



## Indian Menus 2010

Discover a taste of the Raj on the Thames with our specially designed Indian menu selection.



**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.

## Canapés

### Served hot:

Lamb, green chilli and coriander kebabs with a cumin yoghurt

Tamarind glazed quail on a sweet potato rösti with fig chutney and crispy okra

Monkfish brochettes  
with creamy coconut Maharajah curry sauce to dip

New potatoes with channa dhal, coriander,  
raita and crispy onions

Spiced potato cakes filled with creamed spinach and served with a date chutney

Roasted black tiger prawns with masala in a crisp filo basket  
with truffled raita and an edible flower

Fillet of lamb marinated in Kashmiri spices, roasted pink on bamboo skewers

Kedgerie croquettes with mango and papaya chutney

Tandoori fish on white teardrop spoons

Royal chicken tikka on a daal wafer  
with yoghurt and crispy onions

### Served cold:

Skewered salmon roasted with Indian spices  
with a spring onion and crème fraîche dip

Crab with fresh green chilli, lime and coriander  
in a South Indian pancake

Indian tea marbled quail's eggs with three coloured sea salt dips –  
citrus, sesame and mild paprika

A wonderful arrangement of peeled tiger prawns  
cascading over Indian silver salvers with a choice of delicious dips to include:  
saffron aioli, roasted tomato sambal and lightly curried mousseline

Smokey aubergine sambal in a crisp croustade  
with tomato and mint raita

Watermelon box with tandoori chicken,  
mango and coriander raita

Chickpea daal with aubergine pickles  
in a crisp cone

**Price per canapé £2.30 per head**  
**A minimum of three canapés per person**

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.



## Dinner Menus Menu A

### First Course

Roasted fillet of salmon with tandoori spices,  
cucumber salad, coriander raita and a poppadom tuile

**£10.00**

Warm artisan truffled naan, roti with saffron and wholewheat parathas

### Main Course

Slow cooked leg of lamb and morel korma laced with truffle oil  
served in an individual iron souk  
with accompaniments to include:  
jewelled basmati rice and steamed baby Summer vegetables with curry butter

**£19.00**

### Pudding

Watermelon and wild strawberry jelly,  
vanilla bean brûlée,  
exotic tropical fruits,  
and ginger beer granita

**£6.00**

**Menu A @ £35.00**

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.



## Menu B

### First Course

Salmon cured with mustard and Indian spices,  
minted cucumber raita,  
coriander leaf salad and poppadom tuile

**£10.00**

Warm artisan truffled naan, roti with saffron oil and wholewheat parathas

### Main Course

Tandoori chicken breast marinated in yoghurt and garlic,  
saffron pilau rice, Indian squash,  
buttery tomato and fenugreek sauce

**£20.00**

### Pudding

Watermelon and wild strawberry jelly  
vanilla bean brûlée, mango  
and ginger beer granite

**£6.00**

**Menu B @ £36.00**

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.

## Menu C

### First Course

Confit of salmon with Indian pickling spices,  
curried tomato vinaigrette, crispy shallots and a sweet potato wafer

**£10.00**

Warm artisan truffled naan, roti with saffron oil and wholewheat parathas

### Main Course

Chicken tikka masala,  
creamy black lentils, mustard seed tempered baby vegetables, basmati rice,  
roasted tomato and yoghurt sauce

**£20.00**

### Pudding

Rosewater pannacotta with a saffron poached pear  
and pistachio ice cream

**£6.00**

**Menu C @ £36.00**

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.

## Menu D

### First Course

Truffled wild mushroom korma soup  
with truffle shavings and a black pepper wafer

**£6.50**

Warm artisan truffled naan, roti with saffron and wholewheat parathas

### Main Course

Roasted yoghurt and mint marinated seabass fillet,  
yellow moong lentil masala daal tempered with cumin and garlic,  
with aromatic basmati rice, saag,  
onion bhaji and tomato sambal

**£26.00**

### Pudding

Rosewater pannacotta with a saffron poached pear  
with pistachio ice cream and an orange tuile

**£5.50**

**Menu D @ £38.00**

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.

## Menu E

### First Course

A fabulous Indian tasting experience to include:  
Iced mango and royal cumin lassi  
with a poppadom wafer  
Tandoori prawns on grilled asparagus  
with minted raita

**£10.50**

Warm artisan truffled naan, roti with saffron and wholewheat parathas

### Main Course

Roasted rack of lamb  
with sweet Kashmiri spices, marsala potato cake,  
fine green beans with toasted coconut, baby spinach leaves,  
mint raita and rich black lentil jus

**£40.00**

### Pudding

Lemon jelly and mango mousseline  
layered in a fabulous elegant glass chalice  
crowned with sparkling berries and a wild strawberry and jasmine sorbet

**£5.50**

**Menu E @ £56.00**

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.

## Menu F

### First Course

Confit of tuna with Indian pickling spices,  
curried tomato vinaigrette, crispy shallots and a sweet potato wafer

**£12.00**

Warm artisan truffled naan, roti with saffron and wholewheat parathas

### Main Course

Chargrilled fillet of beef  
with yoghurt and marsala spices, okra and spring onion rosti,  
spinach with almonds, baby bell peppers  
and truffled makhari jus

**£42.00**

### Pudding

An Indian carousel of tasting goblets\*  
Pink rosewater jelly with frosted rose petals  
Cardamom and orange cassonade  
Chocolate and pistachio mousseline  
Mango scented rice pudding brûlée  
White chocolate and passionfruit mousseline

**£6.00**

**\*Indicates supplement required**

**Menu F @ £60.00**

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.