DECK THE DECKS

EXCLUSIVE HIRE
SILVER STURGEON • RIVER THAMES • LONDON • GREAT BRITAIN
From November 2019 to February 2020, we will enchant you aboard the Silver Sturgeon, with this winter’s verdant ‘Deck the Decks’ styling. Wild forest trimmed interior and open air decks, shimmering with mossy, snow-dusted branches and candles, bespoke crackers and a ‘Winter Garden’ staircase & DJ booth.
Cruise through London’s glittering riverscape aboard the Silver Sturgeon surrounded by Douglas Fir boughs entwined with emerald baubles, snow-dusted pinecone & ivy wreaths, soft faux fur throws and shimmering candles wrapped in foliage.

Perfectly match the look with menu choices such as, ‘Loch Duart Salmon, Celeriac Remoulade, Green Apple’ and ‘Braised Beef Shin, Creamed Potato, Savoy Cabbage, Silverskin Onion’; with many of our dishes, such as ‘Roast Parsnip Soup, Sage, Chestnut, Truffled Berkswell Scone’ seamlessly converted to vegan options.

Enjoy botanically inspired cocktails or a Laurent-Perrier Champagne reception in the Ensign Room, or take in the panorama of London’s skyline from the candle-lit upper deck bar. The River Room dance floor is the perfect finale to your private river yacht cruise with live music or a handpicked DJ soundtrack.
Tableware, Furnishings and Staffing included in Charter Package.

Petits Fours only available with Seated Menus.

- Five and a Half Hour Private Charter
- Cava and Static Canapé Reception
- Three Course or Food Stall Menu
- Coffee, Tea and Petits Fours
- Unlimited House Wine, Beer and Soft Drinks
- Gaming Tables for after Dining Entertainment
- ‘Deck the Decks’ Winter Decor
- DJ

www.silverfleet.co.uk
SAMPLE MENU
FROM EXECUTIVE HEAD CHEF, DOUGLAS GAUNT

STARTER
Atlantic Prawn Cocktail, Kos Lettuce, Crispy Shallots, Pickled Cucumber
or
Molyneux Farm Kale, Jalapeño Cornbread, Raisin, Buttermilk (v)

MAIN COURSE
Slow Roast Porchetta, Sweet Potato, Braised Fennel, Sage
or
Spice-Roasted Cauliflower, Pumpkin Seed Granola, Grana Padano,
Sautéed Wild Onion, Lovage Oil (v)

PUDDING
Caramelised Braeburn, Baked Custard Tart, Granny Smith Mille Feuille

COFFEE AND PETITS FOURS

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SEE YOU THERE

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