

*The Zephyr,
Zodiac
&
Interceptor*

2008

Sample Menus & Tariffs

Presented by Livett's Launches – Signalling Excellence on the Thames

CRUISE CUISINE 2008 SEASON

Menu prices

£ (all per person unless stated)

Cold Canapés	1.90 per canapé (normally 6 per person)
Hot Canapés	1.90 per canapé (normally 6 per person)
Sweet Canapés	1.90 per canapé (normally 6 per person)
Finger Buffet	20.00
Sandwich Buffet	11.50
Cream Tea	13.00
Cold Buffet 1	25.50
Cold Buffet 2	28.00
Cold Buffet 3	33.00
Hot Buffet 1	25.50
Hot Buffet 2	29.50
Hot Buffet 3	35.00
Seated Menu	45.00
Waiter / Waitress	21.70 per hour
Chef	29.50 per hour

Any job which causes the boat not to be able to return to Putney by 23.15 will incur a taxi fare charge for the domestic staff.

All menus will incur a food delivery fee of approx £30.

Please advise of any special dietary requirements

Flower Arrangements for Buffet / Table Centre (by arrangement)

Please note that all prices include VAT at 17.5%

FINGER BUFFET
£20.00 per head

Basket of Assorted Mini Brioche
Treasure Chest of Tiny Salmon Sandwiches
Yorkshire Puddings with Rare Roast Beef and Horseradish

Sun blushed Tomato, Feta and Basil Tartlets
Goats Cheese Tartlets with Caramelized Red Onion
Smoked Salmon Parcels tied with a Chive Ribbon

Corn and Chive Fritter with Crab, Ginger, Coriander and Mango
Honey, Mustard and Toasted Sesame Sausages
Char grilled Oriental Chicken on a Lemongrass Skewer

Lamb Kofta Balls with a Rosemary Skewer
Vegetarian Spring Rolls with Sweet Chilli Dip
Thai Fishcakes with Dipping Sauce
Bruschetta with Parsley Pesto and Grilled Peppers

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Assorted Petits Fours
Mini Cheese board with Oat Biscuits and Figs

SANDWICH BUFFET
£11.50 per head

Platter of assorted Sandwiches
Selection of Cruditees and dips
Slices of Vegetarian Quiche
Honey Chipolata Sausages
Fruit Platter

CREAM TEA
£13.00 per head

Assorted Sandwiches
Mini Quiche
Selection of Mini Cakes, Éclairs and Petits Fours
Scones with Jam and Clotted Cream

COLD BUFFET - MENU 1
£25.50 per head

Char Grilled Chicken with Lemon Tarragon Mayonnaise

Salmon Fillets with Lemon Dill Dressing

New Potato and Spring Onion Salad

Mediterranean Couscous Salad

Baby Leaf Salad

Selection of Breads

Lemon Cheesecake with Fresh Berries

Fruit Platter

COLD BUFFET - MENU 2
£28.00 per head

Salad of Char Grilled Duck, Noodle, Spring Onion and Sesame

Seared Sesame tuna Salad

Oriental Chicken on a Lemongrass Skewer with Sweet Chilli Dip

Vegetable Dim Sum

Coriander and Lime Rice Salad

Raspberry Brulee

Chocolate Torte

COLD BUFFET - MENU 3
£33.00 per head

Seared Fillet of Beef with Shaved Parmesan, Balsamic and Olive Oil Dressing with Rocket

Cajun and Honey Spiced Chicken on a Baby Leaf Salad

Pasta Salad with Smoked Salmon, Dill, Rocket Lemon and Crème Fraiche

Goats Cheese and Caramelised Red Onion Tart

Mediterranean Couscous Salad

Caesar Salad

New Potato Salad

Selection of Breads

Selection of Cheeses

Lemon Cheesecake

Fruit Salad

HOT BUFFET - MENU 1
£25.50 per head

Char Grilled Chicken with Roasted Peppers, Tomatoes, Chilli and Port
Char Grilled Salmon Fillets with Foaming Hollandaise
Spinach and Goats Cheese Filo Bake with toasted Pine Nuts and Tomato Coulis
Roasted New Potatoes with Rosemary and Olive Oil
Assorted Baby Vegetables

