



2022/23 Menu Pack

By



WINDSOR MAIDENHEAD BOAT COMPANY

Welcome

Thank you for viewing our menu pack created by the Riverboat Chef.

A number of the menus are included in our standard package but can be upgraded to additional options as explained on each menu type.

The meal will aim to be served 30 minutes after departure unless otherwise stated when booking.

The Windsor and Maidenhead boat company will do our best to cater for you and your guests dietary and allergy requirements. We ask that you give us as much notice as possible to ensure that we can provide you with foods that meet your needs. Requests made later than 14 days before the charter may not be able.

Due to the nature of the boat, space in the galley is limited. We will make every effort to avoid cross contamination of ingredients. Although equipment is thoroughly washed before the preparation of foods it is not feasible to have separate equipment or preparation areas to produce allergy friendly foods.

During the charter, guests with dietary and allergy requirements are requested to make themselves known to the galley team. All foods must be prebooked and collected from the galley to ensure that you receive the correct foods. Please check when are collecting your food from the galley team that you receive the correct food.

Those with severe allergies that require an EpiPen are requested out of an abundance of safety to bring both their EpiPens and make the skipper aware that they have them and where they can be located e.g. in a pocket, bag.

If you would like anything different from what is stated in this pack then please ask and we will do our best to accommodate.

Vegetarian, Gluten free and other dietary requirements are available on request prior to event.



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Afternoon Tea

Afternoon Tea is one of the traditional English days out highlights, adding that little extra to your river trip.
Included in the hire charge if chosen

Sweet Afternoon Tea

Fresh selection of finger sandwiches;
Glazed ham, rocket and mustard on white bread
Roast beef, watercress and horseradish on wholemeal bread
Cucumber and cream cheese on white bread
Smoked salmon and dill on brown bread

Freshly baked fruit scones served with strawberry jam and clotted cream

A delicate selection of fresh cakes and pastries

Examples include;

Lemon posset
Raspberry fruit tart
Choux buns
Chocolate brownie

Freshly brewed cup of tea or coffee

Add an extra indulgence with a glass of champagne served with the tea for £7.00 per person including VAT

Savoury Afternoon Tea

Fresh selection of finger sandwiches;
Glazed ham, rocket and mustard on white bread
Roast beef, watercress and horseradish on wholemeal bread
Cucumber and cream cheese on white bread
Smoked salmon and dill on brown bread

Sausage and apple rolls
Cheese and onion quiche
Boursin and grape crostini
Mushroom frittatas

Fruit scones with strawberry preserve and clotted cream

Freshly brewed cup of tea or coffee

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WINDSOR MAIDENHEAD

BOAT COMPANY

Cold Fork Buffets

Perfect for those hot summer days

How it works!

- 1) Choose the menu option
- 2) Select the dishes as per the option
- 3) Tell us your selection and we will send you an invoice to confirm your selection

Other Menu options are available. We can also tailor make you a bespoke menu.

Option 1

- 2 Main option
- 1 option from Sides group 1
- 1 option from Sides group 2
- Freshly baked bakers basket and butter
- 1 dessert
- Served with cream
- Included in hire charge if chosen

Option 2

- 2 Main options
- 2 options from Sides group 1
- 2 option from Sides group 2
- Freshly baked bakers basket and butter
- 1 dessert
- Served with cream
- £5.00 per person surcharge

Option 3

- 3 Main options
- 2 options from Sides group 1
- 2 options from Sides group 2
- Freshly baked bakers basket and butter
- 2 desserts
- Served with cream
- £12.00 per person surcharge

MAINS

- Homemade individual chicken and leek pies
- Roast beef, pulled pork and baked gammon platter
- Poached salmon fillet with anchovy and chive butter
- Sandwich, wrap and bun platter (Bakers Basket is replaced with tortilla chips and dips)
- Spinach and smoked salmon roulade
- Thai chicken skewers
- (V) Broccoli and stilton quiche
- (V) Tomato tarte tatin

SIDES

- Group 1
 - New potato salad with red onion and chives
 - Sweet potato, beetroot and feta salad
 - Soft bulgur wheat with tomato, cucumber, onion, parsley and mint
 - Roast tomato, garlic and thyme pasta salad
- Group 2
 - Wholegrain mustard coleslaw
 - Mixed leaf salad with pepper, tomato and cucumber
 - Greek Salad with feta, tomato, red onion, rocket and olives
 - Seasonal tomatoes with mozzarella and basil

DESSERTS

- Vanilla cheesecake with seasonal berries
- Strawberry Eton mess
- Apple Tartlets
- Banoffee pie with biscuit base
- Cream filled profiteroles with chocolate sauce
- Lemon tartlets
- Chocolate truffle tartlets
- Pecan pie

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WINDSOR MAIDENHEAD BOAT COMPANY

Hot Fork Buffets

Great for a main meal without being too formal.

