

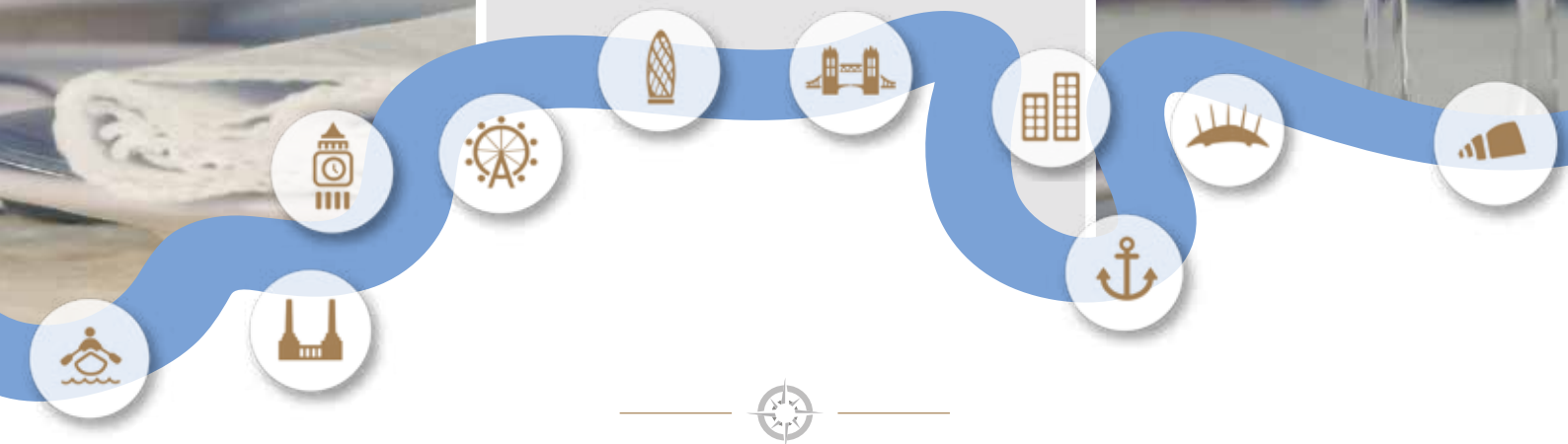
TLC



THAMESLUXURYCHARTERS

MENUS

2023



Our Menu

A magical experience
dining on the water

P6 - **Canapés**

Cold, Warm, Dessert & Bowl Food

P18 - **Formal Dining**

Starters, Mains, Desserts

P26 - **Food Stations**

Pasta Masta, Bao Wow, Chop House,
Wacko Tacos, Covent Garden Dessert

P30 - **Buffet**

Hot, Salads, Sides, Dessert Canapés

P36 - **Pricing**



Our Fleet



P.S. Dixie Queen

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



Maximum licensed capacity	620 guests
Seated dinner – upper deck	320 guests
Seated dinner – lower saloon	104 guests
Seated buffet – upper deck	240 guests
Seated buffet – lower saloon	108 guests
Informal or standing catering	350-400 guests

PLEASE NOTE:

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

P.S. Elizabethan

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



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

PLEASE NOTE:

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

M.V. Edwardian

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



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:

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

AUTUMN/WINTER 2023
CANAPÉ & BOWL FOOD MENU



COLD CANAPÉS

Scallop tartare, preserved lemon, basil cracker

Sea bream ceviche, sweet potato muffin, fried corn

Hot smoked salmon bagel, lobster mayo, crispy shallots

Beef tartare taco, ancho mole, grilled corn

Smoked chicken and pistachio terrine, pomegranate aioli

Chicken liver parfait, pickled mushrooms, crackling

Jerk ham hock, rum and pineapple chutney, plantain

Delica pumpkin tartlet, smoked onion and candied pumpkin seeds (V)

Quail egg and kelp caviar blini, chive crème fraîche (V)

Edible garden, malted onion, whipped goat's cheese, olive soil, basil (V)

Crispy tofu with miso aubergine and shiso (VE)

Vietnamese spring roll with seaweed, black radish and wasabi (VE)

Dried melon, umami crisp, pickled radish (VE)





HOT CANAPÉS

King prawn chalupa, pasilla and avocado

Guinea fowl and potato cannelloni, lovage emulsion

Korean fried chicken burger, gochujang mayo, pickled daikon

Smoked brisket sandwich, bbq sauce and pickles

Lamb kofte, mint yogurt and harissa

Chilli and lime crab cakes, tomato and ginger chutney

Warm salt cod tartlet, Gruyère gratin

Smoked haddock arancini, salt baked Jerusalem artichoke pureé

Truffle and porcini gougères (V)

