



Spring/Summer Menu Collection 2010

Children's Menu

Welcome to **"rhubarb" on the river's** Spring/Summer 2010 menu collection.

"rhubarb" on the river is a division of the established catering company **"rhubarb" food design.**

These new season's menus have been designed by **"rhubarb's"** own menu consultant with the Silver Fleet's events in mind.



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.



Children's Main Courses

Served Hot

Shepherd's pie and baked beans
Beef meatballs in tomato sauce with rice or pasta
Roast free range chicken with mash and peas
Organic beef burgers, potato wedges and peas
Gourmet sausages and mashed potato

Vegetarian children's main courses

Served Hot

Vegetarian shepherd's pie and baked beans
Cauliflower and pasta baked in a creamy cheese sauce
Pizza with tomato, cheddar cheese and mushrooms
Baked potatoes with a choice of baked beans, coleslaw,
cheese or sweetcorn
Pasta bows with a tomato and basil sauce

Served Cold

Crudités of carrots, cherry tomatoes, cucumber batons and breadsticks
with a creamy cheese dip
Pasta salad with penne pasta, pesto, cherry tomatoes and mozzarella

£9.50

Children's Puddings

Jelly and ice cream
Chocolate mousse
Fresh fruit salad
Trifle
Chocolate cake

£3.50

Price per two course selection @ £13.00, all prices exclude VAT.