

CHRISTMAS

THE BOATHOUSE
LONDON





CANAPÉS &
BOWL FOOD

Devils on horseback, blue cheese, smoky bacon (GF)

Chipolatas, mustard and honey glaze (DF)

Stuffed dates, walnut, cream cheese (VG, DF, GF)

Festive sausage roll, house brown sauce (DF)

Pumpkin tart, crispy sage, black olive (VG, DF)

Brie & cranberry filo pies, micro celery (V)

Gin & tonic cured salmon gravadlax, avo puree, pickled jalapeno, blini

Smoked mackerel pate, pickled cucumber, dill mayo, toasted rye

Cheddar and jalapeno cornbread muffin, smoked tomato chutney, chives (V)

Cropwell Bishop, pickled walnut, blossom honey, endive (V, GF)

Stilton and red onion chutney puff pastry pinwheels (V)

Glazed fig, smoked beetroot hummus, black olive tartlets (VG, DF)

*3 canapes £15pp / 4 canapes £20pp / 5 canapes £25pp / 6 canapes £30pp /
7 canapes £35pp / 8 canapes £40pp
Minimum spend £900+VAT*

SAVOURY

- Slow roasted pork belly, mustardy lentils, salsa verde (GF,DF) £5.50
- Spiced lamb meatballs, tabbouleh, pomegranate, tahini sauce (DF) £5.50
- Confit chicken with miso sweetcorn puree, wild mushrooms, sesame & truffle oil (GF,DF) £5.50
- Soy braised beef cheeks, fragrant basmati rice, crispy onions, chives (GF,DF) £5.50
- Truffle mac ‘n’ cheese, gruyere crumb, lemon & parsley gremolata (V) £5
- Butterbean cassoulet, spiced cauliflower, tarragon dressing (VG,GF,DF) £4.50
- Miso glazed aubergine, almond and harissa cous cous, lime and micro coriander (VG,DF) £5
- Truffle arancini, porcini emulsion, parmesan, chives (V) £5
- Roasted tomato & basil orzo pasta, mozzarella and aged balsamic reduction (V) £4.50
- Buratta Pugliese, Isle of Wight tomatoes, pesto Genovese, pine nuts (V,GF) £5.50

SWEET

- Saffron rice pudding, vanilla poached plums (V,GF) £4
- Chocolate brownie bites, salted caramel ice-cream (V) £4
- Banoffee pie, caramelised banana, pecan praline, toffee sauce (V) £4
- BBQ pineapple, sticky ginger cake, coconut ice-cream, lime toffee sauce (V) £4
- Strawberry Eton mess, vanilla meringue, textures of strawberry, basil & balsamic (V,GF) £4
- Lemon posset, caramelised white chocolate, lemon curd, honey oat crumble (V,GF) £4
- Orange polenta cake, rosemary mascarpone, toasted almond and amaretti crumb (V,GF) £4

Minimum order £900+VAT
Menus can be tailored specifically for your event, please ask a member of the team for details or book in a consultation with the chef



CANAPES

SAVOURY

Rare roast beef | mini-Yorkshire | horseradish cream | watercress

Pig in blankets | honey mustard dipping sauce

Chicken and apricot terrine | plum chutney | croute

Gravlax | blini | creme fraiche | caviar

Prawn cocktail cups

Walnut | cranberry | brie cups

Beetroot | goats cheese | stuffing crumb

SWEET

Treacle tart | clotted cream

White chocolate cheesecake

Macaroon

4 canapés £26pp | 5 canapés £30pp | 6 canapés £34pp
7 canapés £38pp

Minimum order £700

Menus can be tailored specifically for your event, please ask a member of the team for details or book in a consultation with the chef