Ragstone cheese bon bon, quince aioli, smoked paprika (V)

Tandoori paneer, green mango and nigella chutney (V)

Spiced pumpkin sausage roll (VE)

Buffalo popcorn cauliflower, chive cream cheese (VE)

Onion and fennel seed bhaji, gunpowder yogurt (VE)



DESSERT CANAPÉS

Miso caramel and white chocolate tartlet

Dark chocolate and sour cherry brownie

Yuzu meringue tartlet

Winter berry and vanilla cream "99"

Blood orange marshmallows

Coconut, spiced rum and pineapple bon bons (VE)

Salted caramel and peanut truffle (VE)

Ingredients sourced within a 30-mile radius of Dish HQ





COLD BOWL FOOD

Meat

Thai beef salad, green papaya, toasted peanuts, palm sugar, lime and coriander

Crispy duck rice bowl, pickled cucumber and spring onion salad, hoisin

Hickory smoked chicken, Caesar dressing, compressed gem lettuce and brioche croutes

Fish

Hot smoked salmon, crème fraîche, heritage carrot kimchi

London cure smoked salmon, celeriac remoulade and black bread

Tuna ceviche, ancho chilli mole, avocado and toasted corn

Vegetarian

Ragstone cheese, marinated tomatoes, pesto, sourdough croutes and pine nut praline (V)

Burrata, celeriac and green apple slaw, basil oil, candied hazelnuts (V)

Delica pumpkin and mache salad, roasted red onions and Fettle (V)

Spiced cauliflower, tahini and lemon yogurt, pomegranate, toasted chickpeas (VE)



HOT BOWL FOOD

Meat

Roasted lamb shoulder, smoked garlic mash, pea pureé, roasted tomatoes

Slow braised beef cheek, horseradish mash, smoked onion cracker

Beef cheek arancini, Parmesan polenta, smoked chilli oil

Koji brined pork belly, ton katsu, sesame braised choy sum, jasmine rice

Corn fed confit chicken thigh with crushed new potatoes, crispy pancetta, crispy peas and chicken jus

Fish

Lobster mac n cheese, parmesan and herb pangrattato

Roast Chalk Stream trout, sea vegetables, burnt butter and kombu sauce

Crab nasi goreng, smoked tamarind sauce

Vegetarian

Caponata with sweetcorn polenta and parmesan crisps (V)

Pan fried gnocchi, cep pureé, mushroom soil, Pecorino and truffle (V)

Delica pumpkin makhani, saffron rice, fried onions (VE)

Charred brassicas, Jerusalem artichoke pureé, burnt shallots and ancient grains (VE)



AUTUMN/WINTER 2023
FORMAL DINING MENU



STARTER

Smoked duck, duck parfait, pickled wild mushrooms, chicken crumb

Tandoori chicken terrine, coronation mayo, green mango chutney, sev

Dry aged beef, yeasted porcini ketchup, mushroom carpaccio

'Nduja arancini, pan fried spinach, Parmesan sauce and friséé

Kombu cured Chalk Stream trout, pickled rainbow vegetables, dashi cream and wasabi

Seared fillet of beef tartare, marinated egg yolk, pak choi and truffle Parmesan cream

Roast scallops, truffle soy, samphire and malt vinegar scraps

Scorched mackerel, iced horseradish, cucumber and green apple

Grilled octopus, black olive crushed potatoes, basil aioli, and candied plum tomatoes

Thai crab beignets, lemongrass and ginger soubise, sweet and sour peanut salad

Roast pumpkin and spinach salad, stracciatella, rye and pumpkin seed crumb, pumpkin vinaigrette (V)

Heritage beetroot tartare, ricotta, candied walnuts and rocket (V)

Burrata, candied lemon, seasonal bitter leaf salad and dukkah (V)

Jerusalem artichoke velouté, hazelnut and truffle bon bon, (VE)

Roasted miso aubergine, smoked aubergine caviar, crispy potato and Paris mushrooms (VE)

Carrot and sweetcorn fritter, spiced avocado, beetroot houmous and pomegranate (VE)





MAIN COURSE

Corn fed chicken with black garlic, potato rosti, confit leeks, smoked buttermilk and thyme cream

Soy glazed duck breast, confit duck roll, golden potato cake, soused cherries and choy sum

Beer braised feather blade of beef, truffle mash, mushroom ketchup, hispi cabbage

