

2024 Menu Pack

By





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are looking for.

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A low number surcharge may apply.
All menus are served with napkins.



Breakfast

The most important meal of the day! Where better to enjoy it than cruising along the River Thames.

Morning pastries

Mini breakfast pastry selection
Fruit Juices
£8.50 per person

Breakfast Baps

Bacon Bap
Cumberland pork sausage bap
Fruit juices
£10.50 per person

Continental

Mini breakfast pastry selection
Continental meats and cheese
Fresh fruit platter
Selection of fruit yogurt pots
Honey, Dried fruits and
Fruit juices
£16.00 per person

Full English breakfast

Bacon, Cumberland pork sausage, scrambled egg, baked beans,
tomato, black pudding and buttered mushrooms
Fruit juices
Buffet £17.00 per person
Plated £20.75 per person

"The full buffet experience"

For the full breakfast experience enjoy a combination of the Continental menu and the Full English Breakfast menu. £25.00 per person

Vegetarian, Gluten free and other dietary requirements are available on request prior to event.
£95 low number surcharge added for less than 20 people.



Sandwiches and Afternoon Tea

One of the highlights of the tradition English day out,
adding that little extra to your river trip.

Sandwich Platter

Classic filled sandwiches made with thick sliced white and wholemeal
breads

24 quarters serves 6 people £22.00

Sandwich Tea

Classic filled sandwiches made with thick sliced white and wholemeal
breads

Selection of tray bakes and mini cakes

£13.75 per person

Cream Tea

Freshly baked scones served with strawberry jam and clotted cream

£8.50 per person

Afternoon Tea

Selection of sandwiches on a mix of thick sliced white and wholemeal
breads

Freshly baked scones served with strawberry jam and clotted cream

Selection of mini cakes

£16.95 per person

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Credit Crunchers

A selection of finger and fork buffets to suit those on a restricted budget.

MENU 1

Jacket potato with choice of fillings
Chilli con carne
Cheese
Beans
Accompanied with salad garnish
£12.00 per person

MENU 2

Selection of white and wholemeal sandwiches
Vegetarian Quiche platter
Tortilla chips and dips
£12.95 per person

MENU 3

Selection of white and wholemeal sandwiches
Sausage rolls
Scotch eggs
Mini Cornish pasties
Tortilla chips and dips
£14.50 per person

MENU 4

Selection of white and wholemeal sandwiches
Cajun and BBQ chicken wings
Pork pies
Tortilla chips and dips
£15.50 per person

MENU 5

Selection of white and wholemeal sandwiches
Sausage rolls
Vegetarian Quiche platter
Pork pies
Tortilla chips and dips
Mini cakes and shortbread
£17.95 per person

MENU 6

Beef, ham and chicken platter
Smoked salmon and mackerel platter
Homemade Coleslaw
Dressed potato salad
Vegetarian Quiche platter
Mixed leaf salad
Salad dressings
French bread and butter
£20.95 per person

Cheese Board

Selection of traditional cheeses served with
crackers, chutneys, grapes and butter
£85.00
per 10 people

Desserts – 1 dessert of the day £4.50 per person –

Strawberry gateau

Lemon Tart

Chocolate fudge cake

Black forest gateau

Profiteroles with chocolate
sauce

Cheesecake

Vegetarian, Gluten free and other dietary requirements are available on request prior to event.
£95 low number surcharge added for less than 20 people.



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

1 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

£28.95 per person

Option 2

2 Main options

2 options from Sides group 1

1 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Served with cream

£33.95 per person

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

£39.95 per person

MAINS

Glazed chicken breast with a cranberry and chestnut filling

Pork and farmhouse mushroom pate wellington served with onion chutney

Sweet baked gammon served with home cooked spicy apple chutney

Baked salmon fillet with chive butter

Sliced beef with horseradish sauce

(V) Italian zucchini pie

(V) Tomato and cream cheese puff pastry tart

SIDES

Group 1

New potato salad with red onion and chives

Spiced cous cous with spring onion

Soft bulgur wheat with tomato, cucumber, onion, parsley and mint

Roast tomato, garlic and thyme pasta salad

Group 2

Homemade coleslaw

Mixed leaf salad with pepper, tomato and cucumber

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

Sliced beef tomatoes with buffalo mozzarella

Mixed green bean salad with garlic and parsley

DESSERTS

Baked Vanilla cheesecake

Strawberry Eton mess

Chefs' choice Meringue roulade

Cream filled profiteroles with chocolate sauce

Lemon citrus tart

Chocolate tart

Fruit salad

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

£95 low number surcharge added for less than 20 people.



