



LONDON PARTY BOATS LTD.

Catering Menus

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Please note a minimum of 50 covers must be ordered and all guests onboard are to be catered for.

Canapé Menus

The Shoreditch - £10.50 for 6 pieces plus VAT

London smoked mackerel mousse with kiwi
Crispy Prawn rösti
Chicken Caesar in shortbread cup
Mini toad in the hole
Goat's cheese and fig chutney on savoury scone (V)
Bell Pepper filled with ricotta, mint and toasted Sesame (V)

Deluxe - £12.00 for 6 pieces plus VAT

Inverawe smoked salmon tartar, shallots and capers on blinis
Skewered fresh prawns with sweet chili lime and dill
Buffalo mozzarella, bocconcini, artichoke puree and sun blushed tomato on savoury rosemary olive tart (V)
Fresh herb tomato cream cheese, asparagus and olive on croûte (V)
Smoked chicken mousse, roasted red pepper and crispy shallots in a filo basket
Pecking Duck with ginger and spring onion and cucumber

Silver Selection - £14.00 for 6 pieces plus VAT

Pan seared tuna loin, roasted pepper on toasted coconut risotto cake
Thai crabmeat mousse on a mini basil tart
Free range tandoori chicken mango salsa on mini naan
Rare Angus fillet beef with wasabi remoulade on parmesan shortbread
Classic bacon, lettuce and tomato in pastry tulip
Bocconcini buffalo mozzarella on pesto Scone (V)

Gold Selection - £17.00 for 6 pieces plus VAT

Foie Gras de Canard on brioche with quince jelly
Rare Elwy Valley lamb fillet, redcurrant savour
Medallion of lobster with asparagus and truffle oil
Scottish smoked salmon rose with Caviar
Blue Monday cheese with spiced pear and walnut on savoury scone (V)
Spiced butternut squash, roasted red pepper and aubergine buba ganoush (V)

Vegetarian Canapés - £12.00 for 6 pieces plus VAT

Goat's cheese, spinach and semi-dried tomato shortbread
Creamed leeks and Gruyere tartlet
Long Clawson blue cheese with spiced pear and walnut on savoury scone
Spiced Butternut squash, roasted red pepper and buba ganoush
Buffalo mozzarella, artichoke puree and semi-dried tomato on parmesan scone
Tomato cream cheese, asparagus and olive in beetroot cup

Vegan Canapés - £12.00 for 6 pieces plus VAT

Baby bell Pepper with garlic humus and crispy shallots
Butternut squash, red pepper and aubergine buba ganoush Tricolore
Chinese vegetable kimchi tartelette
Greek stuffed vine leaves
Wild mushroom arancini
Wilted spinach artichoke and roasted red pepper tartlet

Dessert Canapés - £2.75 each plus VAT

Lemon cheesecake, dark and white chocolate shavings
Strawberry cheesecake dark and white chocolate shavings
Mini banoffee pie with popping candy
Pear and almond tartelette
Sicilian Lemon tart with Chantilly cream and strawberries
Assorted macaroons Raspberry / vanilla / Chocolate / Coffee / Pistachio

Manapé Menu

£3.00 each plus VAT

Smoked salmon cream cheese croquet monsieur blini
Thai spiced crab cakes with mango and mooli salsa
Seared scallop on cauliflower puree caviar chervil
Mini scotch quail's egg hollandaise chives
Sweet chili and lime skewered king prawns
Prawn mango salsa coriander on crispy plantain
Cornish crab and fresh water crayfish spiced Bloody Mary sauce
Seared tuna loin wilted spinach toasted sesame seeds on spiced risotto cake
Roasted beef fillet on parmesan risotto cake horse radish remoulade
Mini Shepherd's Pie
Duck confit with pear compote in crispy filo basket spring onions
Grilled English asparagus wrapped in black forest ham hollandaise dressing
Smoked chicken Caesar anchovy croutons in sun dried tomato cup
Mini gourmet Aberdeen angus beef burger with caramelised red onion in a mini brioche
Wild mushroom ragout stilton chives truffle oil
Mini steak and ale pie with puff pastry topper
Butternut squash chargrilled red pepper with buba ganoush
Greek stuffed vine leaves
Fresh tuna niçoise on sweet potato



