

# London Party Boats LTD

Menus 2015









# LPB Cold Buffet 1

Our staffed cold buffet menus are perfect for those warm summer months. For a more extensive menu, why not add some cold canapés to one of the below?

Sliced Rare Sirloin of Beef

Crusted with paprika & cracked black pepper, served with a creamed horseradish

Poached Fillets of Fresh Scottish Salmon served with fresh dill and lemon soured cream

Leek, Mushroom & Cheddar Tart

Traditional Chunky Coleslaw

New Potato Salad with chives

Crisp Mixed Leaf Salad with French Dijonnaise Mustard Dressing

> Apple Pie with Cinnamon Anglaise

Assorted Bread Basket

£15.00 Plus VAT



# LPB Cold Buffet 2

Muscovado Sugar Baked Gammon with a spiced apple chutney

Asiette of Vegetarian Quiches Roasted vegetable, broccoli & asparagus, spinach & brie

Strips of Paprika Dusted Salmon with a tomato & fennel salad and lemon mayonnaise

Crispy Apple Waldorf Salad

Sicilian Three Bean Salad with Italian Herbs & Virgin Olive Oil

Roast Sweet Potato Salad with chive & spring onion

Strawberry Gateaux with cream

Bramley Apple Pie with vanilla whipped cream

Assorted Bread Basket

£17.00 Plus VAT



# **LPB Cold Buffet 3**

Sirloin of Scottish Beef rolled with a grain mustard & served with separate salsa verde

Strips of Chicken, Blackened Chorizo, Yellow Pepper & Cherry Tomatoes

Pressed Seafood Terrine Salmon, prawn & flaked crab with lemon vinaigrette

Asparagus, Mushroom & Parmesan Tart North African Cous-Cous with apricots & cinnamon

New Potatoes with hard-boiled Egg, Chives, Pickled Gherkins & Crispy Bacon

Thyme Roasted Red & Yellow Peppers with grilled halloumi cheese & coriander

Crisp Mixed Leaf with French Dijonnaise Mustard Dressing

Summer Berry Cheesecake with a berry coulis

Viennese Apple & Almond Strudel with Cotswold cream

Selection of Breads

£21.00 Plus VAT



ONDON PARTY BOATS LTD.

Our two-course staffed hot buffet menus provide hearty, warming food at an affordable price.

#### LPB Hot Buffet 1 (min 70 covers)

Chilli Con Carne with sour cream & coriander on the side

Steamed Fragrant Rice

Roasted Marinated Meat or Vegetable Lasagne with mature cheddar cheese

Herbed Garlic Bread

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Bramley Apple & Rhubarb Crumble served with custard

Fresh Fruit Salad served with cream

£14.50 Plus VAT

#### LPB Hot Buffet 2

Fricassee of Chicken & Mushroom Forestiere Pieces of chicken served in a white wine cream sauce with mushrooms, onion & green peas

Sautéed Garlic Potatoes

Baby Leeks, Asparagus, Sweetcorn & Sugar Snap Peas

Basket of Bread

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Chocolate Fudge Cake with cream Coffee & Mints

£15.75 Plus VAT



### LPB Hot Buffet 3

Scottish Salmon en Croute

Forestiere Potatoes – Potatoes, Mushrooms & Onion

Mange Tout & Baby Sweetcorn

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Strawberry Torte with cream

Sticky Toffee Pudding with cream

Basket of various breads

Coffee & Mints

£17.00 Plus VAT

# LPB Hot Buffet 4

Whole Roast Loin of Pork with caramelised apple & cinnamon

Salmon, Tuna & Red Snapp Ragout Oven-baked with paprika, fresh tomato, white wine & finished with cream

Spiced Chicken, Chorizo & Vegetable Paella

Sliced Potato, Oyster Mushroom, Leek and Roast Pepper Gratin

Individual Summer Pudding with a raspberry coulis & cream

Fresh Berry Compote topped with lemon syllabub

Basket of various breads

Coffee & Mints

£17.75 Plus VAT



ONDON PARTY BOATS LTD

Our most complete menus – combining canapés with a hot & cold buffet.

