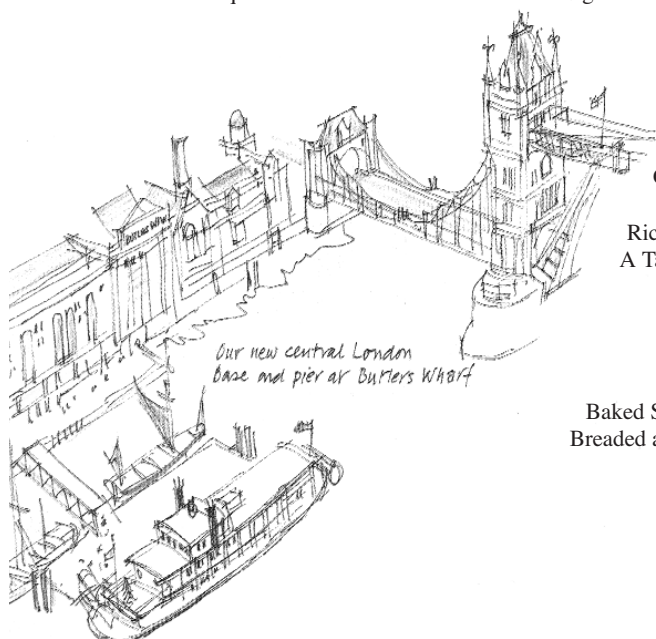
Classic Sachertorte  
(cut with Apricot Jam & covered with a Rich & Shear Chocolate Ganache)

Strawberry Mille Feuille  
(Patisserie Cream with a Raspberry Coulis)

Coffee with Mints

## VEGETARIAN/VEGAN ALTERNATIVES

We appreciate that the majority of parties will have some Vegetarian or Vegan tastes to take into account. Below please find a number of alternatives that have found favour with our clients in the past for your selection. All are interchangeable with any of our Buffet or Silver Service courses although availability may depend on the season. All we ask is that everyone chooses the same dish per course and that final numbers are notified to us no later than 72 hours before the event. During serving, if only a relatively low number of Specific Dietary Requirement meals have been ordered, these will be held back and brought out on specific request only. Please ask these guests to identify themselves to our staff. All Vegetarian dishes ordered as part of the Buffet will be laid out as part of the selection. Should further Vegetarian dishes be requested over and above the number of guests attending there will be an additional charge.



### VEGETARIAN

#### Starters

Goats Cheese & Olive Panacotta with a Tomato & Coriander Dressing  
Spanakopita - Warm Filo Parcel of Spinach, Feta, Spring Onion & Dill  
Sun-dried Tomato & Red Pepper Veloute with a Basil & Coriander Pesto  
Chargrilled Asparagus with a Crisp Beansprouts, Chive and Rocket Salad  
Trio of Melon with a Strawberry, Mint and Champagne Salsa  
Ricotta & Spinach Ravioli with Sweet Red Pepper, Parmesan & Creamed Leek  
A Tartlet of Wild Mushroom, Spinach & Cream Cheese with a Parmesan Soufflé

#### Main Courses

Wild Mushroom & Red Pepper Stroganoff with a Duo of Herbed Rice  
Individual Roasted & Marinated Vegetable Wellington  
with Creamed Polenta & Courgette Cream Sauce  
Baked Stilton & Sweet Potato Galette served with Grilled Pear and a Mushroom Confit  
Breaded and deep-fried Risotto of Woodland Mushrooms with a confit of Aubergine Caviar  
Parmesan & Spring Onion Risotto topped  
with a Pepper, Courgette & Mature Cheddar with a warm Salsa  
Stuffed Aubergine Bake  
(filled with Roasted Vegetables and a Wild Mushroom & Thyme Veloute)

### VEGAN

(Suitable as a Starter or Main Course)

Roasted Mediterranean Vegetable Mille Feuille (served with a tangy Gremolata dressing)  
Baked Red Pequinillo Peppers filled with Moroccan Tagine and served with Minted Cous Cous  
Sauté of Wild Mushrooms & Fennel in a Filo Basket with a Rocket Salad  
Avocado Vinaigrette  
Grilled Flat Mushrooms filled with Puy Lentils, Tomato & Thyme

## BARBECUE MENUS

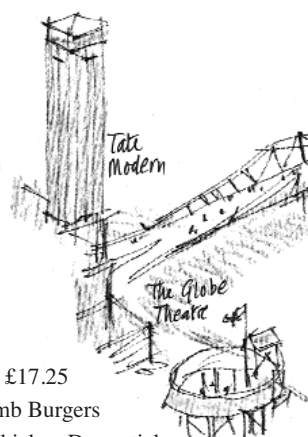
Maximum capacity: Dixie Queen 200 covers, Elizabethan 100 covers, Edwardian 90 covers.  
A further 50 covers are possible on our two larger boats but menu will then be cooked Barbecue-style in their kitchens.  
Available April-October.

### B.M.1 £14.75

Succulent Spare Ribs  
Hickory-Marinated Chicken Thighs  
Cumberland Sausages  
Flame-Grilled Burgers with all the Trimmings  
Jacket Potatoes with Butter  
Garlic Bread  
Selection of Three Salads from the Salad Bar

\*\*\*\*\*

Choice of Two Desserts from the Dessert selection



The Great River Race and  
The Thames  
Barge Driving Event  
are two of the famous  
Annual Events enjoyed by those  
those afloat and on shore!!

