



Additional Bowl Food Menus 2010

We like to think of our bowl foods as substantial canapés – perfect portions of a huge variety of fabulous international dishes. A great way to serve your guests a little bit of something from the world's kitchens!



1. *vb.* To bring style and flair back to river dining. **2.** *vb.* To provide another level of visual impact, worthy of the view that passes by. **3.** *adj.* A way to experience fabulous food amongst London's most famous landmarks.

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Additional Menu Information

Menus

The menus are divided into various categories, depending on the nature of your event. This extends from canapés, substantial canapés, bowl food, fork buffets through to seated lunches and dinners. Breakfast and Afternoon Tea menus are also included, as well as a Barbeque menu which is available exclusively on the Silver Sturgeon (weather dependant).

The contents of the menu, decoration or any other items the Company shall supply are subject to market availability. Any alteration, clients will be notified.

The theme for all our menus this season is 'Best of British'.

We aim to use only the very best British ingredients, sourced from the very best British suppliers. Where possible we use organic produce, and our chicken is always free range.

Minimum catering charge

There is a minimum catering charge of £20.00 + vat per person.
However, no minimum guest numbers apply.

Catering requirements

To ensure the highest standard of excellence is upheld for all guests on board the Silver Fleet, each item chosen from the menus will be catered for each guest attending, without exception. Numbers must be confirmed three working days prior to the event and will constitute the final numbers that will be invoiced for. Please note that due to seasonal variations on certain produce, prices may fluctuate.

Vegetarian/special diets

For buffet menus, a minimum of one vegetarian item must be selected. For seated menus, if your selected starter or main course is not vegetarian, a maximum of one vegetarian option should be chosen, or will be chosen by our Executive Head Chef. An additional 10% of final catering numbers will be catered for in this regard, at no additional cost. Should a higher percentage of vegetarian guests be anticipated, the event manager must be informed in advance and the additional meals will be charged at the applicable rate.

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Served hot:

Sticky beef with parsnip mash
and Jerusalem artichoke chips

Poached fillet of cod
with parsley sauce and creamed potato

Carbonnade of venison
Slow braised venison haunch steak with a rich port and stout jus,
celeriac mash and root vegetable chips

Grilled Cumberland sausages with creamed potato, apple sauce and onion jus

Cauliflower and macaroni cheese

Peat smoked salmon, new potatoes and baby spinach salad

Jumbo lump crab cake,
shaved fennel,
mango and chilli salsa

Grilled chermoula rump of lamb,
smokey aubergine purée,
red pepper hummus and crisp flatbread

Halibut fillet
with butter beans, crisp chorizo and sauce romesco

Grilled free range chicken with a spicy coconut and coriander sauce,
Thai asparagus, sweet potato and snow peas

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Served cold:

Ploughman's Salad
Keen's cheddar, crusty bread croûtes, cherry tomatoes, celery and crisp cos

Colston Basset Stilton salad with soft leeks,
bitter leaves, cob nuts and cider vinaigrette

Salt beef salad
with fine green beans, shallots and baby beetroot

Burrata
with red and yellow cherry vine tomato panzanella dressing

Confit Asian duck salad
with black beans, mango, beansprouts
and a hot and sour dressing

Watermelon and barrel aged feta salad
with toasted pistachios and a
lime and mint dressing

Price per bowl food £4.95 per head

A minimum food spend of £20.00 per person applies, all prices exclude VAT.
All chosen dishes will be catered for your final confirmed numbers.