Selection of Breads

Caramelised Apple Tart Tatin and Cream
Fruit Salad

HOT BUFFET - MENU 2
£29.50 per head

Selection of Thai Starters – Vegetable Spring Rolls,
Thai Fishcakes, Chicken Skewers, Thai fishcakes

Vegetable Dim Sum
Thai Red Duck Coconut Curry
Green Vegetable Curry
Coconut Steamed Rice

Chocolate Torte and cream
Exotic Fruit Salad

HOT BUFFET - MENU 3
£35.00 per head

Strips of Steak in a Cream, Wild Mushroom and Brandy Sauce
Cod Fillets with Cherry Tomatoes, Basil, Mozzarella, Parmesan And Olive Oil
Wild Mushroom Risotto with Parmesan, Rocket and Truffle Oil
Potato Dauphinoise au Gratin
Assorted Baby Vegetables

Chocolate Tiramisu
Lemon Cheesecake

Cheese Platter

SEATED DINNER

£45.00 per head

STARTERS

Layers of Toasted Focaccia, Roasted Peppers, Baked Tomatoes, Spinach, Pesto, Goats Cheese & Basil.
Salad of Deep Fried Camembert en Croute topped with Caramelized red Onions and Cranberry Sauce.
Warm Roquefort and Leek Tart topped with Sizzling Welsh Rarebit on a Three Leaf Salad.
Filo cup with Feta Cheese, Sun blushed Tomato and Basil, with a Balsamic and Pesto Sauce.
Smoked Salmon Parcels on a bed of Rocket with a Lemon and Dill Dressing
Smoked Salmon and Leek birds Nest with Quails Eggs and Hollandaise
Smoked Haddock Fishcakes with Tartar Sauce and Sweet Cucumber Chutney
Pan Fried Queen Scallops wrapped in Pancetta with a Champagne and Caviar Sauce
Sweet corn and Chive Fritter Topped with Crab, Ginger, Coriander and Mango
Foie Gras Mousse Served with a Caramelized Shallot Confit and Toasted Brioche
Char Grilled Oriental Chicken on a Lemongrass Skewer
Seared Beef Salad with Rocket, Parmesan and a Balsamic and Truffle Oil Dressing
Cream of Wild Mushroom Soup with Chive Snippets and Truffles

MAIN COURSES

Creamed Wild Mushroom, Rocket and Parmesan Risotto
Grilled Stuffed Aubergine with Ratatouille, Brandy Sauce and Wild Rice
Mille feuille of Field Mushrooms, Roasted Peppers and Leeks topped with Goats Cheese and Rocket
Char grilled Tuna with Chilli Tomato Salsa, Spiced Guacamole, Aubergine Cumin Mash & Steamed Rice
Fillet of Turbot wrapped in Spinach and Parma Ham with Creamy Parsley Mash and White Wine Sauce
Griddled Sesame Salmon with Béarnaise Sauce, Potato & Spinach Cake topped with Crispy seaweed
Chicken with Mascarpone & Sun blushed Tomatoes, Wrapped in Parma Ham with Truffle Pomme Puree
Honeyed Breast of Duck with Saffron Mash, Caramelized Red Onions & Cranberry & Sautéed Spinach,
Leek and Pork Cumberland Sausage, Caramelized Shallot Gravy and Parsley Dijon Mash.
Roasted Fillet of Lamb with Baked Root Vegetables and Autumn Berry Gravy
Fillet of Beef with Pepper Sauce, Potato Dauphinoise, Horseradish Souffle, Vichy Carrots & French Beans

DESSERTS

Individual Tart Tatin with Mascarpone and Mint
Chocolate Cup with White Chocolate Mousse, Crunchy Ginger Nuts and Raspberries
Passion Fruit Caramel with Sugar Biscuits
Lemon and Sultana Cheesecake with Mint and Raspberry Coulis
Dark Chocolate Truffe on a Chocolate Sponge
Rich Belgian Double Chocolate Pyramid served with Orange Crème Anglais
Summer Pudding with Mascarpone
Individual Cappuccino Tiramisu
Individual Raspberry Brulee with Caramel Tuilles
Sticky toffee, Date and Walnut Pudding with Sticky Toffee Sauce
Strawberry Sable with Minted Mascarpone
Exotic Fruit Salad
Exotic Cheese Platter

N.B. - Please note due to the limitations of marine catering the final menu choice needs to be made in advance of the charter to include one starter, main and dessert which applies to the whole party (special dietary requirements can be catered for).