# LPB Hot & Cold Buffet 1

#### Canapés

Crostini of Mozzarella, Plum Tomato and Basil Mushroom Vol-au-Vent Tiger Prawns in Filo Pastry

#### Hot Buffet

Fricassee of Chicken & Mushroom Forestiere Pieces of chicken served in a white wine cream sauce with mushrooms, onion & green peas Fisherman's Pie – Medley of British fish, topped with a crispy mash

#### **Cold Buffet**

Penne Pasta Salad with Pesto, Miniature Capers and Mushrooms New Potatoes with hard-boiled Egg, Chives, Pickled Gherkins & Crispy Bacon Mixed Bean Salad tossed with Chopped Parsley

#### Dessert

Deep-filled Apple Pie served with Cream Summer Berry Cheesecake served with a berry coulis

Assorted Bread Basket

Coffee & Mints

£18.50 Plus VAT



# LPB Hot & Cold Buffet 2

#### Canapés

Thai Fishcakes with a Sweet Chilli Sauce Beef & Horseradish Tarts Vegetarian Cocktail Spring Rolls with Sweet Chilli Dip

#### Hot Buffet

Mini Lamb Wellington with grain mustard and a rosemary jus Beef Lasagne with a browned cheese topping New Minted & Buttered Potatoes

#### **Cold Buffet**

Potted Seafood Terrine served with a green peppercorn butter Chargrilled Mediterranean Vegetables with a lemon & chervil dressing Rocket, Watercress, Cherry Tomato & Toasted Pine Nuts Traditional Caesar Salad

#### Dessert

Traditional Summer Pudding with a wild berry sauce & Cotswold Cream Raspberry Pavlova served with double cream

Selection of Breads

Coffee & Mints

£20.50 Plus VAT



# LPB Hot & Cold Buffet 3

**Canapés** Smoked Salmon Roses on Rye Toast Mini Lamb Kofta Kebabs Sun-Dried Tomato & Stilton Tartlets

#### Hot Buffet

Scottish Salmon en Croute – Whole fillets of salmon topped with a salmon mousse, herb crepe & wrapped in a light puff pastry Slow Cooked Lamb with garlic, tomato & rosemary Panache of Seasonal Potatoes & Vegetables

# **Cold Buffet**

Honey & Mustard Glazed Norfolk Ham Courgette & Goat's Cheese Quiche with rocket Sicilian Three Bean Salad with Italian Herbs & Virgin Olive Oil Tomato and Red Onion Salad

#### Dessert

Double Chocolate Gateau with an orange coulis Selection of English Cheese and Biscuits

Bread Basket

Coffee & Mints

£22.50 Plus VAT



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# LPB Hot & Cold Buffet 4

# Canapés

Deep Fried Crumbed Brie with a Redcurrant Dip Organic Scottish Salmon on a Potato Drop Scone with Lemon Créme Fraiche Chorizo & Wild Mushroom Tarlet

# Hot Buffet

Lamb Navarin with Roasted Garlic, Red Onion & Apricots Chicken Chasseur - Pieces of sautéed tender chicken with a tomato, mushroom & tarragon sauce Buttered Jersey Royals with chopped chervil Selection of Seasonal Vegetables

# **Cold Buffet**

Strips of Paprika Dusted Salmon with a tomato & fennel salad and lemon mayonnaise Roasted New Potato Salad with Pickled Fennel & Olive Oil Thyme Roasted Red & Yellow Peppers with Grilled Halloumi Cheese & Coriander Mushroom & Red **Onion Tart** 

> Dessert Luxury Chocolate Gateau with Cotswold cream

Bramley Apple & Rhubarb Crumble with custard or cream

Basket of assorted Breads JONDON P

Coffee & Mints

£25.50 Plus VAT



# LPB Canapé Guide

A Canapé reception provides the perfect start to a formal occasion.

We suggest 4-5 Canapés with a mixture of hot and cold.

For a Canapé Party we would suggest a minimum selection of 10 Canapés and maximum of 12 to include a Dessert as the silent announcement to the end of this service.