Finger Food Boxes

Spanish Tapas Box - £13.00pp plus VAT

Roasted chorizo picante, Crispy salt and pepper squid, Spanish tortilla,
Stuffed baby bell peppers, smoked paprika prawns, Black forest ham,
Kalamata olives Smoked salami smoked, tomato Humous crispy tortillas crisps
Mini brownie

Greek Mezze Box - £13.00pp plus VAT

Stuffed vine leaves, Greek salad feta cheese olives tomato mini cucumbers
Humours, crispy paprika pitta bread, cucumber tzatziki, lamb kofta,
Loukaniko pork sausage,
Assorted honey rosewater baklava

River Cruise Picnic - £13.00pp plus VAT

Melton mulberry gala pork pie with piccalilli, mini quail scotch egg,
Assorted Mini beetroot, spinach wraps hot and spicy chicken wing
Apple and walnut Waldorf salad
Triple Chocolate mousse with popping candy

Meat Box - £13.00pp plus VAT

Peppered sirloin beef with horseradish remoulade, Black forest ham,
Moroccan lamb koftas, Spiced BBQ chicken,
Wholegrain mustard mayonnaise, tomato mint salsa,
With pickles and chutney, all served with crisp breads
Roasted vegetable couscous with pomegranate
French apple flan

Billingsgate Fish Box - £14.00pp plus VAT

Scottish smoked salmon, Thai king prawns, peppered smoked mackerel Pate,
Fresh Devon crab quenelle mousse served with dill mayonnaise,
Garlic mayonnaise, lemon hollandaise, all served with crisp breads
Lemon tart Chantilly cream and strawberry

The Ploughman's Box - £13.00pp plus VAT

Extra mature cheddar cheese, Red Leicester, Gloucester old spot ham,
Spring onions, gherkins, balsamic pickled onion, homemade piccalilli,
Branston pickle, little gem salad, crust artisan bread selection

Continental Cheese Box - £13.00pp plus VAT

Extra mature cheddar cheese, long Clawson stilton, French Camembert, French brie, Red Leicester, Italian Dolcelatte
Served with pickles, grapes, celery, walnuts, assorted biscuits and artisan breads
Mini banoffee pie

Vegetarian Box - £13.00pp plus VAT

Chargilled halloumi, Smoked Applewood cheese tartlet with stuffed baby bell peppers, chili pitta crisps and olives
Minted beetroot dip, chili avocado, guacamole, tomato chili salsa, roasted beetroots tortilla crisps
Portuguese custard tartelette

Vegan Box - £13.00pp plus VAT

Avocado Stuffed baby bell peppers, vine leaves, mini crudité beetroot humous,
Chargilled courgette wrapped asparagus, hollandaise Caesar salad with garlic croutons,
Thai Skewered vegetables, smoked paprika pitta bread
Vegan panna cotta with raspberry compote

BBQ Menus

Original BBQ - £26.50pp plus VAT

Outdoor reared pork Cumberland sausages
Aberdeen Angus 6oz cheese burger in a brioche bun
Hickory smoked pulled free range chicken, in a brioche sub

Vegetarian/ Vegan Menu

Vegetarian Burger with tomato chili salsa (Vegan)
Vegetarian Greek feta cheese with red onion in tomato burritos
Spicy falafel, chargrilled vegetables with tomato salsa in a spinach tortilla wrap (Vegan)

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole/ Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus
New York Cheese cake with summer berry coulis
All staff, equipment, condiments and disposable cutlery included

Argentinian BBQ - £26.50pp plus VAT

Piri piri chicken burger with jalapenos, guacamole, lemon sour cream dressing in a chargrilled burrito
Grilled flat iron steak with chimichurri sauce in a fajita (£2.00 supplement)
Salt and pepper popcorn squid with red onion salsa