COLD CANAPE SELECTION

£1.90 each

(chef's selection of the following, normally 6 per person)

- Bruschetta with pesto and a concass of grilled peppers
Cherry Tomato, Mozzarella and Basil Skewers
- Parmesan Shortbread with sun blushed tomato basil and mozzarella
- Tiny Shots of Bloody Mary with a Celery Stirring Stick
- Mini Yorkshire Puddings with a duxelle of wild Mushrooms and Tarragon
- Quails egg filo tartlet with smoked salmon and hollandaise
- Char grilled Tuna Filo Tartlet with Salsa and Guacamole
- Oriental vegetables with soya sauce in a fresh tuna sushi wrap
- Smoked Salmon Parcels with Salmon and Dill mousse
- Spinach Roulade with Smoked Salmon/ Roasted Peppers
- Corn and Chive Fritters topped with Crab, Ginger, Coriander & Mango
- Smoked Salmon, Crème Fraiche and Dill Blinis
- Oriental Spoons with Thai King Prawns
- Tiny Tartlets of Chicken Roquefort and Apple
- Rocket, Parma Ham and Shaved Parmesan Truffle Oil Biscotti
- Brioche Croustade with Foi Gras & Red Onion Marmalade
- Peking Duck Pancakes with Spring Onion and Hoi Sin Sauce
- Mini Yorkshire Puddings with Rare Roast Beef and Fresh Creamed Horseradish
- Oriental Spoons with Shredded Duck, Chinese Vegetables and Oyster Sauce

HOT CANAPE SELECTION

£1.90 each

(chef's selection of the following, normally 6 per person)

- Mini Vegetarian Tartlets
- Vegetarian Spring Rolls with Sweet Chilli Dip
- Wild Mushroom Risotto Balls
- Goats Cheese Tartlets with Caramelised Red Onion Marmalade
- Filo Tartlets with Brie and Cranberry
- Filo Parcels with Spinach and Ricotta
- Skewered Scallops wrapped in Parma Ham with a Hollandaise dip
- Thai Salmon Fishcakes with Sweet Chilli Dip
- Mini Fish and Chips in a Newspaper Cone
- Thai King Prawns wrapped in Spring Roll Pastry
- Honey Mustard and Toasted Sesame Sausages
- Glazed Cocktail Sausages with Dijon Mash
- Brochettes of Salmon glazed with Soya and Mirin
- Lamb Kofta Balls with Rosemary Skewers and Tzatziki Dip
- Char-Grilled Oriental Chicken on a Lemongrass Skewer
- Mini Cheese Burgers in a Sesame Seed Bun

SWEET CANAPE SELECTION

£1.90 each

(chef's selection of the following, normally 6 per person)

- Fruits of the Forest Tartlets
- Mini Lemon Tartlets
- White Chocolate Mousse in a chocolate Cup with Raspberries
- White and Dark Chocolate Profiteroles
- Chocolate Coated Strawberries
- Mini Lemon Meringues
- Assorted Petites Fours
- Strawberry Cheesecake Sips
- Mini Tart Tatins with mascarpone and Mint
- Skewered Belgian Chocolate Pralines

BAR TARIFFS 2008 SEASON

<u>Bar Prices</u>	£ (per bottle)
Champagne – Brut	28.00
Excellent Quality White Wine (usually Sancerre)	24.00
Excellent Quality Red Wine (usually Faustino 1)	24.00
Red & White House Wine	12.50
Bottled lager 330ml	2.90
Port (bottle 75cl)	from 18.00
Spirits – Gin, Whisky, Vodka	3.50 per 35cl
Mixers	1.00 each
Coke	1.20 each
Orange Juice	1.90 each
Large Bottles of water	3.60 each
Waiter / Waitress	21.70 per hour
Chef	29.50 per hour

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