### B.M.2 £17.25

Minted Lamb Burgers  
Cajun-Marinated Chicken Drumsticks  
Flavoured Grilled Sausages  
Parcel of Ginger Steamed Salmon  
Jacket Potatoes with Butter  
Garlic Bread  
Grilled Corn on the Cob  
Mixed Vegetable Kebabs  
Selection of Three Salads from the Salad Bar

\*\*\*\*\*

Choice of Two Desserts

### Dessert Selection

Chocolate Profiteroles filled with Cream  
French Apple Tart  
(with Chantilly Cream)  
Alabama Chocolate Fudge  
Fresh Fruit Salad  
Refreshingly Light Mango Cheesecake  
Toffee Apple Fudge Cake  
Raspberry Pavlova  
Fresh Strawberries & Cream  
Baked Sharp Lemon Tart  
Creme Brulee with Poached Strawberries  
Sachertorte  
(Chocolate Sponge cut with Apricot Jam,  
covered in a rich Chocolate Sauce)

### B.M.3 £20.75

Grilled 5oz Rump Steak  
Flame Grilled Chicken Pieces  
Grilled Red Snapper with Thai Spices  
Marinated Lamb & Mushroom Kebabs  
Jacket Potatoes  
Grilled Flat Garlic Mushrooms  
Grilled Corn on the Cob brushed with Herb Butter  
Garlic Baguettes  
Choice of Three Salads from the Salad Bar

\*\*\*\*\*

Choice of Two Desserts

### Salad Bar Selection

Coleslaw  
Potato, Chive and Crème Fraîche  
Traditional Waldorf  
Classic Caesar  
Basil, Tomato and Pasta  
Oriental Spicy Noodle  
Mixed Leaf  
Tomato and Red Onion  
Mexican Mixed Bean  
Strips of Peppers with Red Onion & Cucumber  
Roast Provençale Vegetable  
Greek Salad with Feta and Olives  
Farfelle Pasta with Grilled Mushrooms & Sauteed Courgettes

## TABLE D'HOTE SILVER SERVICE MENUS

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

### EXECUTIVE £25.00

Prawn & Celeriac Remoulade  
(topped with Cornish Crab, Cherry Tomato & Red Onion Confit)

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

Smoked Gressingham Duck Breast Salad  
(with a Raspberry Vinaigrette)

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)

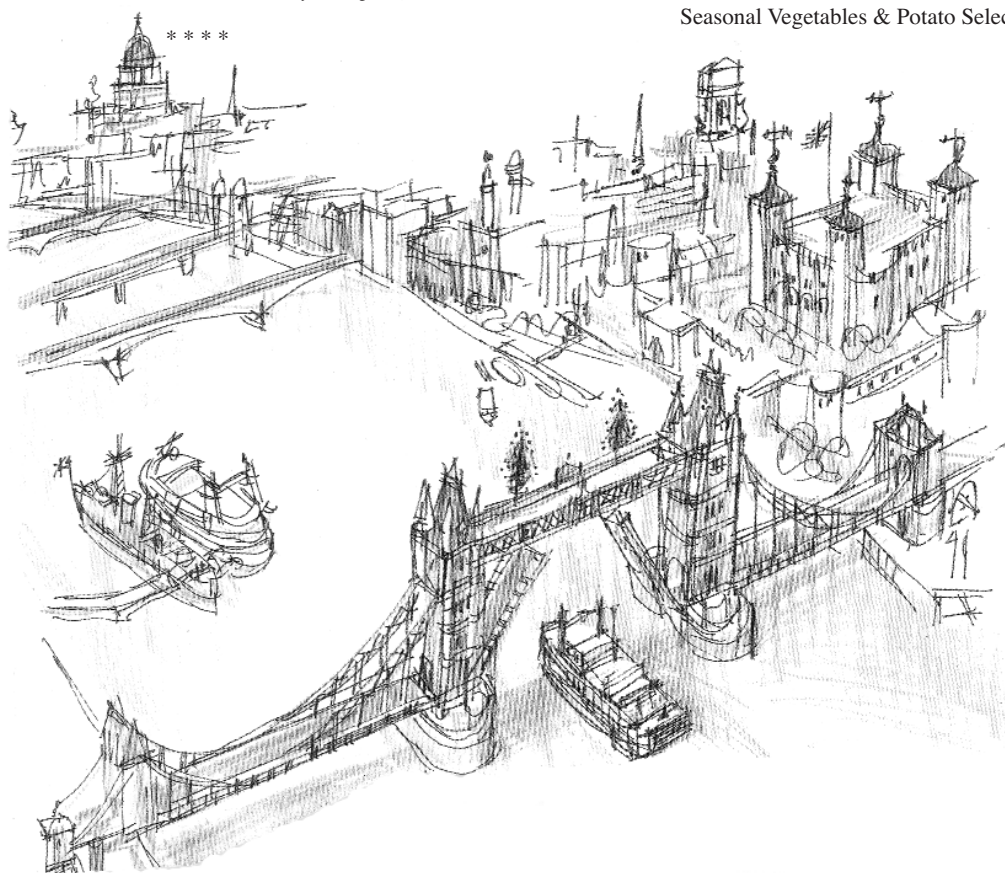
Lemon & Paprika Herb Crusted Salmon Fillet  
(with a Saffron, Fennel & Dill Sauce)

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

Medallions of Pork Loin  
(with a Roasted Confit of Pork Belly, Apple & Calvados)

\* \* \* \*

Seasonal Vegetables & Potato Selection



Blackcurrant Cheesecake  
(with a Berry Compote of Chantilly Cream)

Glazed French Apple Lattice Tart  
(served with Devonshire Clotted Cream)

Fresh Cream Filled Profiteroles  
(with Fudge Pieces and a Butterscotch Sauce)

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

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

\* \* \* \*

Half a Traditional English Cheeseboard, Celery & Biscuits  
(£3.50 extra)

\* \* \*

Coffee with Crispy Mints

'The beautifully decorated boat, coupled with friendly staff and a top-rate  
magician really ensured we celebrated in style. This is definitely a  
Christmas party that will be talked about for years to come.'

– Henry Riley, Henry Riley Consulting.