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# LPB Canapés

 Hot

 Mini Lamb Kofta with a Yoghurt Dip

 Caramelised Honey & Mustard Sausages

 Cajun Style Chicken Kebabs

 Thai Chicken Skewers served with a Chilli Dip

 Chicken 7 Chorizo Skewers with an Aioli Dip

 Chorizo & Wild Mushroom Tartlet

 Mini Yorkshire Puddings filled with Scotch Beef & Horseradish Cream

 Pork Belly Croquettes with a Roasted Corn Relish

 Goujons of Sole served with Tartar Sauce

 Tiger Prawns in Filo Pastry served with a Chilli Dip

 'Creel Prawns' – large Spicy Prawns in Breadcrumbs

 Scampi Tails Served with Wasabi Tartar Sauce

 Thai Fishcakes with Sweet Chilli Dip

 Deep Fried Mushrooms Served with Blue Cheese Dip

Cocktail Vegetable Samosas (v)

Cocktail Vietnamese Spring Rolls (v) Served with Plum Sauce

**Mushroom Bouchees** 

Ham & Cheddar Croque Monsieur

Deep Fried Crumbled Brie Served with Redcurrant Dip

£1.50 EACH Plus VAT



# LPB Canapés

Cold

Organic Scottish Salmon on a Potato Drop Scone with Lemon Créme Fraiche

Thai Cured Salmon on Toasted Brioche with Créme Fraiche & Chilli Jam

Oven Roasted Tomato Tart, Boccioni and Basil Pesto

Roast Pepper & Cream Cheese Basket

Home Smoked Chicken with Coriander and Sweetcorn Blinis

Sun Dried Tomato and Stilton Tartlets

Smoked Trout, Pickled Cucumber and Caper Relish

Crostini of Mozzarella, Plum Tomato and Basil

Smoked Salmon Roses

Smoked Salmon Triangles

Fresh Salmon and Dill Cups

Tiger Prawns marinated with Lemongrass with Soy Dip

Yakatori Chicken & Courgette Brochette

White Crabmeat Tart with Mango and Coriander Salsa

£1.75 EACH Plus VAT

Selection of Hot and Cold Dessert Canapés £1.50/£1.75 EACH Plus VAT



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#### LPB Sample Fine Dining Menu

#### **Cold Canapés** Prawn and Lemon Barquette

Leek and Stilton Tartlet

# **Hot Canapés**

Goujons of Lemon Sole served with Tartar Sauce Vietnamese Vegetable Spring Rolls with sweet Chilli dip Caramelised Cocktail Sausages in Honey and Wholegrain Mustard

#### Starter

Fresh and Smoked Salmon Tian with Watercress Tomato and Chive dressing

# **Main Course**

Tournedos of Beef in a Madera and Port Sauce topped with a Portabella Mushroom and pan roasted Shallots Noisette Potatoes Selection of seasonal Vegetables

# Dessert

Chocolate and Raspberry Torte with Strawberry Coulis and Chantilly Cream

Coffee and Petite Fours

Roll and Butter



#### **LPB Starters**

Seasonal Soup £5.50 Plus VAT

Scallop and Crayfish Terrine with a drizzle of Fennel and Pesto Vinaigrette £7.50 Plus VAT

Goats Cheese, Sun Blushed Tomato and Shallot Tartlet with a bed of Lambs Lettuce £5.50 Plus VAT

> Smoked and fresh Salmon Tian with watercress, tomato and lime dressing £6.50 Plus VAT

Fresh Steamed Asparagus served with Thyme Lemon and Parmesan Butter £6.50 Plus VAT

Seafood Cocktail on a bed of shredded iceberg lettuce topped with Marie Rose sauce £6.50 Plus VAT

> Asiette of Smoked Salmon Gravadlax Rilette and smoked Salmon horseradish potato £7.50 Plus VAT

> > Fan of Galia Melon with a sail of Orange and Strawberry £6.50 Plus VAT

Coarse Chicken and Duck Pate with Melba toast and mixed leaves £6.50 Plus VAT

Poached fresh Salmon layered with Dill and baby Leeks served with a peppered Watercress sauce £6.50 Plus VAT



#### LPB Main Courses

Roast Breast of Corn fed Chicken ... stuffed with Spinach and Ricotta with a wild mushroom sauce Duchess Potatoes Selection of seasonal Vegetables £10.00 Plus VAT

> Medallions of hand raised loin of Pork ... in a roast pepper, apple and dry Sherry sauce Roasted New Potatoes in Rosemary and Garlic Selection of seasonal Vegetables £11.50 Plus VAT