BOWL FOOD

SAVOURY

The breaded butcher's sausages, truffle mash, onion ju

Chicken katsu curry

Chimichurri lamb shoulder, zaatar roasted new, mint yoghurt

Sirloin steak, Pont Neuf, béarnaise

Thai green chicken curry, steamed rice

Seared cod, crushed new, wild mushroom cream sauce

Roasted Salmon, pea and mint risotto

Prawn Thai red curry, steamed rice

Pesto sea bass, red pepper and tomato gnocchi

Vegetable tagine, cous cous, mint yoghurt

Sweet and sour tofu with steamed rice

Paneer masala with Bombay aloo

Wild mushroom risotto with truffle oil and rocket

SWEET

Lemon sponge cake, raspberry coulis, dehydrated raspberries

Winter Berry Eton Mess

2 bowls £30pp | 3 bowls £37.50pp | 4 bowls £42.50pp
5 bowls £47.50pp | 6 bowls £50pp

Minimum order - £700

Canapés + Bowls can be mix & match for minimum £900

MEAT – POULTRY – GAME (served cold)

Acorn fed air dried ham with whipped Manchego cheese mousse and fresh fig

Onion seed shortbread with caramelised onion and fennel cured beef

Rocket pancake, garlic marinated lamb with rosemary cream

Black pepper biscotti with seared sirloin, grilled lettuce, and mustard seed caviar

Sesame crispy duck with snake beans, pak choi and spring onion salad

Cucumber with pulled smoked chicken, tarragon and truffle dressing

Corn feed chicken and black olive ballantine with chorizo jam

Black rice cracker with carrot mousse and miso glazed chicken and micro coriander

Char grilled sour dough with salted ricotta, asparagus with pan fried guinea fowl

Shaved white radish and horseradish ravioli with seared wood pigeon

MEAT (served hot)

Korean chicken with kimchi yoghurt

Pulled Gloucester old spot pork lollipop with BBQ gel

Asian spiced lamb ball with lime and chilli dip

Rose veal and pine nuts burger with tomato chutney, pickled cucumber, poppy seed bun (Supplement £0.50 per person + VAT)

Sesame seed beef fillet with ginger cream and compressed pickled watermelon (Supplement £0.75 per person + VAT)

10 guests £72 pp | 20 guests £50pp
30 guests £43 pp | 40 guests + £40pp
(based on 6 canapes per person)

FISH – SEAFOOD (served cold)

Lime scented scallops, mushroom gel and pancetta crumble

Light cured sea trout with wasabi yoghurt, English green pea spikelet

Puffed rice cracker with smoked salmon cream, dill mouse and trout caviar

Brown sugar cured tuna sourdough crostini with citrus dressing

Deconstructed lobster club sandwich stack with lemon gel
(Supplement £0.75 per person +VAT)

Beetroot gazpacho jelly with garlic, ginger marinated tiger prawns

Brown crab, avocado and chili taco with lime soured cream

Burnt mackerel, preserved Yorkshire rhubarb pickle, and watercress blini

Octopus and asparagus salad with lemon crostini

Sea trout ceviche with pink grapefruit and mango salsa

FISH (served hot)

Tandoori seabass with green papaya and chili salad

Smoked cod arancini with citrus sour cream

Haddock doughnuts with katsu curry sauce

Indonesian grilled fish patties with coconut and lime sauce

Crispy red mullet, tomato sauce, capers and dried black olives

10 guests £72 pp | 20 guests £50pp
30 guests £43 pp | 40 guests + £40pp
(based on 6 canapes per person)

VEGETARIAN – VEGAN
(served cold)

Parmesan shortbread with dried tomato paste, bocconcini and rocket pesto

Cauliflower and gorgonzola panna cotta with red pepper and savoury granola

Flat bread crisp with whipped English goats’ cheese, pickled baby vegetables, smashed hazelnuts crumbs

Black rice sushi rolls, pickled carrots, red pepper and cucumber with soya dip (vg)

Compressed watermelon with vegan feta, spring onion salad with toasted quinoa and lemon dressing (vg)

Corn taco with avocado cream and spiced dried corn salsa

Turmeric blini with beetroot hummus and sumac roasted cauliflower (vg)

Crispy buckwheat pancake, roasted summer mushrooms and thyme cream

Tapioca crackers with charred broccoli florets and whipped horseradish (vg)

Kent carrot jelly, celery and tomato salsa, sage crumbs (vg)

VEGETARIAN – VEGAN
(served hot)

Spiced sweetcorn and butternut squash fritters with lime and coriander cream (vg)