Vegetarian

Mexican chargrilled chili vegetables, in a beetroot burrito (Vegan)
Blackened spiced sweetcorn (Vegan)
Stuffed portabella mushrooms feta cheese home-made pesto and pine nuts

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole/ Sour cream & chives
Coleslaw/ Raithia / Mexican chilli bean salad refried bean / Humus
Salted caramel cheese cake with berry compote
All staff, equipment, condiments and disposable cutlery included

Brazilian BBQ - £26.50pp plus VAT

Lambuja (Hamburger) Angus beef marinated in garlic oil in a burger bun
Cacoila de Porco: Pulled pork marinated with chili and garlic served in brioche sliders, cooked low and slow
Frango Com Pimenta Chicken Piri Piri marinated in chili and garlic

Vegetarian Menu

Lambuja (vegetarian hamburger) marinated in garlic oil (Vegan)
Vegetable burritos with salsa and guacamole
Barquinhos de berinjela tortillas with peppers, onion, tomato, tofu and chili (Vegan)

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa/ Guacamole/ Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus / Taramusalata
Sicilian Lemon Tartelette
All staff, equipment, condiments and disposable cutlery included

American BBQ - £26.50pp plus VAT

New Orleans smoked beef and pork jumbo chili dog in grilled sub with kickin' onions
Smokey Texan pulled beef, slow cooked beef brisket with garlic and olive oil, served in slider
Sothorn fried breaded chicken red cabbage coleslaw garlic mayonnaise in a tortilla wrap

Vegetarian

New Orleans smoked veggie chili dog in grilled sub with kickin' onions
Char-grilled Texan tofu, vegetable and beetroot wrap (Vegan)
Tortilla with peppers, onion, tomato, and chili Salsa (Vegan)

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole/ Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus / Taramusalata
Banoffee pie
All staff, equipment, condiments and disposable cutlery included

Chinese BBQ - £26.50pp plus VAT

Free range shredded Chinese Szechuan Chicken
Singapore style sticky pork ribs
Skewered Cantonese king prawn with sweet chili jam

Vegetarian

Teriyaki marinated baby aubergine (Vegan)
Char-grilled hoi sin tofu wrap (Vegan)
Black bean shitake mushrooms steamed sesame bun (Vegan)

Salad Bar

Tomato cucumber red onion / Green salad / Tomato sweetcorn salsa / Guacamole/ Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus/ Apple sauce
Triple chocolate mousse with popping candy
All staff, equipment, condiments and disposable cutlery included

North African BBQ - £26.50pp plus VAT

Spicy Lebanese pepper chicken with a chickpea salsa
Egyptian beef shawarma with humus and tahini
Moroccan spiced mince beef with cashew nuts in a flat bread

Vegetarian BBQ

Lebanese vegetable and tomato chickpea salsa in garlic and coriander flatbreads with refried beans (Vegan)
Spiced roasted butternut squash fennel, coriander and fenugreek (Vegan)
Tortilla with peppers, onion, tomato, cheese and chili

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole / Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus
Tart titan with Chantilly cream
All staff, equipment, condiments and disposable cutlery included

Indian BBQ - £26.50pp plus VAT

Tandoori chicken kebab with raithia
Indian beef keema with chick pea and coriander, chick pea, dhal in flat bread
Chicken tikka masala green chili burger

Vegetarian food

Indian vegetable keema with split pea and lentil and coriander dhal in flat Bread
Curried cauliflower with char-grilled tofu burrito (Vegan)
Spiced roasted butternut squash fennel, coriander & fenugreek (Vegan)

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole / Sour cream and chives
Coleslaw / Raithia / Bombay aloo / Spicy lentil dhal / Poppadum
Chocolate indulgence
All staff, equipment, condiments and disposable cutlery included

