

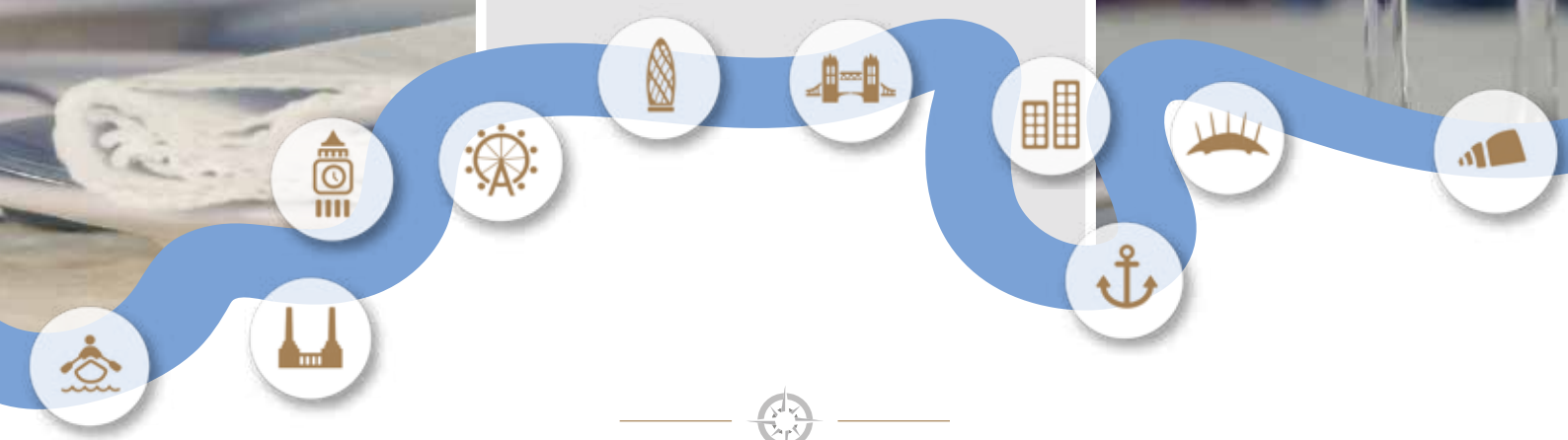
TLC



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

Fish & Chips, Baos, South American BBQ,
Curry, Pasta, Dessert Station

P30 - Buffet

Hot, Salads, Sides, Dessert Canapés

P36 - BBQ

Meat, Fish, Plant-Based, Sides, Dessert Canapés



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	550 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.

SPRING/SUMMER 2024
CANAPÉ & BOWL
FOOD MENU



COLD CANAPÉS

Prawn cocktail tartlet, iced gem lettuce, smoked chilli

Sea bream ceviche, coriander and toasted brioche

London cured salmon, preserved lemon, marigold, English muffin

Chopped beef, sauce Valentina, corn taco

Pressed chicken and confit garlic sandwich

Pea tartlet, summer truffle and corn flowers (V)

Confit egg yolk and kelp blini (V)

Smoked courgette, cashew and basil wrap (VE)

Watermelon, coconut cream and pistachio radish (VE)

Summer truffle and potato crostini (V)





HOT CANAPÉS

King prawn chalupa, pasilla and avocado taco

Smoked chicken croquette, apricot jam

Korean fried chicken burger, gochuchang mayo, pickled daikon

Short rib brioche roll, bbq sauce and pickles

Chilli and lime crab cakes, tomato and ginger chutney

Fish pie with lobster mash, dill

Ragstone bon bon, sour cherry compote (V)

Tandoori paneer, green mango and nigella chutney (V)

Buffalo popcorn cauliflower, chive cream cheese (VE)

Sweetcorn fritter, curry leaf mayo (VE)



DESSERT CANAPÉS

Miso caramel and white chocolate tartlet

Strawberry and clotted cream truffle

Yuzu meringue tartlet

Raspberry and elderflower "99"

Espresso martini shot

Orange blossom and vanilla macarons

Coconut, spiced rum and pineapple bon bons (VE)

Salted caramel chocolate brownie with coconut Chantilly and crisp coconut (VE)

