



Gourmand Menus 2010

Our bespoke gourmand menus are for those who like to 'push the boat out' even further.

The prices for these menus start at £79.00 and £99.00 respectively, but like the very best tailoring, handmade shoes or couture fashion, prices can only be confirmed upon request and will vary depending on your event.

Please contact us directly to find out more.



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.



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.



Menu A

First Course

Wild line caught seabass with fine herbs, mint oil and lemongrass froth

£25.00

"rhubarb's" house baked breads and unsalted butter

Main Course

Roasted Welsh lamb noisettes, spring onion soubise, baby broad beans, girolles, salsify and light truffled jus

£42.00

pudding

"rhubarb's" tasting plate of miniature desserts

Please choose 5 and we will allow 3 per person

Rhubarb charlotte with rhubarb sticks and wafers
Hot molten chocolate fondant in a teardrop pot with vanilla bean ice cream
Pink champagne jelly with berries and gold leaf in a shot glass
Coffee and hazelnut mousse with mini sugared doughnuts
Champagne brûlée with strawberries and strawberry wafers
Pineapple jelly with a pineapple wafer
Sparkling berries in a brandy snap tuile
Raspberry parfait in a white chocolate pyramid
Lemon curd tartlet with a sugar spiral

£12.00

"rhubarb's" homemade petits fours

Price per person £79.00 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.

Prices may increase between booking confirmation and actual event date, due to seasonal price fluctuations.



Menu B

First Course

Carpaccio of toro tuna with a toro tartare
Carpaccio of kobe beef with a tartare of kobe fillet
Foie gras terrine, apple mousseline and Sauternes gelée

£40.00

"rhubarb's" warm truffled baby brioche, wafers and croûtes with foie gras butter

Main Course

Roasted turbot fillet with lobster risotto,
baby vegetables, courgette flower
and vanilla beurre blanc

£47.00

Pudding

Black and gold chocolate tasting plate

Chocolate tartlet with dense chocolate ganache and gold leaf
Bitter chocolate ice cream flecked with gold leaf and a hot chocolate sauce
Valrhona chocolate and cardamom mousse with sparkling gold berries

£12.00

"rhubarb's" homemade petits fours

Price per person £99.00 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.

Prices may increase between booking confirmation and actual event date, due to seasonal price fluctuations.