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

1 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

£28.95 per person

Option 2

2 Main options

2 options from Sides group 1

1 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Served with custard* or cream

£33.95 per person

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

£39.95 per person

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MAINS

Homemade Beef or vegetable Lasagna

Chicken breast in honey and mustard or mushroom sauce

Slow cooked beef bourguignon

Pork stroganoff with onion and mushrooms

Pulled pork with barbecue sauce

Baked salmon fillet glazed with chive butter

(Ve) Sweet potato, Aubergine and spinach cassoulet

SIDES

Group 1

New potatoes with rosemary and garlic

Seasoned soft bulgur wheat

Dauphinoise potatoes

Spiced cous cous with spring onion

Group 2

Roasted carrot, parsnip and swede

Mediterranean vegetables

Cauliflower and broccoli cheese

Mixed leaf salad with pepper, tomato and cucumber

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

DESSERTS

Spiced apple crumble*

Golden syrup sponge*

Baked Vanilla cheesecake

Strawberry Eton mess

Lemon meringue pie

Lemon citrus tart

(Ve) Fruit Salad

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

£95 low number surcharge added for less than 20 people.



Reception Canapés

Canapés are the perfect way to start any event. Delicately made, these tasty bite sized morsels get the flavours going for what's to come later. They are also the perfect partner to the welcome drink, Champagne.

Each item £3.00

Seedless grape and boursin cheese on a basil
and garlic crostini

Puff pastry parcel filled with beef steak and
mushroom

Slow roasted sticky BBQ pork belly

Mushroom, garlic and parsley topped wheat
toast

Mini Yorkshire pudding filled with beef
accompanied with horseradish sauce

Parma ham and fig on croute with reduced
balsamic and fig glaze

Cherry tomato with buffalo mozzarella pearl with
fresh basil

Roasted Mediterranean vegetable filo tartlet

Farmhouse pate with chutney on French toast

Seared king prawn with a garden pea risotto and
parmesan crisp

Smoked salmon and cream cheese on a cucumber
base

Vegetarian, Gluten free and other dietary requirements are available on request prior to event.
£95 low number surcharge added for less than 20 people.

Great British Roast

The Great British Roast is a selection of traditional English roast meats served by the chef to your plate. The roast is served with a range of complements, great for any family occasion. £28.95 per person.

Low number surcharge of £95 applies for less than 20 people

Choose two meats to have on the day from the following;	Every roast cannot be without	Choose two desserts to have on the day from the following;
Turkey crown	Roast potatoes	Spiced apple crumble
Pork loin	Yorkshire puddings	Golden syrup sponge
Chicken leg	Butter glazed carrot and parsnips	Butterscotch tart
Topside of beef	Cabbage, pea and broccoli medley	Baked Vanilla cheesecake
Gammon	Accompanying sauces, stuffing and gravy	Citrus lemon tart
(V) Vegetarian Quorn fillet		<i>All served with custard or cream</i>
(VE) Plant based roast		(VE) Fruit salad

Make it three courses by adding a starter for an extra £6.95 per head. Choice of two.

- Soup of the day – Brussels pate on French toast – Beetroot and goats cheese salad – Prawn tian -

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

£95 low number surcharge added for less than 20 people.

Christmas Menus

Finger Buffet

Selection of freshly made finger sandwiches to include turkey and cranberry, Salmon and cream cheese, beef and horseradish, brie and red onion chutney

Red onion and goats cheese tartlet

Mini toad in the hole

Sundried tomato and rosemary palmiers

Doritos, pretzels, and dips

£25.00 per person

Fancy a dessert?

Selection of Christmas finger desserts
£6.50 per person

Cold Fork Buffet

Please select 2 main courses

Hand carved gammon

Hand carved turkey

Herb roasted mediterranean vegetable quiche

Smoked fish platter

Pork wellington

Please select 3 side dishes

Potato salad with red onion and chives

Homemade coleslaw

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

Roast tomato, garlic and thyme pasta salad

Freshley baked bakers basket with and butter

Please select 1 dessert - served with cream

Roulade

Baked vanilla cheese cake

Gateaux

Cream filled profiteroles with chocolate sauce

Fruit salad

£37.95 per head - Low number surcharge may apply

Vegetarian, Gluten free and other dietary requirements are available on request prior to event
£95 low number surcharge added for less than 20 people.

Christmas Menus

Hot Fork Buffet

Please select 2 main courses

Roasted pork shoulder with apple chutney
Turkey and leek pie
Baked salmon
Slow cooked beef bourguignon

Please select 3 side dishes

Garlic and rosemary roasted new potatoes
Butter glazed carrots and parsnips
Spiced red cabbage
Braised Brussel sprouts with cream and pancetta

Freshley baked bakers basket with and butter

Please select 1 dessert – served with cream and crumble

Spiced apple crumble
Christmas pudding and brandy sauce
Yule Log
Mince pies with cream or custard

Price per head £39.95

Formal Dining

Per guest please select starter

Tomato and basil soup
Prawn cocktail
Brussels pate on French toast

Select 1 main course

Roasted turkey or gammon with sage and onion stuffing and pigs in blankets

Puff vegetable roll

Served with

Roasted potatoes, buttered carrots, parsnips and Brussel sprouts
Cranberry and apple sauce

select 1 dessert

Christmas pudding with brandy sauce
Spiced apple crumble with custard
Yule log with brandy sauce

Price per head £55.00

Optional mini mince pies with tea/coffee £3.95

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