

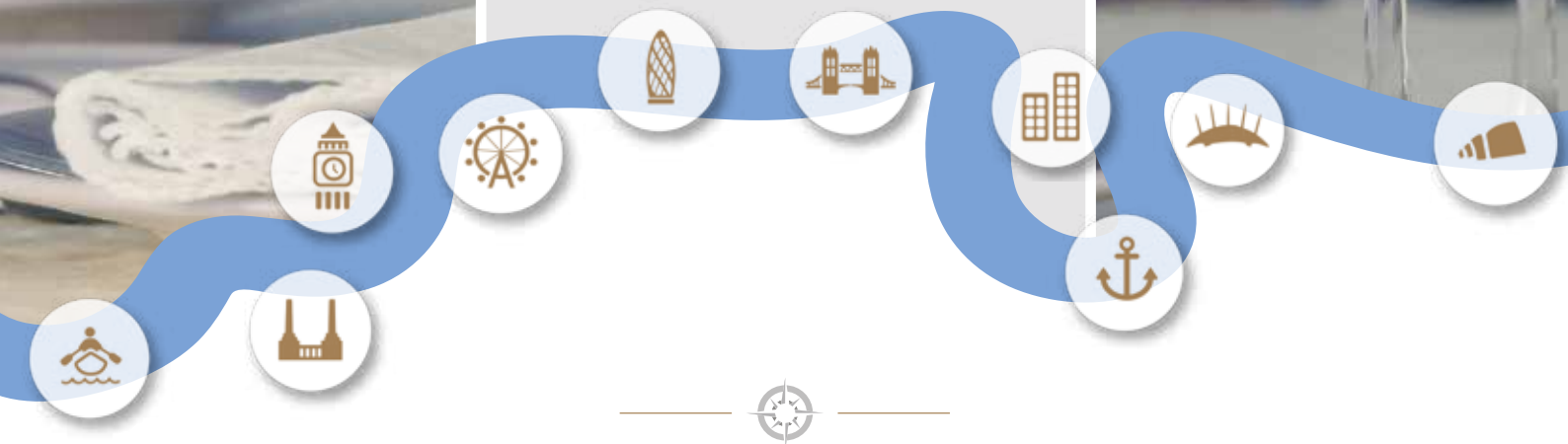
TLC



THAMESLUXURYCHARTERS

MENUS

2024



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**
Roast Station, Pasta Masta, Baos,
Chop House, Curry, Dessert Station

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 40 guests. Minimum catering spend applies on board all charters.

AUTUMN/WINTER 2024
CANAPÉ & BOWL FOOD MENU



COLD CANAPÉS

Scallop tartare, preserved lemon, basil cracker

Hot smoked salmon bagel, lobster mayo, crispy shallots

Tuna loin cooked in soy, wasabi mayo and crisp seaweed

Beef tartare taco, ancho mole, grilled corn

Chicken terrine, tarragon cracker, crispy chicken skin

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)

Dried melon, umami crisp, pickled radish (VE)

Roast sweet potato roll, lemon soubise (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 birisket sandwich, bbq sauce and pickles

Slow roasted lamb, pan de cristal, confit tomato

Chilli and lime crab cakes, tomato and ginger chutney

Fennel and jasmine arancini, caramelized orange and fennel puree (V)

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

Confit sundried cherry tomato, stuffed grill courgette, crisp basil (VE)

Buffalo popcorn cauliflower, chive cream cheese (VE)

Onion and fennel seed bhaji, gunpowder yogurt (VE)



DESSERT CANAPÉS

Miso caramel and white chocolate tartlet (V)

Dark chocolate and sour cherry brownie (V)

Mini apple tartlet with cinnamon crumble (V)

Raspberry caramel cake with raspberry compote and crisp (V)

Christmas Trifle Shot (V)

Salted caramel and dark chocolate cup with popcorn (V)

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

Crab flan with shaved asparagus and pickled radish

Tuna ceviche, ancho chilli mole, avocado and toasted corn

Vegetarian

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

Lamb shoulder arancini, slow cooked tomato and confit garlic sauce

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

Fish

Tiger prawn bobo, coriander and coconut rice

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

Battered cod with hand cut chips, mushy peas and tartare 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 2024
FORMAL DINING MENU



STARTER

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

Smoked eel, radish and dill salad, lemon caviar and yuzu dressing

Confit garlic chicken, sundried tomatoes, avocado and thyme oil

Dry aged beef, yeasted porcini ketchup, mushroom carpaccio

Cull yaw and ricotta arancini, San Marzano sauce, basil

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

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

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

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

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

Parsnip and walnut bon bon, parsnip puree, and candied walnuts (VE)

