

WELCOME TO THE 2012 CHARTER SEASON AT THAMES EXECUTIVE

Offered on our boats in London, Windsor and Maidenhead

Our Hospitality Package

Our Thames fleet will suit every occasion making your event a day to remember. We have a team that are passionate about providing you and your guests with a professional service to ensure a truly memorable time whilst enjoying the on board facilities and ever changing back drop whether it be the London landmarks or the tranquil waters of the upper Thames around Windsor Castle .

The following menu selections have been created by our resident chefs to tempt and tease the palate incorporating European ideas, alongside traditional British favourites. All dishes are prepared in our own kitchens using local sourced produce, with something for everyone whether it be afternoon tea or a top BBQ. We are happy to include your own ideas and our team of chefs will be delighted to discuss your event personally. We have created some exciting vegetarian dishes for substitution, all of which can be accompanied by our wine list and bespoke drinks packages, so relax with colleagues and friends and enjoy the occasion.

To ensure your day has a touch of class our boats are all stocked with high quality china, cutlery and glassware complimented by crisp white linen tablecloths and linen serviettes. There is no service charge, as we feel that this should be at the customer's discretion, as our prices include a quality offering by a dedicated uniformed staff who will ensure your event is a success.

All our menus have been created around a minimum number of covers and this information is on each menu selection. Should your function have less than the minimum numbers we are happy to provide the same high standard but a £90 staff surcharge will apply.

Whilst our fleet will provide a traditional/unique day on the Thames we realise that cash is not always carried so all our boats have debit/credit card facilities, which means that a surprise bottle of champagne is never a problem. However a 3% surcharge is applied per transaction for credit cards only.

We are happy to run our bars on a full account, part account or cash, or any combination is fine. Please discuss in advance with the office as any account element may be paid by card at the end of the evening. If a balance has to be invoiced after the event then a 10% surcharge will apply for the convenience.

Own catering can be arranged but we do have to charge a surcharge of £2.50 + VAT per cover for cold food and £5.00 + VAT per cover if you wish to use our galley facilities. Our catering team is used to working within our vessel limitations and our current range has been compiled accordingly though we are happy to advise the own caterer of best way forward for your event. A pier charge may be required to load own catering depending on vessel logistics.

We hope you enjoy your cruise on the Thames and that it is one that you will want to repeat and recommend to your friends, family and work colleagues

TRADITIONAL BRITISH ROAST BUFFET

For 26 covers and over £18.50

Less than 26 covers incurs a £90 surcharge

Freshly on board roasted meats carved and served by the Chef

ROASTED MEAT SELECTION

(Choice of 2)

All our meats are sourced fresh from our local East Sussex Butcher

Rare Roasted Beef Sirloin
Rosemary Studded Boned and Rolled Lamb Leg
Crackling Tender Pork Loin
Honey & Mustard Glazed Ham
Free Range Bacon Coated Roasted Turkey Crown

VEGETABLES

Roast Potatoes with Rosemary, Garlic and Parmesan
Minted Peas, Beans and Mange Tout
Braised Savoy Cabbage with Pancetta and Cream
Oven Roasted Root Vegetables

All served with

Nutmeg Yorkshire Puddings
Sage & Onion Stuffing
Accompanying Meat Gravies and Sauces

DESSERTS

Select 2 Desserts from the separate Dessert menu.

Vegetarian Options are available by prior request

The chef reserves the right to substitute items on the menu at any time

TABLE D'HOTE

£30 per head

(All prices exclusive of VAT)

THE FINAL menu selection must consist of only 2 choices from the Starters, Main and Dessert Courses, to be served to everyone in the party including any vegetarian options.

We must have exact numbers required for each choice 10 days prior to the function date

STARTERS

(V) Country Soup of the Day

Freshly Homemade Soup of the day served with warm Bread Rolls

Tandoori Chicken Kebabs

Served on a Mixed Leaf Salad with Raita Dressing

King Prawn & Lemongrass Skewers

King Prawns marinated in a Lemongrass, Chilli, Soy, Fish sauce and Rice Wine Vinegar served on a bed of Thai Sweet Basil, Mint, Coriander, Carrot Julienne and Confit Leek with a Chive and Leek Butter Sauce and Pickled Ginger

Duck Rilette

Duck Pate with lightly seasoned Shredded Duck served on Melba Toast with Red Onion Chutney

Selection of Antipasti

A lively mixture of cured Meats with Grilled Vegetables served with Crusty Bread and reduced Balsamic Dressing

Smoked Salmon and Marie Rose Prawns

A Tian of Smoked Salmon with Marie Rose Prawns, Cos Lettuce and a Tomato, Cucumber and Melon Concasse dusted with Paprika

(V) Tomato & Mozzarella Salad

Market fresh Tomatoes & Mozzarella Cheese accompanied by a Rocket Salad and Pesto Dressing

Fresh Bread Rolls and Butter

MAIN COURSE

Riverview Rolled Lamb

Roasted with Garlic & Rosemary, served with a Minted New Potatoes and Rosemary Jus

Redcurrant Glazed Roasted Duck

Moist Breast of Duck, roasted & served with a Butter Fondant Potato and Redcurrant Jus

Italian Style Chicken

Chicken Breast stuffed with Cream Cheese and Chive Mousse with a Mozzarella Glaze served with Honey & Mustard crushed new Potatoes.

Poached North Atlantic Salmon Fillet

Fillet of Salmon with Mussels and Prawns infused in a Creamy White Wine sauce and Mustard New Potatoes

Roasted Pork Loin

Tender Pork Loin wrapped in Bacon served with Apple Pomme Puree and Cider Jus

(V) Mediterranean Vegetable Lasagne

Mediterranean Vegetables in a Herbed Tomato sauce layered with Spinach Pasta and Creamy Béchamel sauce.

(V) Medley of Roasted Vegetables

Laid on a bed of Buttered Pasta enrobed in Chef's Fresh Herb Sauce

(V) Mushroom, Brie, Rocket and Redcurrant Filo Tart

Served with a Crisp Fresh Side Salad

Vegan option

Megalvig – Polenta on a bed of chopped Tomatoes with Italian Herbs, Green Pesto & Pine Nuts.

All served with a selection of Seasonal Vegetables. All Pasta Dishes served with Salad & Garlic Bread

The chef reserves the right to substitute items on the menu at any time

Surcharge of £90 applies below 20 covers

TABLE D'HÔTE - DESSERTS

Free Range Individual Fresh Fruit Pavlova

Homemade meringue with lashings of whipped cream and fresh seasonal fruits

Vanilla Pannacotta

Served with a berry compôte

Pear and Frangipane Tart

A Sweet pastry case filled with fresh almond frangipane baked around a poached pear with a chocolate ganache sauce

Chocolate Mousse Terrine

White, milk and dark chocolate layered mousse terrine with a fresh berry coulis and hazelnut brittle

Seasonal Eton Mess

A luxurious mixture of thick chantilly cream with a fresh fruit compote, crushed meringue, accompanying fruit coulis and grated chocolate

Chef's Crumble Ramekins

A seasonal summer berry masterpiece or a winter fruit warmer crumble served in individual pots with crème anglaise

Warm Chocolate Fondant

Warm chocolate fondant with melting chocolate centre, Baileys chocolate sauce and chantilly cream

Pineapple & Strawberries

Fresh pineapple and strawberries laced in cointreau

Freshly Brewed Tea, Coffee & Chocolates

ADDITIONS

Homemade Petit Fours £3.00 per person
Cheeseboard with Biscuits & Grapes £ 4.95 per person
Chef's Pre Dinner Canapés Selection £7.50 per person

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