## TABLE D'HOTE SILVER SERVICE MENUS

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

### DIRECTORS £28.50

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

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

Poached Corn Fed Chicken, Saffron & Pea Risotto  
(finished with Mature Parmesan Flakes,  
with a Rocket & Truffle Oil Salad)

Boudin of Wild Mushroom & Chive  
(with a Roasted Red Pepper, Aubergine & Courgette Gratin)

Rillettes of Fresh Salmon  
(topped with a Salmon Caponata of Lemon, Dill, Red Onion and  
Smoked Salmon set in a Green Peppercorn and Chablis Jelly)

\* \* \* \*

### Optional Additional Course (£3.50 supplement)

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

A Pavé of Salmon and Lemon Sole  
(with a Lemon and Caper Caponata)

Basil & Spinach Tortellini  
(with a buttered Leek & Crayfish Cream)

\* \* \* \*

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

Grilled Fillet of Sea Trout Nantaise  
(served with a Crayfish, Shrimp & Tomato Sauce)

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

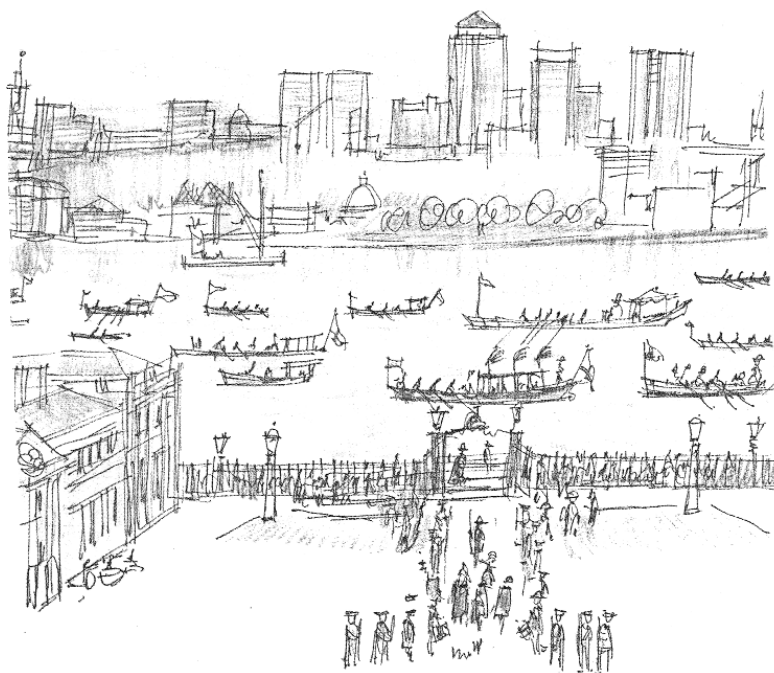
Supreme of Free-range Corn-fed Chicken  
(wrapped & baked with Tarragon & Streaky Bacon  
served with a saute of Wild Mushrooms & Sweet Shallots)

Breast of Pheasant  
(with a Confit of Wild Mushroom  
and a light creamed Rosemary & Garlic Jus)

\* \* \* \*

Selection of Seasonal Vegetables & Potatoes

\* \* \* \*



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

Rich Orange Truffle  
(with a liquid Strawberry centre, fresh Raspberry & Mint Coulis)

Dark Chocolate & Raspberry Mogador  
(surrounded by a sharp Raspberry sauce)

Indulgent aux Chocolate  
(Chocolate & Apricot Genoise, layered  
with Chocolate Truffle & Grand Marnier)

Half a Traditional English Cheeseboard, Celery & Biscuits  
(£3.50 extra)

\* \* \* \*

Coffee with Crispy Mints

'Just to say, that the evening was fantastic, the staff were superb and everybody really enjoyed themselves. I've already recommended you to colleagues looking for event inspiration!'  
– Janine Batcock, University of Westminster.

'I cannot thank you enough for our wonderful Wedding Reception aboard the 'Elizabethan' – it was perfect.  
Thank you for so much for helping make our special day truly a day to remember.'  
– Jacquie Nippers.

'The main reasons for such a great day were the right ingredients of a well organised trip with plenty of excellent food and wine plus a cheerful, polite and attentive crew...it was certainly a day to remember.' – Graham Boyle, Kier.

## PREMIUM SILVER SERVICE SELECTION

**S.S.1.**  
£29.50

Tartlet of Sun-Dried Tomato and Basil Marinated Mozzarella  
(topped with Smoked Chicken, Fresh Leaves and Chives,  
Honey and a Walnut Creamed Dressing)

\* \* \* \*

Breast of Guinea Fowl  
(with Dauphinoise Potatoes topped with Gruyere Cheese,  
Roast Parsnip, Carrot, Celeriac Gratin and a Thyme Jus)

\* \* \* \*

Feuillette aux Poires  
(garnished with Apple and Cinnamon Compote  
served with Double Cream)

\* \* \* \*

Fresh Coffee, Tea and Biscotti



**S.S.3.**  
£33.50

Smoked Salmon Roulade  
(rolled with Langoustine & Prawns on a bed of Mixed Leaves  
with a Dill & Lime Creme Fraiche)

\* \* \* \*

Maldon Sea Salt Rubbed Rack of Lamb  
(served with a Baked Sweet Potato, Braised Lentils, Sweet Baby  
Vegetables and Shallot & Rosemary scented juices)

\* \* \* \*

Individual Chocolate Mogador  
(Rich Bitter Chocolate Truffle, layered with Fresh Raspberries  
and Double Cream topped with a Raspberry Glaze)

\* \* \* \*

Fresh Coffee, Tea and Belgian Chocolates

*'The boat cruise really made our wedding very  
special indeed. What a good idea it was. All our  
needs were taken care of...the food was excellent.'*  
– Jonathan Duligall.

**S.S.2.**  
£31.50

Trio of Crayfish, Crab & Pressed Salmon  
(dressed with a Sun-dried Tomato & Spring Onion emulsion)

\* \* \* \*

Marinated Baby Poussin  
(with Boulangere Potatoes and a Blanquette of Cauliflower,  
Carrot, Courgette & Swede)

\* \* \* \*

Oval of Orange Truffle  
(with a liquid Strawberry centre,  
served with a Grand Marnier Chantilly Cream)

\* \* \* \*

Fresh Tea, Coffee and Petit Fours

*'Just to let you know we had a really lovely day yesterday on  
board the 'Edwardian' and I have had positive feedback from all  
the attendees. The professionalism and enthusiasm of all the staff  
made the event very enjoyable.'* – Ellen Nicholas, Nationwide.