Roast Sirloin of Beef Chasseur ... in a tomato Beef stock Tarragon and Red Wine Sauce Grand Mare Potatoes Selection of seasonal Vegetables £16.00 Plus VAT

Slow roasted leg of Welsh Lamb .. stuffed with Mint and Sage topped with a rich Wine Jus Marquis Potatoes Selection of seasonal Vegetables £16.00 Plus VAT

Pan roasted Fillet of Shetland Salmon ... masked with a court Boullion and topped with Crayfish tails New Buttered Mint and Parsley Potatoes Selection of seasonal Vegetables £15.00 Plus VAT

Welsh Lamb Shank ... on a bed of Champ Potatoes topped with a Red Port Wine reduction Fine Green Beans £16.00 Plus VAT

> Fillet of Barbary Duck in a Cointreau and Port Sauce Parisian Potatoes Selection of seasonal Vegetables £18.00 Plus VAT

Tournedos of Beef in a Masala and Port Sauce ... topped with a Portabella Mushroom and button Onions Noisette Potatoes Selection of seasonal Vegetables £22.50 Plus VAT



#### **LPB Desserts**

Chocolate and Raspberry Torte with Strawberry Coulis and Chantilly Cream £6.50 Plus VAT

Traditional Apple and Rhubarb Crumble served with Vanilla Custard £5.00 Plus VAT

Strawberry Tartlets with Melba Sauce £5.50 Plus VAT

Vanilla and Toffee Cheesecake with a Mango Coulis £5.50 Plus VAT

Individual Summer Pudding with Cotswold Cream £6.50 Plus VAT

Traditional Black Forest Gateau with Kirsch and double cream £6.50 Plus VAT

Raspberry Pavlova with Strawberry dressing £5.50 Plus VAT

> Seasonal Eton Mess £5.50 Plus VAT

Fresh Apple Flan with Cotswold Cream £5.50 Plus VAT

Platter of three Cheeses Grapes, Celery and Biscuits £7.50pp Plus VAT

Coffee & After Dinner Mints £2.50 Plus VAT

> Petite Fours £3.50 Plus VAT

Tea, Coffee and Mints station £1.50 Plus VAT





#### ONDON PARTY BOATS LTD.

Our barbecue menus are available throughout the year – served buffet style. Each menu includes a 'salad bar' – choices to be made in advance from the Salad Bar Menu.

#### LPB Barbecue 1

Herbed Pork Lincolnshire Sausages

4oz Beefburger with Sesame Bun, Onions, Shredded Lettuce, Tomatoes, Pickled Cu- cumbers, Mustard, Tomato Ketchup

Hickory Marinated Chicken with separate Lemon and Lime Wedges

Salad Bar (x3)

Half a Jacket Potato with Butter

Assorted Relishes

Selection of Baps and Butter

£14.95 Plus VAT

# **LPB Barbecue 2**

Grilled Cumberland & Pork and Apple Sausages

Lemon Marinated Chicken, Mushroom & Red Pepper Skewers

Chilli Cheese Burger

Vegetarian Sausages and Burgers

Half a Jacket Potato with Butter

Salad Bar (x3)

Assorted Relishes

French Bread & Butter

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French Apple Flan with Cream

£15.95 Plus VAT



# **LPB Barbecue 3**

Honey and Mustard Sausages

Pork Ribs marinated in smoked paprika

Cajun Spiced Chicken Breast

Mixed Pepper & Herbed Medallions

Jacket Potato with butter or sour cream

Salad Bar (x4)

Assorted Relishes

French Bread and Butter

Exotic Fruit Salad with Double Cream

£16.95 Plus VAT

# **LPB Barbecue 4**

Salmon and Dill Butter Foil Parcels

Cajun Marinated 6oz Rump Steak

Flame Grilled Chicken Pieces

Sweet & Sour Marinated Pork Brochettes with Peppers & Mushrooms

Grilled Flat Garlic Mushrooms

Jacket Potato & Butter

Salad Bar (x4)

Assorted Relishes

French Bread & Butter

Chocolate Coated Profiteroles with Cream

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£17.50 Plus VAT



# **LPB Barbecue 5**

Chicken & Pineapple Kebabs with sweet & sour sauce

Seasoned Peppered Sirloin Steak

King Prawn Skewer Kebab marinated in chilli & garlic oil

Lamb Steaks with redcurrant sauce

Courgette stuffed with Sun Blushed Tomatoes vegetarian parmesan crumb topping

Grilled Corn on the Cob served with Herb Butter

Jacket Potato & Butter

Salad Bar (x4)

Assorted Relishes & Pickles

French Bread & Butter

Toffee & Vanilla Cheesecake with a Mango Coulis

French Apple Flan with Cotswold Double Cream

£19.95 Plus VAT



LONDON PARTY BOATS LTD.