Spanish BBQ - £26.50pp plus VAT

Chilli Bean chicken red cabbage coleslaw garlic mayonnaise in a tortilla wrap
Presai berica pork shoulder with remesco spring onions burrito guacamole, tomato salsa
Spanish spicy chorizo picante, Piri piri mayonnaise and rocket in olive ciabatta

Vegetarian food

Spanish vegetarian Monterey Jack chili bean tortilla with refried beans (Vegan)
Tortilla with peppers, onion, tomato, cheese and mince Quorn chili
Blackened spiced sweetcorn (Vegan)

Salad Bar

Tomato, cucumber, red onion / Green salad / Tomato sweetcorn salsa / Guacamole / Sour cream and chives
Coleslaw/ Raithia / Mexican chili bean salad refried bean / Humus
Pear and almond tart
All staff, equipment, condiments and disposable cutlery included



Hot Bowl Food

Choose any three dishes @ £22.50pp plus VAT

Meat

Smoked haddock, salmon and prawn fish pie in a white wine and shallot cream with parmentier potato
Duck and cherry beer sausage, mash and red onion marmalade gravy
Cottage pie, wholegrain mustard crushed potatoes
Thai green chicken or prawn curry, jasmine scented rice
Moroccan lamb tagine with coriander vegetable couscous
Free range Chicken Massaman curry, cardamom rice
Fillet of beef stroganoff, wild and long grain scented rice
Beef bourguignon, Parisian confit carrots and creamy Dijon mash
Chunky Chilli con carne and basmati rice with sour cream, guacamole and tortillas
Free range chicken tikka masala and basmati rice
Cumberland sausage and parmesan mash red onion jus
Aromatic duck confit with Thai vegetable noodles

Vegetarian

Thai green vegetable curry and basmati rice (V) (Vegan)
Vegetable Tagine, coriander couscous flatbread, tzatziki (V)
Vegetarian Quorn bourguignon, creamy Dijon mash (V)
Risotto al fungi, with wild mushrooms, onions and soft herbs, shaved parmesan & herb oil (V)
Chunky chickpea falafel, beetroot tortilla cone, sour cream, guacamole, coriander cress and candied chili (V)
pumpkin seeds. Roasted heritage beetroot, Cornish brie, hazelnut granola (V)

Vegan

Thai green vegetable curry and basmati rice (V) (Vegan)
Risotto al fungi, with wild mushrooms, onions and soft herb oil (V) (Vegan)
Chick pea and sweet potato Massaman curry (V) (Vegan)
Butternut squash, asparagus, peas, spinach, chervil, coconut nut milk risotto (V) (Vegan)
Vegetable rangdang with jasmine rice
Mexican five bean burrito bowl with guacamole and chili humus

Dessert bowl

Summer berry Eaton mess with raspberry coulis
Fresh baileys panna cotta mixed berry compote
Triple chocolate mousse white chocolate, cappuccino, dark chocolate with popping candy
Raspberry crème brule
Italian Coffee Tiramisu



Finger Buffet

Smithfield - £12.50pp plus VAT

Chicken Goujons garlic mayonnaise
Vegetable tartlet
Hoi sin aromatic duck spring rolls with hoi sin dipping sauce
Sausage selection with honey mustard sesame dressing

Sandwiches, 1pp

Poached salmon, tuna mayo,
Roast chicken/roast turkey, gammon ham
English cheddar and egg mayonnaise, etc.
Mini cake selection

Billingsgate - £12.50pp plus VAT

Brochette of scallops, smoked ham, cherry tomatoes and shallots
Hickory smoked chicken kebabs
Thai tiger prawns
Prawn rösti

Selection of sandwiches and mini beetroot and spinach wraps, 1pp

Fresh white crab-meat
Inverawe smoked Scotch salmon and fresh prawns
Smoked free-range chicken and maple cured bacon
Turkey and maple cured bacon
Pastrami and sweet dill cucumber
Roast pork and apple sauce
Stilton and grape, etc.
Mini cake selection