**S.S.4**  
£37.50

Confit Duck & Foie Gras Parfait  
(on a Butter Brioche with a Champagne & Chervil Dressing)

\* \* \* \*

Grilled Tiger Prawn with a Seared Lemon Dusted Scallop  
(with a Fricasse of Wild Mushroom)

\* \* \* \*

Medium Roast Fillet of Prime Scotch Beef  
(with Cumin seared Foie Gras, Parsnip, Maris Piper Rosti, Bundles  
of Leek, French Beans & Salsify)

**or**

Loin of Blue Fin Tuna  
(with a Sun-dried Tomato & Caper Marinade  
with a Dill & Chablis Beurre Blanc)

\* \* \* \*

Passion Fruit & White Chocolate Delice  
(served with Shavings of Dark Belgian Chocolate)

\* \* \* \*

Coffee and Belgian Chocolates

*Specially created by our Executive Chef*  
**Andrew Stones**

## FINE DINING

### SUPREME HOT & COLD BUFFET £42.00

#### TO COMMENCE

Lobster, Salmon and Seafood Terrine  
(with a Fennel, Caper, Lemon and Lime Dressing)

Tossed Salad of Grilled Chicken  
(with Sugar Snap Peas, Baby Onions, Chard Asparagus,  
Herbed Potato and Sunflower Seeds)

Smoked Duck Salad  
(with Lightly Pickled Cucumber, Strawberry  
and Balsamic Dressing)

Marinated King Prawns  
(with Lemon Guacamole Tortilla Wraps on Crisp Cos  
and Rocket Leaves)

Baby Spinach, Lollo Rosso & Rocket  
(with Avocado, Crispy Bacon Lardons & Apple)

\* \* \*

#### THE MAINS

Whole Roasted Fillet of Beef, cooked Medium Rare  
(bound with Spinach, Wild Mushroom and Spring Onion,  
glazed with a rich Port Jus)

Cider Caramelised Pork Fillet  
(with Seared Apples, Sweet Roast Shallots and a Rosemary Jus)

Tortellini of Ricotta and Spinach  
(bound with a Prawn, Asparagus  
and Avruga Caviar Fish Cream Sauce)

Thinly Sliced Potato Dauphinoise

(layered with Leek and Red Onion,  
baked in a Garlic Cream and finished with Gruyere Cheese)

Steamed Greens, French Beans, Mange Tout,  
Fresh Peas and Broccoli  
(garnished with Sweet Baby Carrots and Almond Butter)

\* \* \*

#### TO FINISH

Individual Oval Orange Truffle Torte  
(with a Liquid Chocolate Centre)

Individual Chocolate and Raspberry Mogador  
(garnished with White Belgian Chocolate Flakes)

Carved Exotic Fruit Platter  
(with Honey and Cinnamon Cream)

Mazarin aux Noir  
(thin strips of rich Chocolate Sponge fortified with Rum Syrup  
layered with Walnut Cream & Chocolate Ganache)

Coffee, Biscotti and Petit Fours

**This buffet will be decorated  
with a complimentary Ice Sculpture**

### GOURMET MENU WITH FINE WINES £69.00

#### ON RECEPTION

Mumm Cordon Rouge  
(well-structured, tonic, elegant and long, Cordon Rouge sums up the  
spirit, knowledge and dynamism of  
the Mumm champagne house)

#### FIRST COURSE

Smoked Duck Breast topped with Roast Foie Gras  
(Crisp Potato Ribbons & Black Truffle Shavings)

accompanied by

Sancerre: Domaine Gerard Millet 2006/7  
(the pure Sauvignon style of fragrant aromas of Citrus Fruits,  
leading to flavours of Grapefruit & Orange  
along with an Almond nuttiness)

#### SECOND COURSE

Half a Grilled Lobster Thermidor  
(with a Fish Veloute and a gratin of 2yr old  
Mature English Cheddar)

accompanied by

Macon Lugny Les Genievres 2007  
(a light, golden pale rose, greenish highlights,  
Muscadet-like aromas, notes of licorice)

#### MAIN COURSE

Duo of Fillet of Beef & Veal Mignon  
(served with Juniper Berry & Thyme Juices, Herb Roasted New  
Potatoes with Garlic, Oregano & Sun-dried Tomato)

accompanied by

Ch. Cruzeau AC St Emilion Grand Cru 2004  
(the predominance of the merlot grape results in a soft and velvety  
wine with gentle tannins and a great finesse)

#### TO FINISH

Passion Fruit & White Chocolate Delice  
(served with a fresh Berry Compote  
and a Dark Chocolate Cappuccino)

accompanied by

Dessert Wine: Mumm Demi Sec Champagne  
(both fresh and smooth this Demi Sec is the sweetest champagne  
made by Mumm and complements this dish perfectly)

Fresh Coffee, Teas and Petit Fours  
(Lavazza crema e aroma. The King of Coffees. A Premium Blend of  
the best Arabica Beans. Earl Grey, Assam, Darjeeling, Ceylon and  
various Fruit Teas available on request)

**This menu is the special creation  
of our Executive Chef, Andrew Stones.**

**This menu will be served on stylish Damask cloths,  
accompanied by silver-plated cutlery, fine china,  
floral decorations and enhanced quality glassware.**



## A FESTIVE SELECTION

### TABLE D'HÔTE BUFFET £22.50

#### MAIN COURSE

Roast Norfolk Turkey  
(*accompanied with fresh Stuffing and Bacon wrapped Chipolatas*)

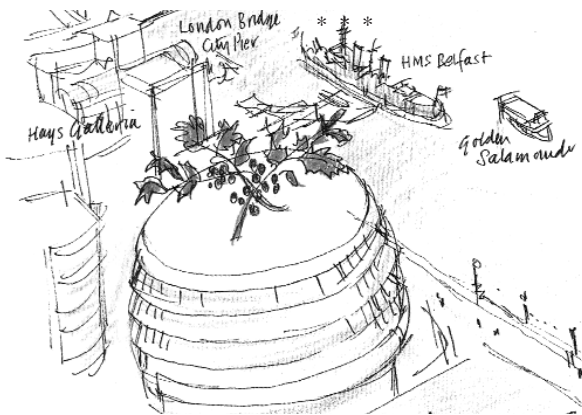
Roast Leg of Gammon  
(*served with a White Onion & Pancetta Sauce  
and a Sage & Apricot Stuffing*)

Grilled Salmon Fillets  
(*served with a rich Tomato and Vermouth Hollandaise*)

Pot Roasted Sirloin of Beef  
(*served with Root Vegetables*)

Medallions of Pork  
(*wrapped in Sage & Pancetta*)

Braised Turkey Blanquette  
(*Strips of Turkey in a White Wine Sauce  
with Glazed Baby Onions & Mushrooms*)