# LPB Salad Bar

Each Barbecue menu contains a 'salad bar'; Select from the list below...

Sliced Beef Tomato, Red Onion and Basil

Crispy Apple Waldorf

Roasted Vegetables with Garlic and Red Onion

Broccoli, Red Pepper and Beansprout with Olive Oil

Penne Pasta Salad with Pesto, Miniature Capers and Mushrooms

Wild Rocket with Sliced Gherkin and Roasted Pine Nuts

Beetroot and Spring Onion

New Potatoes with hard-boiled Egg, Chives, Pickled Gherkins and Crispy Bacon

**Oriental Spicy Noodle** 

Roasted Red, Yellow and Green Pepper

Traditional Caesar

Mixed Bean tossed with Chopped Parsley

Crisp Mixed Leaf served with French Dijonnaise Mustard Dressing

Traditional Apple and Cider Coleslaw

Sicilian Three Bean with Italian Herbs and Virgin Olive Oil

Thyme Roasted Red and Yellow Peppers with Grilled Halloumi Cheese and Coriander

Curried Sweet Potato

North African Cous-Cous with Apricots and Cinnamon



ONDON PARTY BOATS LTD.

# LPB Bowls, Plates & Platters

When your requirement falls between canapés and a served buffet; bowl, plate and platter food provides the answer.

It offers a contemporary way of creating fusion on the palate.

Staff will circulate each course, thus allowing your guests to continue to hold conversation and mingle.

# Italian

Beef Lasagne, topped with Gruyere Cheese & Seasonal Leaf Salad Strips of Chicken on a bed of a Pesto & Mushroom Risotto Short Strips of Tagliatelle with Tomato, Basil & Roasted Courgette Lemon & Garlic Marinated Chicken Strips with Tricolour Pasta in a White Wine Cream Sauce

# **Contemporary British**

Cumberland Sausages with Creamed Potato Puree & Caramelised Onion Gravy Roast Sirloin of Beef with Sautee Potatoes, Caramelised Onion & Port Jus Bubble & Squeak topped with Free Range Poached Egg & Hollandaise Poached Fresh Salmon Fillet with Grilled Asparagus, Fennel & Buttered New Potatoes

# Oriental

Tempura Fish & Chips with Wasabi Tartar & Asian Mushy Peas King Prawns in Filo Pastry with Sweet Prawn & Tamarind Dip Chilli Spiced Vegetable Parcels on Steamed Rice with a Chilli & Coriander Sauce Peking Duck Wraps with a Hoisin Barbecue Sauce

# **Modern European**

Portuguese Piri Piri Chicken with Salt Roast Potatoes Chicken, Chorizo & Sweet Roast Pepper Paella with Smoked Paprika Roasted Red Snapper Fillet with Crushed New Potatoes, Spring Onions, Tarragon & Truffle Oil Wild Mushroom & Basil Tortellini with Creamed Leek, Grilled Courgette & Parmesan

# Desserts

Sticky Toffee Pudding with Créme Fraiche Bread & Butter Pudding with Fortified Fruits Apple & Pear Crumble Cream-filled Profiteroles with a Milk Chocolate & Praline Sauce

> £4.85 per bowl Plus VAT Any Regional Combination We would recommend Minimum 4 Bowls Maximum 6 Bowls



LONDON PARTY BOATS LTD

#### **LPB Jeeves Service**

This is our wonderful and oldest service which we have reinvented partly due to the popularity of Downton Abbey.

A style and menu entirely tailor-made for your special occasion carved by the Chef at your table.

# From the Carving Trolley

Roast Sirloin of Scotch Beef

Chateaubriand

Whole Honey Baked Ham

Salmon en Croute

Beef Wellington

All served with supporting dishes and accompaniments

P.O.A Subject to vessel and function

# LONDON PARTY BOATS LTD.