How it works!

- 1) Choose the menu option
- 2) Select the dishes as per the option
- 3) Tell us your selection and we will send you an invoice to confirm your selection

Other Menu options are available. We can also tailor make you a bespoke menu.

Option 1

2 Main option

1 option from Sides group 1

1 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Served with custard* or cream

Included in hire charge if chosen

Option 2

2 Main options

2 options from Sides group 1

2 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Served with custard* or cream

£5.00 per person surcharge

Option 3

3 Main options

2 options from Sides group 1

2 options from Sides group 2

Freshly baked bakers basket and butter

2 desserts

Served with custard* or cream

£12.00 per person surcharge

MAINS

Classic beef casserole with herb dumplings

Sliced chicken breast in honey and mustard sauce

Beef chilli con carne with sour cream

Pork stroganoff with onion and mushrooms

Seafood pie with chive mash

Baked salmon fillet with dill and parsley sauce

(V) Mediterranean vegetable lasagne

(V) Goats cheese and spinach tarlet

SIDES

Group 1

New potatoes with rosemary and garlic

Braised rice

Parsley mashed potatoes

Macaroni cheese

Group 2

Honey glazed carrot and parsnip

Cauliflower and broccoli cheese

Mixed leaf salad with pepper, tomato and cucumber

Greek Salad with feta, tomato, red onion, rocket and olives

Seasonal tomatoes with mozzarella pearls, basil and olive oil

DESSERTS

Tiramisu

Jam roly-poly*

Apple and mixed berry crumble*

Vanilla cheesecake with seasonal berries

Seasonal Eton mess

Brioche bread and butter pudding*

Apple tartlets

Lemon citrus tartlets

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WINDSOR MAIDENHEAD BOAT COMPANY

BBQ Buffets

The barbeque is one of the all-time favourites with a chef onboard cooking fresh from the grill.

How it works!

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- 2) Select the dishes as per the option
- 3) Tell us your selection and we will send you an invoice to confirm your selection

Other Menu options are available. We can also tailor make you a bespoke menu.

Option 1

- 2 Main option
- 1 option from Sides group 1
- 1 option from Sides group 2
- Freshly baked bakers basket and butter
- 1 dessert
- Served with cream
- Included in hire charge if chosen

Option 2

- 2 Main options
- 2 options from Sides group 1
- 2 option from Sides group 2
- Freshly baked bakers basket and butter
- 1 dessert
- Served with cream
- £5.00 per person surcharge

Option 3

- 3 Main options
- 2 options from Sides group 1
- 2 options from Sides group 2
- Freshly baked bakers basket and butter
- 2 desserts
- Served with cream
- £12.00 per person surcharge

MAINS

- Minted lamb skewers
- British or Irish fresh ground beef burger served with cheese slices and brioche bun
- Cajun chicken breast
- (v) BBQ corn on the cob
- Pork loin Skewers
- Rump steak with peppercorn rub
- Lemmon grass and coriander king prawn skewer

SIDES

- Group 1
- New potato salad with red onion and chives
- Sweet potato, beetroot and feta salad
- Soft bulgur wheat with tomato, cucumber, onion, parsley and mint
- Pesto and rocket pasta salad
- Group 2
- Homemade coleslaw
- Mixed leaf salad with pepper, tomato and cucumber
- Greek Salad with feta, tomato, red onion, rocket and olives
- Seasonal tomatoes with mozzarella, basil and olive oil

DESSERTS

- Vanilla cheesecake with passion fruit coulis
- Seasonal Eton mess
- Apple Tartlets
- Cream filled profiteroles with chocolate sauce
- Lemon citrus tartlets
- Fresh fruit platter
- Foil BBQ bananas with cholate and marshmallows

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WINDSOR MAIDENHEAD BOAT COMPANY

Reception Canapés

The perfect way to start your event along with a welcome drink or even to make a whole meal!