Herb Roasted Potatoes  
Buttered Minted New Potatoes  
Pommes Dauphinoise  
(*sliced, baked with Onions, Cream and Gruyère Cheese*)  
Panache of Seasonal Vegetables  
Vichy Carrots, Brussel Sprouts & Roast Chestnuts  
Honey Roasted Parsnips

\* \* \*

Christmas Pudding with Brandy Sauce

Chocolate Sachertorte

Tarte Aux Fruits  
(*fresh Fruit Tart set on a Patisserie Cream  
with a Champagne Glaze and a Passion Fruit Cream*)

Bitter Chocolate Dusted Chocolate Log  
Light Vanilla Cheesecake with Caramelised Banana

Sharp Lemon Tart with Sweet Raspberry Coulis

Spiced Apple Strudel  
(*all served with pouring cream*)

\* \* \*

Coffee & Mince Pies

**N.B. A choice may be made of any TWO from the Main Course,  
any THREE from the Vegetable selection  
and any TWO from the Dessert list.**

### TABLE D'HÔTE SILVER SERVICE £27.50

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

Smoked Salmon, Basil and Spinach Roulade  
(*with a Saffron dressing*)

Pressed Terrine of Fresh Salmon, Baby Leek & Sweet Roast Vegetables

Tian of Freshwater Shrimp & Caramelised Tiger Prawns  
& Avocado  
(*with an Orange & Ginger Dressing*)

Sweet Cantaloupe Melon  
(*with Fresh Strawberries & Water Melon fortified with Tequila*)

Light Beef Consomme with a Brunoise of Winter Vegetables  
Italian Salad  
(*Parma Ham, Mozzarella, Vine Tomatoes and Fried Basil Leaf*)

\* \* \* \*

**Optional Additional Course (£3.50 supplement)**

Pavé of Salmon and Lemon Sole, Lemon & Caper Caponata

Prawn Ravioli  
(*with Buttered Leeks and a Chive Aioli*)

Smoked Chicken with Mushroom & Dried Cranberry Tartlet  
(*with a Leaf Salad & Light Creamed Walnut Dressing*)

Chicken, Leek & Asparagus Boudin  
(*served with a Rocket Salad and a Chive Aioli*)

\* \* \* \*

Traditional Roast Norfolk Turkey  
(*served with home-made Apricot stuffing, Bacon wrapped  
Chipolatas, Roast Potatoes, Carrots and Brussel Sprouts*)

Escallop of Turkey  
(*grilled in Sage Butter, Roast Chestnuts & Brussel Sprouts,  
Panache of Vegetables & Garlic Roast New Potatoes*)

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

Lamb Wellington  
(*encased in Mushroom and wrapped  
with a Herb Pancake and Puff Pastry*)

Pan Fried Fillet of Salmon  
(*served with Sautéed Baby Onions, Asparagus  
and a Light Chablis Keta Caviar Cream Sauce*)

Redcurrant & Pink Peppercorn-crusted Pork Medallions  
(*with creamy Savoy Cabbage with a Spring Onion & Leek Champ*)

\* \* \* \*

Pudding 'Diplomat Cabinet'  
(*Rum fortified Fruits baked with a Finger Sponge  
and Vanilla Custard*)

Mazarin aux Noix  
(*layers of Chocolate Sponge with Walnut Cream  
and finished with a Ganache*)

Traditional Christmas Pudding and Brandy Sauce

Caramelised Orange and Mint Crêpes  
(*with a rich Chocolate and Praline Sauce*)

Pear & Mulled Wine Tart  
Bitter Chocolate Dusted Orange & Chocolate Log

\* \* \*

Coffee, Mince Pies & Mints



## ADDITIONAL IDEAS TO ENHANCE ANY MENU OR EVENT

DOGGETTS MEN	from	£95.00
<i>Winner of the traditional Thames single scull race dating from the 16th century resplendent in bright red uniform with silver badge</i>		
CONTINENTAL BREAKFAST (BUFFET SERVED)		£8.50
<i>Kellogg's Cereal Selection, Selection of Hot Croissants &amp; Danish, Butter Pats, Assorted Preserves &amp; Marmalades, Tea or Coffee &amp; Cream</i>		
ENGLISH BREAKFAST (BUFFET SERVED)		£11.50
<i>Selection of Fruit Juices, Grilled Crispy Bacon, Smoked Haddock or Kedgeree, Scrambled Eggs with Smoked Salmon, Roll &amp; Butter, Tea or Coffee</i>		
ENGLISH BRUNCH (BUFFET SERVED)		£15.50
<i>Scrambled Eggs, Grilled Bacon, Sautéed Mushrooms, Grilled Cumberland Sausage, Sautéed Potatoes, Fresh Grilled Tomatoes, Croissants, Fruit Juices, Mixed Breads, Preserves &amp; Marmalades, Mixed Fruit Yoghurts, Tea or Coffee</i>		
AMERICAN BREAKFAST		£15.50
<i>4oz Sirloin Steak with Sautéed Potatoes, Bacon and Tomato Crepes, Smoked Salmon and Scrambled Eggs, Pancakes with Maple Syrup and Pecans, Pork Sausages, Eggs Benedict, Potato Waffles drizzled with Honey, Hash Browns, Blueberry Muffins, Danish Pastries, Cinnamon French Toast and Assorted Rolls, Mixed Fruit Yoghurts, Kellogg Cereal collection, Orange Juice, Tea or Coffee</i>		
PETIT FOURS		£2.75
<i>A selection of Glazed Fruits, Truffles etc. The perfect complement at coffee time.</i>		
SELECTION OF ENGLISH AND CONTINENTAL CHEESES		£5.00
<i>Served with biscuits, celery and grapes.</i>		
A HALF CHEESEBOARD		£3.50
<i>An opportunity to add another course when it is felt unlikely that all guests will wish to partake. A lesser quantity at a lower price. A platter is placed on each table for guests to serve themselves.</i>		
DRESSED BAR		£1.50
<i>Bowls of Nuts, Olives, Crisps &amp; Gherkins spread on Bars around the boat. Intended as 'nibbles' not 'snacks'!</i>		
MORNING/AFTERNOON COFFEE/TEA & BISCUITS		£2.75
<i>When taken as the sole refreshment during a cruise.</i>		
SELECTION OF DANISH PASTRIES TO ADD TO ABOVE		£2.25
FRUIT BASKETS		£15.00
<i>A selection of fresh Fruit in Season (each basket sufficient for 10 guests)</i>		
COUNTRY TEA		£5.95
<i>Two Home-made Scones, Preserves &amp; Cream, Selection of Gateaux, Tea or Coffee with Biscuits</i>		
TRADITIONAL ENGLISH AFTERNOON TEA		£8.00
<i>The classic selection of Sandwiches, Scones, Reception Pastries, Cream and Preserves served on Fine China.</i>		
FLORAL DECORATIONS – COLOURS OF YOUR CHOICE		
– Posies	from	£20.00
– Pedestals	from	£55.00
– Centrepieces	from	£75.00
CLOAKROOM ATTENDANTS	per hour	£15.00
<i>On board throughout the event. Almost essential for the 'Dixie Queen'. Minimum 5 hours.</i>		
ICE SCULPTURES	from	£200.00
GOURMET CHEESE PLATTER		£9.45
<i>Served with Chutney, Celery, Pickled Walnuts, Breads &amp; Crackers.</i>		
<i>British Selection: White Stilton with Apricot, Cornish Yarg, Cherrywood Smoked Cheddar, Cornish Organic Brie</i>		
<i>Continental: Artisan Reblochon Bouchet, Vacherin d'Or, Artisan Pecorino Romano, Manchego Curado</i>		