Courgette and asparagus chartreuse, green apple caviar, and apple dressing (VE)





MAIN COURSE

Corn fed chicken, potato and celeriac gratin, baby vegetables, grilled courgette puree, courgette and lemongrass jus

Soy glazed duck breast, confit duck roll, golden potato cake, soured 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

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

Chestnut mushrooms with spelt, grilled sprouting broccoli and pecorino (V)

Grilled courgette cannelloni potato morille with courgette puree, almond bonbon (V)

Carrot confit, onion cabbage pithivier with carrot burnt shallot puree, crispy sage and carrot (V)

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

Celeriac Steak with chimichurri, charred broccoli, and celeriac puree (VE)



DESSERT

Valrhona chocolate and caramel tart with raspberry sorbet (V)

Spiced plum, ginger and vanilla cheesecake (V)

Pistachio floating Islands with vanilla crème patissiere (V)

Golden orange cake, candied citrus, vanilla cream, caramel tuille (V)

Lemon tart, lemon gel, Italian meringue, yuzu mousseline (V)

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 2024
FOOD STATIONS



“Roast Station”

Roast half baby chicken
 Slow Roast feather blade of beef
 Winter Vegetable Wellington (VE)

Accompaniments:

Roast Carrot, Cabbage, Garlic and Rosemary
 Potatoes and Farmer’s gravy

“Pasta Masta”

Tuscan wild boar ragu, calamarata, pecorino
 cream
 Pumpkin tortellini with brown butter and crispy
 sage (V)

Accompaniments:

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

“Baos”

Crispy duck, pickled cucumber and spring onion
 salad, hoisin

Koji brined pork belly, tonkatsu, carrot kimchi
 Teriyaki shitake mushroom, crushed peanuts and
 pickles (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

“Curry”

Lamb pasanda
 Tandoori butter chicken
 Chana masala with fresh methi (VE)

Accompaniments:

Saffron rice, poppadoms, green mango chutney,
 yogurt, paprika and chopped chillis

“Dessert Station”

Mini rhubarb and custard trifle shots (V)
 Elderflower curd, raspberry and vanilla
 mascarpone, candy floss cornettes (V)
 Lemon and polenta cakes, Amalfi lemon jam (V but
 can be made VE)

Mini strawberry and mint pavlovas, Pimms gel (V)
 Golden white chocolate and salted caramel
 cookies (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 2024 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
 Coq au Vin, corn fed chicken braised in red wine with Paris brown mushrooms and croutons
 Lamb rump with lamb shoulder croquette
 Five spiced duck breast, pak-choi, oyster sauce
 Salmon a L'Oseille, salmon cooked in white wine, cream, capers and sorrel
 Winter vegetable wellington (V)
 Roast butternut squash and cauliflower coconut curry (VE)
 Pressed cabbage cake, caramelized onions, confit parsnips and crispy onions (VE)

SALADS

Torn Laverstoke mozzarella, roasted fennel, clementine, pickled chilli, radicchio (V)
 Sumac roasted cauliflower, mint and caper yogurt, golden raisin, pine nut brown butter (VE)
 Savoy cabbage, radish and artichoke salad with pear vinaigrette (VE)
 Broad beans and crunchy kale quinoa with pomegranate dressing (VE)

HOT SIDES

Braised wild and basmati rice (VE)
 Chive mash potato (V)
 Baked cauliflower cheese topped with crispy shallots (V)
 Orange and tarragon glazed carrots (V)
 Grilled cabbage with parsnip puree (V)
 Comte and potato gratin (V)
 Garlic and rosemary roast potatoes (V)
 Ratatouille (VE)
 Tenderstem broccoli with chilli (VE)





DESSERT CANAPÉS

Miso caramel and white chocolate tartlet (V)

Dark chocolate and sour cherry brownie (V)

Mini apple tartlet with cinnamon crumble (V)

Raspberry caramel cake with raspberry compote and crisp (V)

Christmas Trifle Shot (V)

Salted caramel and dark chocolate cup with popcorn (V)

Coconut, spiced rum and pineapple bon bons (VE)

Salted caramel and peanut truffle (VE)

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.



+44 (0)20 7357 7751

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

thamesluxurycharters.co.uk



Please note that a 10% staffing charge applies to all catering and drinks on account. VAT will be charged at the prevailing rate. Menus and prices valid from 1st October 2023 – 31st March 2024. Menus are subject to availability. Any required changes will be discussed prior to your event and suitable alternatives suggested.

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