5 Traditional canapes count as your food option within the hire charge if chosen.

Traditional canapes

£2.40 per item

- (v) Seedless grape and boursin cheese on a basil and oregano crostini
- Thai chicken skewers with sweet chilli sauce
- (v) Red onion and goat cheese tartlet
- Slow roasted sticky BBQ pork belly
- Deconstructed salmon and anchovy en croûte
- (v) Fetta and olive brochettes
- (v) Cherry tomato with buffalo mozzarella pearl with fresh basal and guacamole
- (v) Roasted Mediterranean vegetable filo tartlet

Main bowl canapes to make it meal

£5.40 per item

- Seared scallops with asparagus risotto
- Sausage and parsley mash with onion gravy
- Chilli con carne with nachos
- Teriyaki salmon chow mein
- Traditional cottage pie and peas
- Lamb koftas with rieta
- Beef rump stew and dumpling
- Chicken Caesar salad
- (v) Middle Eastern chickpea and coriander falafel
- (v) Greek salad with rocket and feta

Something sweet to finish

£1.80 per item

- Flavoured French macaroons
- Miniature scone with clotted cream and strawberry jam or lemon cured
- Choux bun with Chantilly cream
- Chocolate brownie
- Carrot cake
- Raspberry tartlets
- Fresh fruit platter
- Miniature berry Pavlova
- Lemon tartlet

- Chef recommends four finger canapes, two bowl canapes and two sweets for £24 per person to make a meal-

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WINDSOR MAIDENHEAD BOAT COMPANY

Great British Roast Carvery

The Great British Roast Carvery is a selection of traditional English roast meats carved by the chef to your plate. The carvery is served with a range of condiments, great for any family occasion.

Included in hire charge if chosen

Choose two meats to have on the day from the following;

Turkey crown
Pork loin
Rolled lamb leg
Topside of beef
Honey glazed gammon
Three nut tart (V)

Every carvery cannot be without

Roast potatoes
Yorkshire puddings
Honey glazed parsnips and carrot
Beans, peas and broccoli
Accompanying sauces, stuffing and gravy

Choose two desserts to have on the day from the following;

Pecan pie
Jam roly poly
Apple and mixed berry crumble
Vanilla cheesecake with summer berries
Brioche bread and butter pudding
All served with custard or cream

Make it three courses by adding a starter for an extra £4.50 per head. Choice of two.
- Soup of the day – Pork pate with French toast – Beetroot and goat cheese salad – Prawn tian -

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WINDSOR MAIDENHEAD BOAT COMPANY

Formal Dining

- **Two menu option for £15.00 per person surcharge** - **Three menu options for £20.00 per person surcharge** -

Chose the number of menu options you would like to offer to your guets, send them your menu so they may pre order 1 starter, Main and dessert. Please provide the list of names, pre order and table plan along with any ditery requirments that are catered for seperatly - Maxium number of guests 60.

Starters

Italian antipasto meats with grilled peppers, olives, artichoke and sundried tomato

Pan fired chicken livers on sourbough

Para Ham and mellon salad

(V) Leak and potato soup with rustic crutons

Potted crayfish and tiger prawn in crab crème fraiche with toasted ciabatta bread

(V) Red onion and feta tarte with vinaigrette dressed fig and rocket salad

(V) Mushroom Arancini with pesto and parmesan

Main course

Lamb loin with brazed red cabbage, fondant potato, peas and beans

Para ham wrapped chicken breast with chestnut and pancetta stuffing served with roasted garlic mash and wilted spinach

Pork loin with baby carrots, pomme puree and apple jus

(V) Falafal and tzatziki with greak salad

King prawn and asparagus risotto with truffle oil

Fish pie with a medley of vegetables

Dessert

(V) Vanilla cheesecake with seasonal berry

(V) Chocolate mousse

(V) Lemon posset with shortbread and fresh berries

(V) Red berry pavlova

(V) Chocolate Fondant with ice cream

(V) Apricot tart with clotted cream

(V) Tiramisu

Additional cheese course £4.50 per person

- Add pre dinner canapés for £9.25 per head- Choose four canapés from the Canapés menu on page eight -
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WINDSOR MAIDENHEAD BOAT COMPANY

Christmas Menus

Finger Buffet

Selection of freshly made finger sandwiches to include turkey and cranberry, cucumber and dill, beef and horseradish, and brie and red onion chutney

Cranberry glazed hand tied sandwiches

Red onion and goats cheese tartlets

Smoked salmon and cream cheese bagels

Sundried tomato and rosemary puffs

Doritos, pretzels, nuts and dips

Included in hire charge if chosen

Fancy a dessert?

