



Festive Buffet Dinner & Dance on the Thames

Menu

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

Dinner (Please select two - served buffet style)

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

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)

Winter vegetable tagine with seasonal cranberries (Vegan)

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

(Served with a selection of seasonal vegetables, hot buttered new potatoes & rustic breads)

Dessert

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.

Tea & coffee

Dancing with a DJ after dinner. A minimum of 30 guests are required for this party option. This is 4 hour charter with a 3 hour sailing to allow flexibility for guests arrival and departure.

£65 per person

For reservations please contact the bookings team on 01189 481 088 (option 2) or email bookings@thamesrivercruise.co.uk