Fillet of beef, fondant potato, braised spinach, wild mushroom tart Tatin, horseradish jus (£5 supplement)

Lamb rump, butternut gratin, glazed carrot, black cabbage, winter spiced jus

Cider braised and pressed pork belly, mustard mash, scorched cabbage, cider jus and thyme crackling

Vadouvan halibut, roasted curry leaf potatoes, charred tenderstem and wild leek velouté (£3 supplement)

Roast sea trout, crab and brown butter sauce, confit fennel and samphire

Pan fried fillet of sea bream, chive mash, kohlrabi, mussel and datterino cream

Stone bass with gnocchi, whey butter and sea vegetables

Grilled polenta, wild mushrooms, crispy cavolo nero, porcini cream (V)

Chili and ginger onion bhaji, tandoori stuffed aubergine, pan fried spinach, spiced crumb (VE)

Pearl barley and cep risotto, sprouting broccoli, black garlic, truffle (VE)

Roasted cauliflower and romanesco, burnt shallot petals, brassica pureé, crispy shallot and potato crumb (VE)



DESSERT

Valrhona chocolate and smoked caramel tart

Spiced plum, ginger and vanilla cheesecake

Praline "Mont Blanc", candied chestnuts and caramelised pastry

Frozen mandarin parfait, orange and star anise gel, orange sherbet, and gingerbread

Spiced pumpkin meringue pie, cinnamon ice cream

Golden chocolate brownie, buttermilk ice cream, miso caramel

Rum roasted pineapple, coconut ice cream, pistachio and olive oil cake (VE)

Plant baked chocolate mousse, chocolate brownie, macerated winter fruit (VE)

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

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



AUTUMN/WINTER 2023
FOOD STATIONS



“Pasta Masta”

Rigatoni pasta with slow cooked beef ragu and cacio pepe
Pumpkin tortellini with brown butter and crispy sage (V)

Accompaniments:

Mixed leaf salad, rustic grissini, garlic flatbreads, crispy pancetta, shallot crumb, and shaved Pecorino

“Bao Wow”

Confit duck
Pulled paprika beef brisket
Shitake mushroom (VE)

Accompaniments:

Cherry hoisin, pickled cucumber, spring onion, crispy onions

“Chop House”

House cured salmon
Charred beef
BBQ Jackfruit burgers (VE)

Accompaniments:

Served on brioche buns, house pickles, horseradish mayonnaise, herbs

“Wacko Tacos”

Smoked salmon tartare
Pulled jackfruit (VE)
24 hour braised pork shoulder

Accompaniments:

Pickled pineapple, piquillo pepper, pickled watermelon, maple garlic aioli, red pepper ketchup, sea herbs

“Covent Garden – Dessert”

Classic Bakewell tarts, cherry gel and candied almonds (V)
Potted rhubarb and custard, sugar poached rhubarb, lemon balm (V)
English berry cheesecake, basil syrup, strawberry gel, ginger biscuit (V)
Toffee apple Eton mess with mini bites of sticky toffee (V)

*Two stations included within menu price
Additional stations can be chosen at cost*

