



# Casual Christmas Dining on the Thames

## Menu

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A welcome drink will be served to guests as they board.

### Fork Buffet (choose two)

Fall apart tender beef in Guinness, with chestnut mushrooms and a dash of red currant jelly

Green Thai turkey curry

Slowly braised and roasted strips of pork with mini shallots & caramelised Bramley apples

Norfolk Bronze turkey with forest mushrooms in a red wine sauce flamed with Cognac

Braised Beef in a rich Burgundy and thyme gravy with red onion confit

Chestnut mushrooms with Stilton and cranberry Stroganoff (Vegetarian, GF)

Roasted stuffed Peppers topped with vegan cheese and toasted pine nuts (Vegan, GF)

Winter vegetable tagine with seasonal cranberries (Vegan)

Festive vegetable tortellini finished in a creamy sage & cheese sauce (Vegetarian)

Chestnut, lentil & vegetable casserole (Vegetarian)

*(Served with a selection of season vegetables, buttered rice & rustic bread)*

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### Dessert - A trio of mini treats

Chocolate fudge brownie

This fudgy cocoa brownie has just the right amount of sweetness with a deep, bittersweet chocolate flavour sprinkled with clementine dust

Mince pies with Chantilly cream

Profiteroles dipped in Belgium chocolate. Sweet, moist choux pastry ball filled with whipped cream and dipped in a selection of luxurious chocolate.

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Daytime cruises are accompanied by background music, evening cruises offer dancing with a DJ after dinner. A minimum of 36 guests are required for this party option. Hosts are asked to select 2 main dishes from the menu for each party.

Daytime £50 per person. Evening £55 per person

For bookings please contact Theresa on 01189 481 088 or [bookings@thamesrivercruise.co.uk](mailto:bookings@thamesrivercruise.co.uk)