

MENUS

Casual Christmas Cruise & Dance Menu. Min 30 persons

Finger Buffet

Turkey, stuffing and cranberry sandwiches
Onion bhaji red pepper hummus and salad sandwiches (vegetarian) must pre order
Baked Camembert with crudités, chunks of bread served hot
Vegetable spring rolls with a sweet chili dip served hot
Stilton and sesame seed puffs
Sausages in a cranberry and mustard glaze finished with sage served hot

Desserts

Mini meringue snowballs
Mince pies, dusted with icing sugar

Festive Dinner & Dance Menu (*served to table*). Min 50 persons

Christmas Roast Dinner

A selection of artisan breads & butter

Individual Roast Norfolk turkey roulade stuffed with a handmade pork, orange soaked apricot & sage stuffing wrapped in Palma ham

Festive nut loaf with vegan gravy (vegan)

Served with

Pigs in blankets
Crunchy roast potatoes dusted with Himalayan salt
Handmade Yorkshire puddings
Shredded sprouts with sautéed onions
Traditional bread sauce
Homemade turkey or vegetarian gravy
Cranberry relish with port and orange

Desserts

A luxurious chocolate and red berry torte served with Belgium chocolate sauce served with fresh cream

Raspberry and white chocolate cheesecake with winter berry compote accompanied by Madagascan vanilla ice cream

Fresh filter coffee, a selection of teas
Mince pies



50
YEARS ON
THE THAMES