## 2008 WINE LIST

Bin No.

### HOUSE SELECTION

1. Champagne – Canard-Duchene N.V.*	<i>Full of fruit, with classic Pinot grape aromas and the fragrance of fresh brioche.</i>	£23.85
2. Champagne – Canard-Duchene Rose N.V.	<i>Intense cherry fruit aromas, powerful yet smooth, full bodied on the palate.</i>	£27.50
3. Sparkling Wine – Veuve Chapelle Brut	<i>Clean, refreshing, great value for money for any occasion.</i>	£12.00
4. White – Moreau Blanc	<i>Medium to dry taste, highly quaffable.</i>	£11.50
5. Red – Moreau Rouge	<i>Well rounded, very drinkable French red.</i>	£11.50

### WHITES

#### FRENCH

6. Tourangelle, Touraine Sauvignon 2006/7	<i>Aromatic nose with a hint of gooseberry fruit.</i>	£12.75
7. Chardonnay de l'Ardeche – Louis Latour 2006	<i>Fresh fruit aromas, particularly pear and spicy notes of peppermint.</i>	£14.25
8. Muscadet de Sevre et Maine Sur Lie – Ch. De Chasseloir 2006/7	<i>Classic quality Muscadet by one of the area's top producers.</i>	£15.00
9. Cotes du Rhone Blanc – Domaine de la Becassonne 2005/6	<i>Clean and fresh, good weight, with ripe peachy fruit and good length on the palate.</i>	£15.75
10. Macon Lugny Les Genievres 2007	<i>A light, golden pale robe, greenish highlights, Muscat-like aromas, notes of licorice.</i>	£17.25
11. Chablis – Simmonet Febvre 2006/7	<i>Beautiful golden robe, lively wine with fresh citric aromas, especially lemon.</i>	£20.20
12. Sancerre – Domaine Gerard Millet 2006/7	<i>Classic, dry and refreshing with crisp acidity and a good mineral finish.</i>	£20.75
13. Pouilly Fuisse – Louis Latour 2007	<i>Aromas of ripe fruits, peach, apricot and grapes. Subtle, refined, great length.</i>	£23.25
14. Chablis Premier Cru – Louis Latour 2007	<i>Lean, racy character, distinct taste of ginger and pan-fried chestnuts and cinnamon.</i>	£25.75

#### MEDITERRANEAN

15. Botter Pinot Grigio delle Venezie 2007 (Italy)	<i>Crisp finish. Perfect with shellfish or fish. Versatile.</i>	£12.25
16. Torres – Vina Sol DO Catalunya (Spain)	<i>Elegant, fresh fruity aromas with fine spicy hints. Smooth, rich and crisp.</i>	£12.75
17. Gavi – La Battistina 2007 (Italy)	<i>Sophisticated, similar to an Italian Chablis, crisp and dry.</i>	£15.25

#### SOUTHERN HEMISPHERE

18. Goyenechea Sauvignon Blanc 2006/7 (Argentina)	<i>Light, fresh, slightly flowery with a ripe, rich finish. Ideal for Summer.</i>	£12.25
19. Tyrell's Moore's Creek Semillon Sauvignon 2007 (Australia)	<i>Lively, fresh, grassy aromas with clean lemon citrus flavours on the palate.</i>	£12.75
20. Andes Peak Sauvignon Blanc 2007 (Chile)	<i>Fruity and fresh with grapefruit flavours, crisp appealing finish.</i>	£13.75
21. Chenin Blanc – Paarl Heights 2007/8 (South Africa)	<i>Dry, with a floral nose and citrus, tropical flavours.</i>	£14.20
22. Grove Mill Sauvignon Blanc 2007 (New Zealand)	<i>All the zippyness of classic Kiwi Sauvignon.</i>	£18.75

### ROSE

23. Lamberti Pinot Grigio Blush 2006/7 (Italy)	<i>Pale coloured, wild flower honey on the nose, light, fresh and fruity.</i>	£15.20
24. Cotes de Provence Rose – Ch. de la L'Aumerade 2006/7 (France)	<i>Lovely ripe fruit flavours, fresh and elegant with crisp acidity.</i>	£15.75

### REDS

#### FRENCH

25. Cotes du Rhone – Domaine des Esperieres 2006/7	<i>Soft, warm berry fruits with gentle tannins and a touch of spice.</i>	£11.75
26. Merlot 'Les Grandes Arbres' VDP D'Oc. Organic 2006/7	<i>Soft, plummy fruit flavours with gentle tannins and a lingering finish.</i>	£13.10
27. Lussac St. Emilion – Ch. Petit Bois 2006	<i>Spicy, complex nose with raspberry and cinnamon aromas.</i>	£16.75
28. Pinot Noir Bourgogne – Louis Latour 2006	<i>Elegantly perfumed wild berry bouquet of raspberries, blackberries and black cherry.</i>	£18.20
29. Fleurie – Millesime Cave de Fleurie 2006/7	<i>Striking, vivid red colour with red berry fruit on the nose and palate.</i>	£19.10
30. Crozes Hermitage Cave de Tain 2006/7	<i>Medium-bodied red fruits with spicy pepper notes and soft tannins.</i>	£19.25
31. St. Emilion Grand Cru – Ch. Cruzeau 2004	<i>Soft and mellow, with ripe plum fruit. Gentle tannins and an elegant finish.</i>	£23.75