Ingredients sourced within a 30-mile radius of Dish HQ





COLD BOWL FOOD

Grilled beef skirt, chimichurri, green bean and pickled shallot salad

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

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

Flaked smoked mackerel, kohlrabi, dill and preserved lemon dressing

Scottish salmon mousse, crème fraiche, lime, cucumber and green apple with sourdough croutes

Baby plum tomatoes, whipped basil cream cheese, olive oil pangrattao (V)

Burrata, broad beans, confit lemon, sourdough (V)

Barbecued sweetcorn, miso and white bean salad (VE)

Baharat cauliflower, zhough, tahini and coconut, pomegranate molasses (VE)



HOT BOWL FOOD

Lamb shoulder arancini, minted pea puree and pea shoots

Beer glazed blade of beef, parsley mash, crispy onions

Smoked chicken thigh, white soy glaze, sesame braised choy sum, jasmine rice

Roast hake, crushed peas, warm tartare sauce

Smoked haddock, lemon and olive oil mash, brown butter sauce

Pan fried gnocchi, heritage tomatoes, black olives and goats cheese (V)

Chana masala, saffron rice and fried onions (VE)

Caramel miso aubergine, jasmine rice, choy sum (VE)



SPRING/SUMMER 2024
FORMAL DINING MENU



STARTER

Smoked duck, apple ketchup, brioche and Keen's cheddar, fresh green apple

Tandoori chicken terrine, coronation mayo, green mango chutney

Som tam salad with raw papaya, lime, charred beef, roasted peanuts and chilli

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 courgette, ricotta, basil, pine nuts, pickled citrus vinaigrette (V)

Candy beetroot carpaccio, green apple and walnut slaw, whipped goats cheese (V)

Burrata, preserved lemons, broad bean salad, sourdough croutons (V)

Gazpacho, piquillo peppers, whipped basil cream, sourdough wafer (VE)

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





MAIN COURSE

Corn fed chicken with burnt sweetcorn puree, charred leeks and black garlic mash

Soy glazed duck breast, confit duck roll, golden potato cake, plum chutney

Beer braised feather blade of beef, horseradish mash, spring greens

Fillet of beef, watercress, charred onions, bone marrow potatoes, stout sauce (£6 supplement)

Lamb rump, smoked courgette, Norfolk tomatoes and dauphinoise

Vadouvan halibut, crushed new potato cake, charred tenderstem and wild leek veloute (£5 supplement)

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

Pan fried fillet of sea bream, crushed Jersey Royals, black olive and tomato sauce vierge

Coronation chickpea pithivier, pan fried spinach, turmeric and coconut cream (VE)

Risotto primavera, broad beans and fresh peas, green goddess dressing, and shoots (VE)

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



DESSERT

Strawberry and vanilla cheesecake,

Elderflower and lemon meringue pie

Espresso torte, sesame cremeaux, praline

Crème brulee tartlet, fresh plum salad

Golden chocolate delice, salted caramel tuille

Rum roasted pineapple, whipped coconut cream, pistachio meringues (VE)

Plant based chocolate mousse, cocoa nib biscuit, macerated raspberries (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.



SPRING/SUMMER 2024
FOOD STATIONS



Fish and Chips

Beer battered hake
Tempura sea bream
Battered tofu (VE)

Served with: Triple cooked chips, curry sauce, malt vinegar and sea weed salt, Tartare sauce, Crushed peas and broad beans with marjoram (V)

Baos

Crispy duck, pickled cucumber and spring onion salad, hoisin
Koji brined pork belly, tonkatsu, carrot kimchi
Teriyaki shitake mushroom, crushed peanuts and pickles (pickles) (VE)

Served with: Cherry hoisin, pickled cucumber, spring onion, crispy onions

South American BBQ

Picanha churrasco, chimmichurri
Roast chicken a la brasa, aji verde
Fried plantain, aji Amarillo salsa (VE)

Served with: Barbecued corn and palm heart salad (VE)

Curry

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

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

Pasta

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

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

Dessert Station

Mini rhubarb and custard trifle shots
Elderflower curd, raspberry and vanilla mascarpone, candy floss cornettes
Lemon and polenta cakes, Amalfi lemon jam
Mini strawberry and mint pavlovas, Pimms gel
Golden white chocolate and salted caramel cookies