Spitalfields - £12.50pp plus VAT

Skewered King prawns with lemon dill and sweet chilli
Thai chicken kebabs coconut milk
Goujons salmon with home-made tartar sauce
Sesame prawn toasts with light soy dressing

Mini Beetroot & spinach Wraps, 1 pp

Poached salmon, capers and lemon mayonnaise,
Prawns and Avocado/chorizo, salsa & salad,
Chicken, mayonnaise and rocket

Sandwiches (1pp) typically

Smoked salmon/ prawns and avocado,
Rare beef/ ham and Swiss cheese,
Roast chicken, etc.
Mini cake selection



Covent Garden - £12.50pp plus VAT

Skewers chicken Satay peanut dipping sauce
Butterfly king prawns with sweet chili dipping sauce
Skewers salmon, Lime & yogurt marinade
Veg dim sum samosas, bhajis and spring rolls with raithia

Mini beetroot and spinach wraps, 1pp

Poached salmon, capers and lemon mayo,
Prawns and avocado/chorizo, salsa and salad,
Chicken, mayonnaise and rocket

Sandwiches (1pp) typically

Smoked salmon/ prawns and avocado,
Rare beef/ ham and Swiss cheese,
Roast chicken, etc.
Mini cake selection

Vegetarian: £12.50pp plus VAT

Skewers of buffalo mozzarella, cherry tomatoes and olives in pesto (2)
Mozzarella and jalapeno goujons and sweet chili dip
Chef's Vegetable tartelette (1)

Mini Beetroot and spinach wraps, 1 pp

Guacamole, roasted vegetables and salsa,
Quorn, mayonnaise and rocket,
Peppers, onion, tomato, cheese and chilli salsa

Sandwiches (1pp) typically

Free range egg mayonnaise, brie and grape, Swiss cheese 'n 'slaw
Mini cake selection

Vegan Menu: £12.50pp plus VAT

Greek stuffed vine leaves
Baby bell peppers stuffed with sun blushed tomato humus
Beetroot falafels with beetroot mayonnaise
Onion bhajis and vegetable filo samosas with raithia dipping sauce
Szechuan popcorn tofu bites and kimchi fried dumpling with light soy dipping sauce



Cold Fork Buffet

Cold Fork Buffet 1 - £22.50pp plus VAT

Focaccia bread extra virgin olive oil
Aberdeen Angus beef fillet
Roasted red and yellow peppers, red onions, sweet garlic, roasted vine cherry tomatoes, edamame beans and asparagus
Roasted couscous and parmesan shavings
Baked beetroot & goat's cheese quiche with honey and thyme
Mixed leaf salad with French beans, fresh herbs and rocket
New potato salad wholegrain mustard and olive oil dressing
Mixed leaf salad with fresh herbs and rocket
Panna cotta with berry compote

Cold Fork Buffet 2 - £22.50pp plus VAT

Fresh baked Baguettes and butter
Free-range chicken supreme stuffed with spinach, wrapped in Parma Ham
Vegetarian goat's cheese with red pepper and red onion tarts
Italian pasta salad with sun blushed tomatoes, olives, home-made pesto, roasted assorted peppers and an olive oil dressing
Radicchio, mushrooms and mange tout salad
Buffalo mozzarella, semi-dried tomatoes and basil salad
French apple tart and Chantilly cream

Cold Fork Buffet 3 - £22.50pp plus VAT

Dinner rolls and butter
Herb crusted Poached Inverawe salmon fillets with asparagus and mayonnaise
Chargrilled free-range chicken fillet with rosemary with fresh mayonnaise
New potato with chives and crème fraiche dressing
Mixed leaf salad with fresh herbs and rocket
Greek salad with feta cheese
Pear and almond frangipane tart

Cold Fork Buffet 4 - £22.50pp plus VAT

Dinner rolls and butter
Carpaccio of beetroot with goat's cheese, honey and thyme mousse with shiso cress
San Francisco sourdough
Scotch Inverawe teriyaki salmon fillets with king prawns, fresh asparagus with lemon mayonnaise
Chef's savoury tarts: caramelised red onion and goat cheese/ratatouille/leek and gruyere
Thai vegetable noodle salad
Mixed leaf salad with asparagus, sugar snaps, fresh herbs and rocket
Smith's 'slaw
New York cheese cake

