



Stalls Menus 2010

Dramatic live action food stations where
"rhubarb" on the river's chefs will prepare and
cook to order before your very eyes.



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.



The Indulgence Tartare Bar

Enormous champagne saucers filled with a wonderful choice of tartares to include:

Tuna, salmon, smoked salmon, and Scottish beef tartares with classic accompaniments to include:
finely chopped shallots, sour cream, poached quail's eggs and 1/2 lemons in muslin

Accompanied by:

Thai snapper salad with red and yellow tomato concasse and crispy shallots on an Asian herb salad

Wild rocket salad with Reggiano curls and a Parmesan wafer

Price per person £12.50 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.



Seafood Stall

A spectacular seafood stall cascading with Billingsgate market's finest daily catch:

Dressed crab out of the shell

A wonderful arrangement of peeled prawns with three delicious dips to include:
lemon mousseline, creamy horseradish and tomato fondant

Smoked loin of salmon handcarved by our chefs and served with
silver salvers of Melba toast, tiny croûtes and brown buttered bread soldiers

Beetroot gravadlax with a dill and mustard sabayon

Seared tuna with preserved lemon and capers

Spéciales de Claires oysters, Premier Cru, freshly shucked to order
and served with finely chopped shallots, raspberry & shallot vinegar
with fresh lemons to squeeze

Oyster shots on the side with white and red gazpacho,
Guinness and green and red Tabasco

Wafers, croûtes, toasted brioche, breadsticks and carta da musica

Price per person £40.00 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.



Oyster Stall

Oysters (Scottish or Irish) freshly shucked to order in front of the guests.
Served with finely chopped shallots, raspberry and shallot vinegar
and with fresh lemons to squeeze

Toasted brioche and glass tulips holding melba toast

Oyster shots on the side with either:

White and red gazpacho

Guinness

Green and red tabasco

Accompanied by

“rhubarb’s” Carousels

Fabulous revolving carousels with a multitude of multicoloured tiny elegant goblets
filled with your choice of delicious seafood cocktails to include:
Cornish crab, crayfish, lobster and prawn with 'Bloody Mary' crème fraîche,
silver salvers of Melba toast, tiny croûtes and brown buttered bread soldiers

Available on the stall and passed as canapes

Price per person £15.50 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.



Sushi and Sashimi Canapè Stall

A delicious selection of sushi, sashimi and nori cones.
Our chefs will prepare sushi and sashimi to order.
Available on the stall and passed as roving canapés.

Tuna loin, sea bream and salmon caviar,
avocado, tofu, omelette, chives, cucumber with pickled pink ginger,
and Japanese soy sauce

Californian maki with salmon, avocado and tobika

Sushi rolls of fresh tuna, salmon, crispy salmon,
and smoked salmon with avocado, pickled radish and chives

Hamachi roll
Yellowtail, Japanese cucumber, sesame, chilli daikon, ginger and rock chives

Inside out sushi rolls with black sesame seeds and soy dip,
cucumber, egg and ginger sushi,
and plain egg sushi roll with chives

Price per person £12.50 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.



Robata Grill Stalls

(located on the aft deck and only available on the Silver Sturgeon, weather dependant)

'Robata' translates as 'by the fireside' and refers to the centuries old country style cooking of Northern Japanese fishermen

Our stalls honour the tradition of sharing and sampling with a feast of grilled fish and meat and vegetables, cooked on the stall and then served as bowl food on the tables

Seared rare tuna with a wasabi and orange glaze

£10.50

Salmon glazed with Chinese honey and Champagne

£7.50

Glazed free range chicken breast with honey and sake

£5.75

Beef 'tataki' style, seared and served with a jalapeño dressing

£12.00

To complement the above we will serve the following cold salads:

Japanese mushroom salad with seaweed and shishito pepper

£3.00

Avocado salad with cherry vine tomato, robata grilled baby vegetables, spicy lemon and miso dressing

£3.00

Hot and spicy noodle salad with crisp Asian vegetables and a hot and sour dressing

£3.00

Price per person £44.75 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.



The Shot Glass and Tumbler Stall

Shot glasses and tumblers will sit on a fabulously decorated stall with a multitude of miniature desserts to include:

Passion fruit crème brûlée

White and dark Valrhona chocolate mousse

Lemon cream

Raspberry soufflés

Watermelon and wild strawberry jellies with sparkling berries

Colombian coffee mousse served in a demitasse with chocolate-covered coffee beans

And "**rhubarb's**" own pink glittered pulled sugar spoons

£6.75

To accompany the above a fabulous carousel of refreshing miniature desserts to share, including:

Lemon verbena sorbet

Sharp blackcurrant cassonade

Limoncello crème fraîche

Ginger beer granita

Pink grapefruit granita

£6.75

This stall could be accompanied with a chocolate fountain stall cascading with your choice of white and dark chocolate served with marshmallows, mini doughnuts, glittered shortbreads, and chopped strawberries, pineapple and banana for dipping*

***supplement required for chocolate fountain**

Price per person £13.50 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.



The British Cheese Stall

The best seasonal British cheeses from the market to include:

Keen's Cheddar, Cashel Blue, Waterloo, Colston Basset Stilton, Wigmore,
Ragstone goat's cheese and Stinking Bishop

Served with black grapes, fresh and dried figs,
celery and water biscuits, oat cakes and wheat wafers

Homemade rhubarb and ginger chutney

This would be well complimented by a choice of vintage port*

***denotes supplement required**

Price per person £8.50 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.



The British Pudding Canapé Stall

Shot glasses and elegant goblets on carousels filled with a wonderful choice of British puddings available on the stall and passed as pudding canapés

Rhubarb and rosewater fool

Chocolate pots scented with lavender

Tiny sherry trifles

Perry jellies with berries and gold leaf

Champagne syllabub

Blackberry and apple mousse

Price per person £6.75 per head
Allowing for three 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.