#### MEDITERRANEAN

32. Monte Clavijo Rioja Tempranillo Tinto Joven 2006/7 (Spain)	<i>Cherry red fruit aromas.</i>	£14.25
33. Chianti Colli Senesi 2006/7 (Italy)	<i>Medium-bodied with red berry, cherry fruits for easy drinking.</i>	£14.50
34. Castillo di Clavijo Rioja Crianza 2003 (Spain)	<i>Deep, mulberry, traces of cinnamon and plum fruit.</i>	£15.00

#### SOUTHERN HEMISPHERE

35. Andes Peak Merlot 2006/7 (Chile)	<i>Medium/full bodied, juicy and soft, a hint of cherry and chocolate.</i>	£13.75
36. Echo Point Shiraz 2005/6 (Australia)	<i>Brick red with hints of purple, intense pepper and spice with hints of chocolate.</i>	£14.25
37. Stump Jump Shiraz 2006/7 (Australia)	<i>Australian play on main varietals that make Cotes du Rhone wines.</i>	£15.00
38. Madfish Pinot Noir 2006 (Australia)	<i>Juicy strawberry, cherry fruit with some earth savoury spices.</i>	£18.75

### SPARKLING & CHAMPAGNES

39. Montana Lindauer Brut or Rose N.V. (New Zealand)	<i>Rich medley of citrus fruits and toasty yeast characters. Fresh and zingy.</i>	£16.25
40. Prosecco Valdobbiadene Brut Jeio Bisol (Italy)	<i>Wildflowers and almonds, balanced by notes of pear and a crisp acidity.</i>	£16.75
41. Mumm*	<i>Dry, crisp with green apples, citrus fruit and delicate yeasty aromas.</i>	£29.85
42. Laurent Perrier*	<i>Good balance, generous fruit, minerality and freshness.</i>	£30.00
43. Veuve Cliquot Yellow Label N.V. Brut*	<i>Restrained delicate nose with a good intensity of fruit with notes.</i>	£32.00
44. Bollinger N.V. Brut*	<i>Full bodied champagne with high proportions of pinot noir giving depth.</i>	£35.00

There is a more extensive range of Wines & Champagnes available on request and on our website. Vintages above may vary. If a particular wine is not shown please tell us and we will be pleased to quote.

\* Magnums available

Valid from 1st April 2008

## 2008 BAR TARIFF

### BEERS & LAGERS

Boddingtons (pint)		£3.20
Carling Black Label/Stella (pint)	from	£3.20
Premium Lager (bottle)	from	£3.00
Low Alcohol Lager		£2.50

### SPIRITS

Whisky, Gin, Vodka, Campari		£2.40
Malibu, Pernod, Rum, Southern Comfort		£2.50
Port, Sherry, Vermouth		£2.75
Late Bottled Vintage Port		£3.50
Liqueurs/Brandy	from	£3.25
Remy Martin/V.S.O.P./Single Malts	from	£3.25

### SOFT DRINKS

Single Drink	from	£1.25
Mixer		£1.00
Minerals – litre		£2.95
Fruit Juice – litre	from	£3.50

### HOUSE WINES

Spritzer		£2.65
Wine by the glass		£3.00

### BY THE BOTTLE

Vodka, Gin, Whisky – Premium Brands		£50.00
Port		£35.00
Brandy		£68.00

ALL PRICES ABOVE INCLUSIVE OF VAT

### RECEPTION DRINK SUGGESTIONS

1. Rum Punch @ £3.95 per glass  
(White Rum, Gin, Grenadine, Orange Juice)
2. House Champagne @ £4.25 per glass
3. Bucks Fizz @ £2.85 per glass  
(House Sparkling Wine & Orange Juice)
4. Bucks Fizz @ £4.50 per glass  
(House Champagne & Orange Juice)
5. Kir Royale @ £3.00 per glass  
(Kir & Sparkling Wine)
6. Kir Imperial @ £4.75 per glass  
(House Champagne & Cassis)
7. Pimms @ £3.00 per glass
8. Mint Julep @ £3.50 per glass  
(Bourbon, Crushed Ice & Crushed Mint Leaves)
9. Mississippi Glory @ £3.65 per glass  
(Southern Comfort, White Wine, Orange Juice & Crushed Ice)
10. Bellini @ £3.65 per glass  
(Prosecco, White Peach Juice)
11. Non-alcoholic Fruit Punch @ £2.50 per glass
12. Mulled Wine (max 100 guests) @ £2.80 per glass

### ALL PRICES ABOVE EXCLUSIVE OF VAT

As an alternative to the above, we can tray serve a selection of Wine & Soft Drinks. This avoids congestion in the bar area. A Reception drink is an essential consideration for all parties of more than 150 guests (Dixie Queen/Elizabethan) and 40 guests (Edwardian).