Ingredients sourced within a 30-mile radius of Dish HQ



AUTUMN/WINTER 2023 BUFFET MENU

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



HOT MAINS

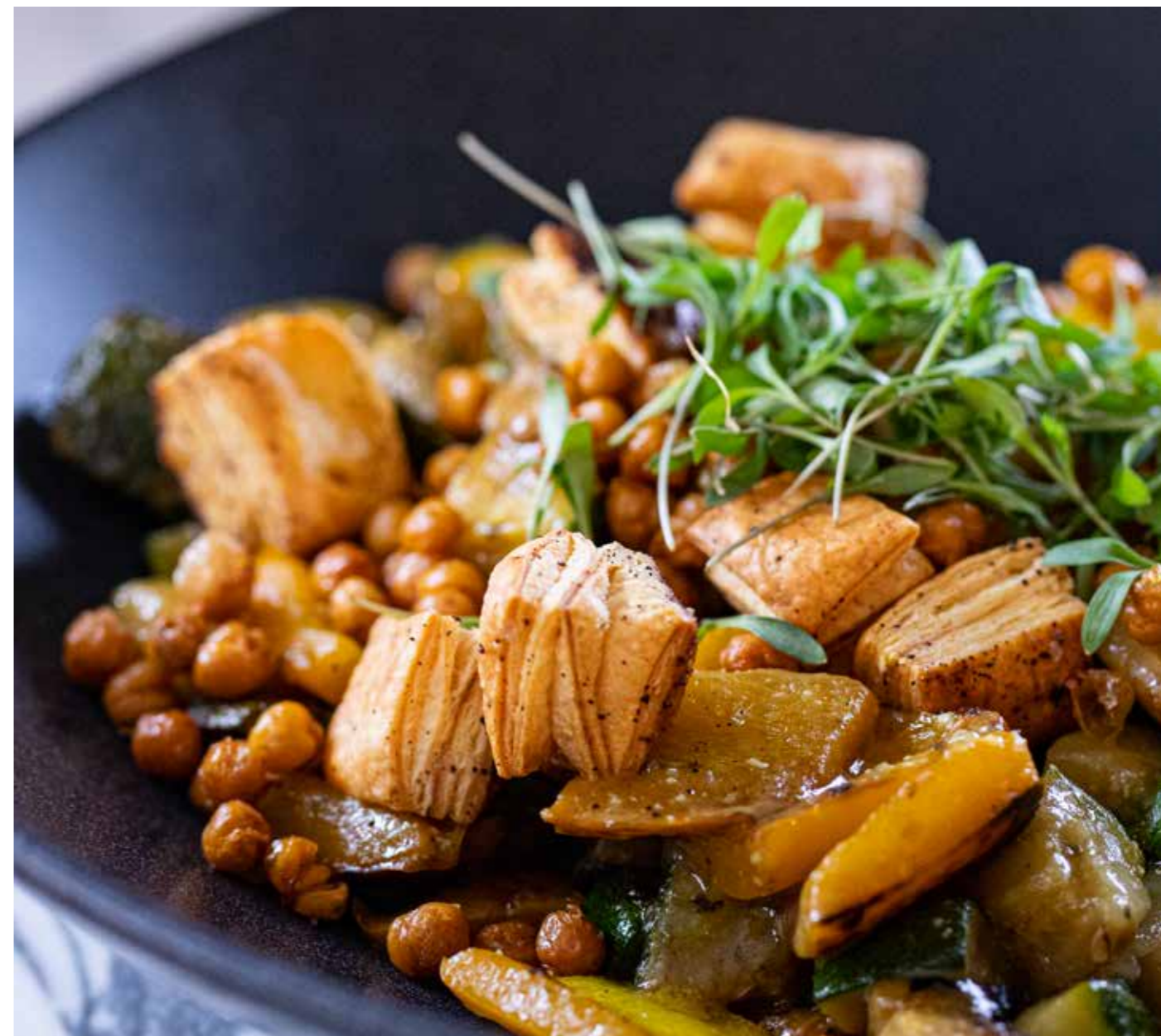
Treacle glazed featherblade of beef
 Tarragon stuffed chicken
 Lamb rump with lamb shoulder croquette
 Five spiced duck breast, pak-choi, oyster sauce
 Seared salmon, artichoke and dashi pureé
 Winter vegetable wellington (V)
 Roast butternut squash and cauliflower coconut curry (VE)
 Celeriac arancini, pickled celery (VE)

SALADS

Sumac roasted cauliflower, mint and caper yogurt, golden raisin, pine nut brown butter (VE)
 Torn Laverstoke mozzarella, roasted fennel, clementine, pickled chilli, radicchio (V)
 Soy dressed pak choi and beansprout, crispy leeks (VE)
 Winter vegetable couscous (VE)

HOT SIDES

Braised wild and basmati rice (VE)
 Truffle mash potato (V)
 Parmesan potato cake (V)
 Barrel potato (V)
 Maple glazed parsnips (VE)
 Tenderstem broccoli with chilli (VE)
 Baked cauliflower cheese topped with crispy shallots (V)
 Orange and tarragon glazed carrots (V)
 Slow cooked red cabbage with cider and apples (VE)





DESSERT CANAPÉS

Pear crumble tartlet, salted caramel, sorrel (VE)

Chocolate and miso mousse, winter berry gel, sweet cone

Salted chocolate tart, coffee cream, crushed Amoretti

Passion fruit pavlova, fennel compote, meringue

Honey cake, maple mascarpone, bruleé figs, pistachio

Banana bread, caramelised banana, biscotti (VE)

Rhubarb and custard tartlet with dried rhubarb

Winter Eton mess in a dark chocolate cup

“Black Forest” brownie, cherry gel, cherry crisp, chocolate meringue (VE)

Rum glazed pineapple, muscovado and apple gel, candyfloss meringue

Ingredients sourced within a 30-mile radius of Dish HQ



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

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

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

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



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