



The Best of British Menus 2010

This year our menus feature the best of British produce – the finest seasonal ingredients grown and produced by independent British farmers.



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.

Canapés

Served hot:

Bullshots served in shot glasses with very thin cheese straws

Jasmine honey roasted breast of quail on a potato rösti
with rose petal jelly and crispy leeks

Fillet of Highgrove lamb marinated in shallots and honey, roasted pink and
served on branches of rosemary

Roasted fillet of venison on a potato fondant
with rowanberry jelly

Buck rarebit in a crisp bread croustade
with a poached quail's egg and chives

Roast Tamworth pork belly
with parsnip and apple purée on an elegant teardrop spoon

Caviar and chips
Fat chips with sevruga caviar and sour cream
(this canapé is £4.50)

Slow roast Jersey cherry vine tomatoes
with goat's cheese on a warm rosemary shortbread

Ham hock croquette
with English pea purée to dip

“rhubarb's” English mini fish and chips
Breaded sole, scampi and chips with tartare sauce
in tiny cones

Roasted fillet of beef au poivre,
pea cake, mustard dressing and aioli

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Served cold:

Carpaccio of beef with rocket and mascarpone
served on a croûte drizzled with truffle dressing and Parmesan shavings

Dressed Cornish crab out of the shell
with pink grapefruit gelée
on a teardrop spoon

Salmon tartare in a crisp sesame cornet with red onion crème fraîche

Wild Scottish smoked salmon wrapped around elegant small forks with lemon dust

Toasted brioche with a fresh foie gras terrine,
and sliced black truffles with a Sauterne or Bordeaux jelly
(this canapé is £3.00)

Truffled goat's cheese with rhubarb jam on a crisp Parmesan wafer

Peeled quail's eggs gilded with gold leaf
with rose petal, citrus and tarragon sea salts

Strips of zucchini filled with ricotta and fresh plum tomato sauce

Chargrilled loin of Balmoral venison brushed with redcurrant jelly,
with pickled red cabbage and orange relish on toasted brioche

A wonderful arrangement of crevettes
with three delicious dips to include:
lemon mousseline, horseradish crème fraîche and tomato fondant

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.

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Dinner Menus

Menu A

First Course

Asparagus Tasting Plate
Asparagus vichyssoise with a Parmesan wafer
Grilled asparagus tips with a balsamic glaze and Reggiano curls

£9.50

"rhubarb's" house baked breads and unsalted butter

Main Course

Roasted breast of free range chicken filled with wild mushrooms,
crushed new potatoes, baby Summer vegetables
and tarragon velouté

£19.00

Pudding

"rhubarb's" Pimms Royale
served in a stunning glass chalice

Pimms jelly, vanilla bean brûlée, strawberry and cucumber salad,
champagne granita, orange tuile shard and frosted mint

£6.50

"rhubarb's" homemade petits fours

Menu A @ £35.00 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.

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Menu B

First Course

Cornish crab with avocado, pink grapefruit gelée,
coriander leaf salad and granary toast

£13.00

"rhubarb's" house baked breads and unsalted butter

Main Course

Roasted breast of free range chicken
with risi bisi, asparagus tips,
courgette flower
and lemon scented chicken jus

£19.50

Pudding

"rhubarb's" Strawberries and Cream

Vanilla roasted strawberries with crème chiboust
served in an elegant glass chalice with matching lid,
rose petal ice cream, frosted rose petals and a strawberry shard

£6.00

"rhubarb's" homemade petits fours

Menu B @ £38.50 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.

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Menu C

First Course

Smoked haddock tart
with English pea purée, beetroot cress
and saffron oil

£8.50

"rhubarb's" house baked breads and unsalted butter

Main Course

"rhubarb's" navarin of lamb

Slow braised lamb with Spring vegetables to include:
baby artichokes, broad beans, baby carrots,
baby turnips and tiny potatoes
in a light lamb and tarragon jus

£28.00

Pudding

Rose scented pannacotta
with raspberries
and a lavender scented shortbread

£5.50

"rhubarb's" homemade petits fours

Menu C @ £42.00 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.

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Menu D

First Course

Carpaccio of Scottish beef with a truffled grain mustard dressing,
wild rocket and Reggiano curls

£9.00

"rhubarb's" house baked breads and unsalted butter

Main Course

Roasted fillet of organic salmon,
saffron mash, steamed spinach,
tomato concasse, crisp capers
and lobster beurre blanc

£21.00

Pudding

"rhubarb's" Kir Royale

Individual brioche Summer pudding,
a compote of fresh berries with cassis, served with a Champagne sorbet

£6.00

"rhubarb's" homemade petits fours

Menu D @ £36.00 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.