

# 2023 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  
£15.00 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

### Cream Tea

Freshly baked scones served with strawberry jam and clotted cream

£8.50 per person

### Sandwich Tea

Classic filled sandwiches made with thick sliced white and wholemeal  
breads

Selection of tray bakes and mini cakes

£13.75 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  
£19.95 per person

### Cheese Board

Selection of traditional cheeses served with  
crackers, chutneys, grapes and butter  
£79.95 per 10 people

**Desserts** – 1 dessert of the day £4.50 per person – choice of 2 desserts of the day £7.00

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

Baked chicken breast with a herb cream cheese, and chestnut filling

Pork and farmhouse mushroom pate wellington served with onion chutney

Sweet baked gammon served with home cooked spicy apple chutney

Poached 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

Lemon 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

Chicken breast in honey and mustard or mushroom sauce

Moroccan slow cooked Lamb tagine

Pork stroganoff with onion and mushrooms

Seafood pie with chive mash

Baked salmon fillet glazed with herb butter

(V) Tomato, sweet potato, cheese and onion swirl

(V) 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

Pineapple upside down cake\*

Spiced apple crumble\*

Golden syrup sponge\*

Baked Vanilla cheesecake

Strawberry Eton mess

Lemon meringue pie

Lemon citrus 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.



## 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

Beef steak parcel filled with a pepper cream  
sauce

Slow roasted sticky BBQ pork belly

Mushroom, garlic and parsley topped wheat  
toast with parmesan crisp

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.  
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## 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	Pineapple upside down cake
Pork loin	Yorkshire puddings	Spiced apple crumble
Chicken leg	Glazed carrot and parsnips	Golden syrup sponge
Topside of beef	Beans, peas and broccoli	Butterscotch tart
Honey glazed gammon	Accompanying sauces, stuffing and gravy	Baked Vanilla cheesecake
(V) Vegetarian Quorn fillet		Citrus lemon tart
(VE) Plant based roast		All served with custard or cream
		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 -

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£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, 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

Mini toad in the holes

Sundried tomato and rosemary palmiers

Doritos, pretzels, nuts and dips

£19.95 per person – low number surcharge may apply

Fancy a dessert?

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

£19.00 per person

### Cold Fork Buffet

Please select 2 main courses

Whole side of salmon wellington

Spiced Christmas gammon

Turnkey and leek pie

Fig and blue cheese tart

Smoked fish platter

Please select 2 side dishes

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

Served with a selection of breads and butter

Please select 1 dessert - served with cream

Raspberry roulade

Baked vanilla cheese cake

Chocolate truffle tart

Banoffee pie

£31.95 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 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 crumble

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

£39.95 per head – low number surcharge may apply

## Formal Dining

Please select 1 starter

Duck liver pate laced with Scotch whisky served with apple chutney  
Smoked salmon and prawn tian with Marie rose sauce  
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  
Yule log with brandy sauce

Coffee and mini mince pies

£49.95 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.



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