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

Ingredients sourced within a 30-mile radius of Dish HQ





SPRING/SUMMER 2024 BUFFET MENU

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

MAINS

Roast chicken a la brasa with aji Amarillo
 Slow cooked Baharat lamb shoulder with pomegranate molasses
 Baked merguez and chickpea tagine with apricots
 Roast corn-fed chicken in smoked buttermilk and black garlic
 Cider brined pork belly with cider sauce
 Roast salmon in wild leek and fennel cream
 Portobello mushroom and tarragon wellington (V)
 English summer pea and edamame bean gnocchi, truffle pecorino cream (V)
 Braised and grilled pointy cabbage wedges stuffed with celeriac and summer truffle cream (VE)
 Barbecued cauliflower with pistachio mole (VE)

SALADS

Grilled corn, butterbean and miso salad (V)
 Heritage tomatoes with hearts of palm and avocado (VE)
 Cucumber, sweet pickled chilli and poppy seed salad (VE)
 Jewelled cous cous with feta and coriander (V)
 Butter lettuce with fine beans and pickled shallot dressing

HOT SIDES

Roasted jersey royals with parsley and roasted garlic pesto (VE)
 Glazed heritage carrots in muscovado and beer (VE)
 Asparagus, Courgette, and peas in a minted butter (V but VE available)
 Parsley and horseradish mashed potatoes (V)
 Vermicelli and bulgur rice (VE)
 Soba noodle, yuzu and pickled ginger salad (V)





DESSERT CANAPÉS

Miso caramel and white chocolate tartlet

Strawberry and clotted cream truffle

Yuzu meringue tartlet

Raspberry and elderflower "99"

Espresso martini shot

Orange blossom and vanilla macarons

Coconut, spiced rum and pineapple bon bons (VE)

Salted caramel chocolate brownie with coconut Chantilly and crisp coconut (VE)

Ingredients sourced within a 30-mile radius of Dish HQ



SPRING/SUMMER 2024 BBQ MENU

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



MEAT

Garlic and preserved lemon chicken souvlaki with tzatziki

Barbecued jerk marinated chicken thighs with spiced rum barbecue sauce

Slow roasted Baharat lamb shoulder, with mint and pomegranate labnah served with pitta bread

Vienna style beef frankfurters (vegan alternative available) served in a brioche bun with American mustard, fried onions, nacho cheese sauce, ketchup

Build your own burgers: Grilled dry-aged beef burgers, sesame buns, dill, pickles, gem lettuce, sliced tomatoes, jalapenos, American cheese, aged cheddar

FISH

Cajun style blackened sea bream, pineapple and roasted red pepper salsa

Barbecued salmon fillets with dill and confit lemon dressing

White soy and ginger glazed prawn skewers

Grilled sea trout with mojo verde

PLANT-BASED

Aubergine Imam byaldi kebabs with tahini dressing (VE)

Grilled halloumi souvlaki with smoked chilli dressing with flat bread (V)

Grilled sweet miso and sesame tofu yakitori (VE)

Sweet butternut and chickpea burger, red pepper hummus, with seeded bun (VE)

SIDES

Chopped Greek salad, barrel aged feta and Kalamata olives

Red cabbage and apple slaw, raspberry vinegar dressing

Heritage carrot and burnt orange salad

Roast baby potatoes with confit garlic mayo

Baby Laverstoke mozzarella, basil and Norfolk tomato salad

Elotes: Mexican style grilled corn with sour cream, lime, chilli and cheese Cucumber, edamame and black sesame salad

Vine plum tomato fattoush, with pomegranate and sumac

Jewelled fregola salad with crispy chickpeas and preserved lemon

Mezze of roasted vegetables





DESSERT CANAPÉS

Miso caramel and white chocolate tartlet

Strawberry and clotted cream truffle

Yuzu meringue tartlet

Raspberry and elderflower "99"

Espresso martini shot

Orange blossom and vanilla macarons

Coconut, spiced rum and pineapple bon bons (VE)

Salted caramel chocolate brownie with coconut Chantilly and crisp coconut (VE)

Available at an additional cost

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 the 1st March 2024 – 30th December 2024. Menus are subject to availability. Any required changes will be discussed prior to your event and suitable alternatives suggested.

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