## INCLUSIVE DRINKS PACKAGES – CHOOSE FOR ANY EVENT

1 x Glass of House Wine or Buck's Fizz on Reception

1 x 1/2 Bottle of House Wine on Tables

Sparkling Mineral Water

1 x Glass of Sparkling Wine for the Toast

**£14.00 inc.VAT**

1 x Glass of Buck's Fizz

1 x 1/2 Bottle of House Wine on Tables

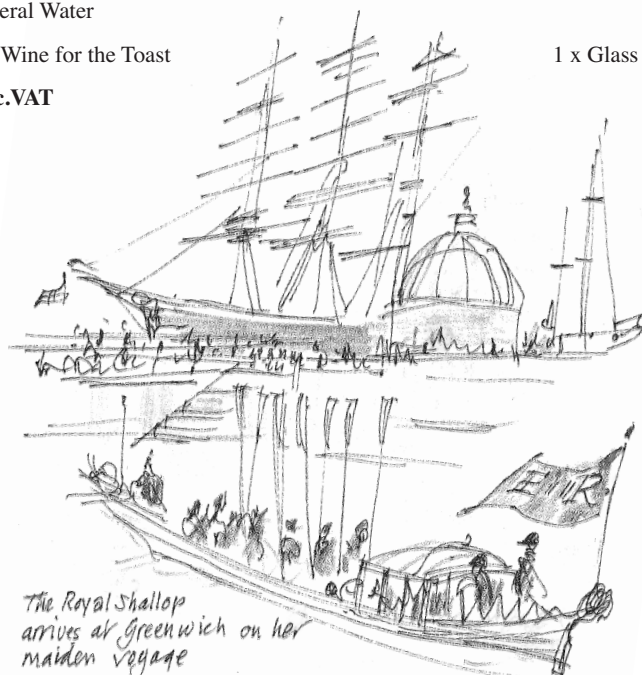
Sparkling Mineral Water

1 x Glass of House Champagne for the Toast

1 x Liqueur

**£20.00 inc.VAT**

*'I thoroughly enjoyed myself. The boat was beautiful...was amazed at how quiet the engine is....it was just lovely floating upriver into the sunset! Everything was perfect, the crew were friendly, attentive and efficient, the food was good, the jazz band excellent.'* - Pam Walls.



*The Royal Shallop arrives at Greenwich on her maiden voyage*

*'I just wanted to drop you a line to say a huge thank you to you and your staff for looking after the guests so beautifully...the serving staff were fantastic and their attention to our guests was second to none.'*

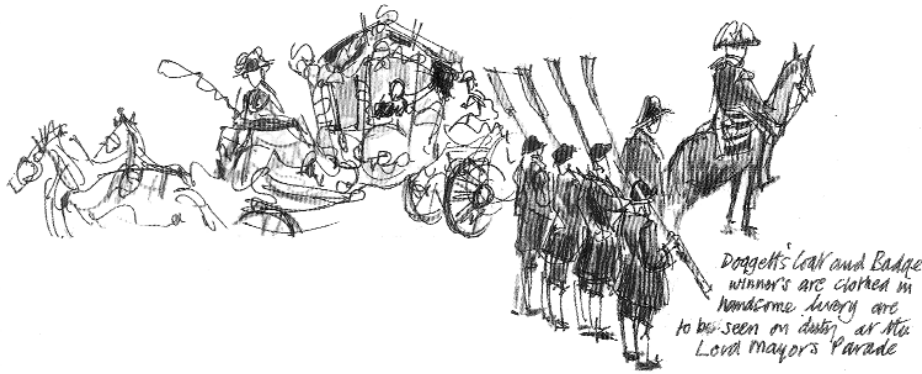
– Tess Rowe, Allied Europe.

*'I have received several notes and calls of thanks from our guests at last Thursday's 'Edwardian' cruise for the Shell Centre Forum. Everyone loved the evening...with praise for the boat itself, the food, the service. It was the ideal event for our size of group.'*

– Sharon Lascelles,  
Shell Centre Forum.

There is a 10% Service Charge added to all bar accounts





## CONFERENCE PACKAGES

All our boats are a popular choice for meetings and conferences. In particular, the 'Dixie Queen' can accommodate up to 300 on her top deck with full a/v facilities and staging. While the 'DQ' normally picks up from Tower Pier or eastwards, the 'Elizabethan' has the flexibility of embarking guests from any point from Putney Pier throughout central London, tide permitting. The Edwardian with her lower profile can embark guests anywhere. All boats have full black-out areas, total privacy and security. Quality catering in a unique environment. For 2008 we have prepared two special value-for-money packages designed to be competitive with ordinary land venues. All the contents are quite flexible. Give us your brief for the day and our experienced in-house conference team will assist in planning the itinerary. You might wish to build some diversionary entertainment or perhaps a stop or two along the cruise i.e. The Gilbert Collection or at the London Eye. We have the ideas if you can visualise the benefits of escaping from the run-of-the-mill venues on land.

### HALF DAY DELEGATE RATE

**Elizabethan** (min. 50 delegates) £42

**Dixie Queen** (min. 150 delegates) £40

**Edwardian** (min. 40 delegates) £36

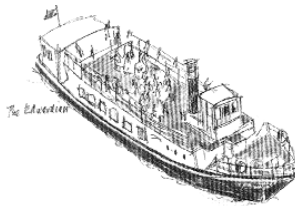
Based on a 9 a.m. - 1 p.m. cruise

We include:

- Two hours set up time at Butlers Wharf pier
- Black-out facilities – top deck (if required)
- Registration table
- Reception coffee/tea & biscuits
- Theatre-style layout
- Lectern
- Mid-morning coffee/tea & biscuits
- Uniformed staff

### OPTIONAL EXTRAS:

Shore excursions – many riverside attractions. Alcoholic refreshment. Additional conference equipment. Silver Service luncheon. Entertainment.



### FULL DAY DELEGATE RATE

**Elizabethan** (min. 50 delegates) £72

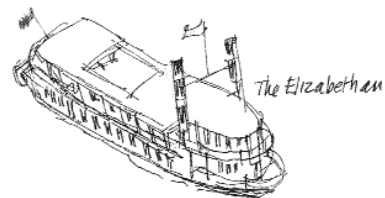
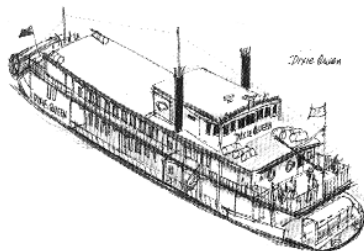
**Dixie Queen** (min. 150 delegates) £63

**Edwardian** (min. 40 delegates) £68

Based on a 9 a.m. - 5 p.m. cruise

We include:

- Two hours set up time at Butlers Wharf
- Black-out facilities – top deck (if required)
- Registration table
- Reception coffee/tea & biscuits
- Flexible layout
- Lectern
- Mid-morning coffee/tea & biscuits
- Two-course Buffet lunch
- Afternoon coffee/tea & biscuits
- Uniformed staff



*For further information please contact:*

The Thames Luxury Charters Group  
5 The Mews, 6 Putney Common  
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