Cold Fork Buffet 5 - £22.50pp plus VAT

A Selection of Various Ciabatta and Focaccia Breads
Tuna niçoise new potatoes French beans olives cherry tomatoes extra olive oil dressing
Mozzarella with beef tomatoes and fresh basil
Waldorf salad and olive oil dressing with garlic herb croutons
Mixed leaf salad with fresh herbs and rocket
Asian coleslaw
Dessert
Chocolate truffle

Hot Fork Buffet

Hot Fork Buffet 1 - £26.00pp plus VAT

Smoked salmon shallot crème fraiche on buck wheat blinis
Navarin of Welsh lamb French lamb casserole with new potatoes and baby vegetables
Chicken Provencal with ratatouille baby Jacket potatoes
Five cheese macaroni (V)
French green salad (V)
Chocolate indulgence with berry compote

Hot Fork Buffet 2 - £26.00pp plus VAT

Tandoori chicken wings
Free range chicken tikka with onion bhaji and basmati vegetable rice
Aberdeen angus beef rangdang with jasmine rice
Vegetable tikka masala with Bombay aloo
Cucumber raithia salad
Strawberries & cream cheese cake

Hot Fork Buffet 3 - £26.00pp plus VAT

Italian marinated king prawns
Aberdeen angus beef Italian lasagne
Free range chicken chasseur button mushrooms & white wine
Lamb moussaka
Vegetable saffron rice salad
Summer berry Eaton mess with berry coulis



Sit Down Menu

Menu 1 - £36.00pp plus VAT

Freshly Baked diner rolls and butter

Ballantine of two Inverawe Scotch salmons (hot kiln roast and cold cured)

Caramelised onions, capers and black olives

Barbary duck Breast on rocket mash with asparagus, purple spouting broccoli and broad beans red wine port jus

Vanilla panacotta with fresh raspberries

Menu 2 - £36.00pp plus VAT

Freshly Baked diner rolls and butter

Potted Loch Fyne salmon, potato salad, soured cream and chive dressing

Rump of Elwy Valley Welsh lamb, rosemary jus, fricassee of wild mushrooms

Pommes dauphinoise, creamed savoy cabbage

French apple flan, spiced apple compote and cream

Menu 3 - £36.00pp plus VAT

Freshly Baked diner rolls and butter

Carpaccio of beetroot with goat's cheese, honey and thyme mousse with shiso cress (V)

Honey roasted figs with stilton, wrapped in Parma ham (V)

Gilt head bream fillet crushed new potatoes minted Pea puree baby vegetable

Chocolate Mogador: Rich chocolate mousse, sponge base, fresh raspberry center

Menu 4 - £36.00pp plus VAT

Freshly Baked diner rolls and butter

Buffalo mozzarella bocconcini, sun-blushed tomatoes and crispy Parma ham

Served on herbed focaccia croûte

Free-range Guinea fowl supreme with Cream and white wine sauce,

Spring vegetables, pommes chateau

Blackcurrant mousse, redcurrant garnish, raspberry coulis

Menu 5 - £36.00pp plus VAT

Freshly Baked diner rolls and butter

Pithivier of Buffalo mozzarella, vine tomatoes, roasted peppers and basil
on wilted spinach and tomato coulis

Roast sirloin of Aberdeen Angus beef (28 days hung), red wine, rosemary and demi-glace reduction
Yorkshire pudding, roast potatoes and parsnips, French beans

Triple chocolate mousse

Cheese Course - £9.50pp plus VAT

Farmhouse cheese board with apple and walnut chutney grapes celery and biscuits
Cheeses supplied by Neal's Yard Dairy and La Fromagerie

Waiting staff charges to apply, dependent on numbers