Selection of finger desserts to include mini mince pies, chocolate brownies, chocolate yule logs and spiced flapjacks

£4.80 per person - low number surcharge may apply

Cold Fork Buffet

Please select 2 main courses

Whole side of salmon wellington

Spiced Christmas gammon

Turkey and leek pie

Fig and blue cheese tart

Smoked fish platter

Please select 2 side dishes

Served with a selection of breads and butter

Caesar salad with anchovies, croutons and Caesar dressing

New potato salad with red onion and chives

Waldorf salad with walnuts, blue cheese and pear

Winter slaw with pecans and chestnuts

Green bean and black olive salad

Please select 1 dessert - served with cream

Mince pies

Vanilla cheese cake with winter berries

Chocolate yule log

Mulled berry Eton mess

Included in hire charge if chosen

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WINDSOR MAIDENHEAD BOAT COMPANY

Christmas Menus

Hot Fork Buffet

Please select 2 main courses

Roasted pork leg with cider and apple chutney
Turkey and leek pie
Cream mushroom ragout
Tradition fish pie
Braised beef stew and dumplings

Please select 3 side dishes

Garlic and rosemary roasted new potatoes
Bubble and squeak
Maple glazed carrots and parsnips
Mulled red cabbage
Braised Brussel sprouts with cream and pancetta

Served with a selection of breads and butter

Please select 1 dessert – served with cream and custard

Winter berry crumble
Cranberry and white chocolate bread and butter pudding
Spotted dick
Apple pie

£8.00 per person surcharge

Formal Dining

Please select 1 starter

Duck liver pate laced with Scotch whisky served with apple chutney
Potted lobster and tiger prawn in crab crème fraiche with toasted ciabatta bread
Baby baked brie with red currant jelly and garlic flat bread

Please select 1 main course

Roasted turkey with sage and onion stuffing and pigs in blankets
Baked salmon with dill cream sauce
Three nut wellington
All served with bowls of roasted potatoes, glassed carrots, parsnips and broccoli

Please select 1 dessert

Christmas pudding with brandy sauce
Mince pies with brandy sauce

£15.00 per person surcharge

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Extras and Terms

Some things to think about that may make your event

Tea and filter coffee £1.80 per person
 Unlimited Self-service coffee machine £240 per machine / 100 people

Additional BBQ item £4.00 per head
 Additional Hot buffet item £6.00 per head
 Additional Cold Buffet Item £6.00 per head
 Additional Side / Salad £3.00 per head
 Additional Dessert £4.50 per head

Vegetarian options for a BBQ will be substituted following the number of main options select.

Vegetarian burger, sausage and skewer

Meals for guests with dietary requirement shall be held in the galley and require them to collect it.

2 Dietary requirements shall be catered for free of charge. If additional requirements necessitate individual dishes being made, an additional charge of £4.80 per dietary request shall be applied.

Handcrafted celebration cakes

The following information is for guidance only, and we strongly recommend you discuss your requirements with us before ordering.

All cakes supplied on covered board with lidded box, ribbon and lettering

Cake Flavours;

- Madeira sponge with jam, buttercream and fondant icing
- Chocolate sponge with chocolate buttercream and gnash or fondant icing
- Carrot cake and cream cheese frosting
- Lemon sponge cake with lemon curd, lemon buttercream and fondant icing
- Coffee sponge cake with coffee buttercream and fond icing

	Square			Round		
	7 inch	9 inch	11 inch	7 inch	9 inch	11 inch
	serves	serves	serves	serves	serves	serves
	20-24	35-38	55-58	14-18	26-30	46-48
	£72	£84	£108	£66	£78	£96

Vegetarian, Gluten free and other dietary requirements are available on request prior to event.

WINDSOR MAIDENHEAD BOAT COMPANY

Bespoke menu

Let's get creative and make your event unique.

Note from the Chef

"Food is my passion,

Food is my life"

Nothing excites me more than experimenting with and creating tasty food using fantastic produce, which I hope you will be just as excited to eat.

Bespoke menus are something I get very excited about as the possibilities are amazing, allowing me to develop my passion.

Be it a specific theme to match your event or simply some of your favourite dishes this is where I can help put your passion at the heart of your menu.

So I invite you to think outside the box and make it your way.

Look forward to crafting your menu with you.

Gareth Pugh

The Riverboat Chef

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The Riverboat Chef

Creating food with a passion from the heart



Gareth Pugh

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