Indian spiced potato and lentil sliders with pickled red onion and mint raita (vg)

Aubergine, chickpeas and bulgur wheat falafel with lime and coconut plant-based yoghurt (vg)

Kale pakoras with mango relish (vg)

Bao buns with hoisin glazed shiitake mushroom, spring onion and bean sprouts (vg)

10 guests £72 pp | 20 guests £50pp
30 guests £43 pp | 40 guests + £40pp
(based on 6 canapes per person)

VEGETARIAN/ VEGAN
(served cold)

Sushi plate with soy sauce dip (gf) (vg)

(Pickled vegetable – spice marinaded bean curd & baby spinach – husk avocado & white radish)

Broad bean falafel, pickled red cabbage salad, spring onion and garlic plant-based dressing (vg)

Kent tomato and strawberry gazpacho with heritage tomato salsa, rapeseed oil, sourdough shard crisp (vg)

VEGETARIAN/ VEGAN
(served hot)

Honey and sesame fried halloumi, pomegranate tabbouleh and garlic dressing

Portobello mushroom stack with Somerset goats' cheese, shaved parmesan and herb panko crust

Vegetable chili with coriander pearl barley pilaf and crisp tortilla shard (vg)

DESSERT
(served cold)

Greek yoghurt and honey blossom panna cotta with summer berry compote

Double chocolate brownie with stem ginger mascarpone cream

Lemon and blueberry cake with plant-based coconut yoghurt (vg)

DESSERT
(served hot)

Plum and oat crumble with vanilla sauce (vg)

Almond milk rice pudding with pistachio and dried raspberry granola (vg)

Almond, olive oil and lemon thyme roasted apricots and ricotta cream

10 guests £85 pp | 20 guests £64 pp
30 guests £62pp | 40 guests + £57 pp
(based on 4 bowls per person)

PRIVATE DINING



Starter

Spiced pumpkin soup, granny smith, walnut pesto (VG, DF, GF)

Curried lentil, parsnip & apple soup, topped with toasted spiced almonds (VG, DF, GF)

Treacle cured salmon, heritage roasted beetroot, Cabernet sauvignon reduction, avocado puree, pickled cucumber, chive oil, watercress (GF)

Heritage roasted beetroot, Cabernet sauvignon reduction, avocado puree, pickled cucumber, chive oil, watercress (V, GF)

Ham hock terrine, caramelised apple, winter salad (GF, DF)

Chicken liver pate, toasted brioche, rhubarb and ginger chutney

Christmas cheese & onion quiche, white onion puree, delicate onion salad, thyme (V)

Wild mushroom tart, truffled cauliflower puree, egg yolk jam, micro salad (V, GF)

Main Course

Turkey ballotine with sausage and apricot stuffing, celeriac bread sauce, savoy with chestnuts, glazed chantenay carrots, cranberry & clementine, madeira jus (DF)

Crispy pork belly, crushed turnips and swede with salsa verde, caper and raisin dressing, caramelised shallot tart tatin, cider jus (DF, GF)

Miso glazed celeriac fondant, celeriac bread sauce, savoy with chestnuts, glazed chantenay carrots, cranberry & clementine, miso sauce (VG, DF, GF)

Spiced butternut squash and cranberry pithivier, winter carrot puree, cavolo nero, carrot & hazelnut salad (VG, DF, GF)

Dessert

76% Chocolate cremeux tart, textures of raspberry, crème fraiche, hazelnut praline (V)

Chocolate orange tiramisu (V)

Pavlova, spiced poached pears, chocolate sauce, hazelnuts, vanilla chantilly cream (V)

Blackberry pannacotta, blackberry gel, lemon curd, caramelised white chocolate crumb (GF)

Pear and almond frangipane tart, crème fraiche, clementine & sour cranberries (V)

Sticky toffee date cake, toffee sauce, stem ginger ice-cream (V)

3 Course Menu

£70+VAT pp

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3 Course + 3 Canapés

£80+VAT pp



PRIVATE DINING

3 Course Menu £70pp | Canapés + 3 Course Menu £85pp
2 Course Menu on request

Canapes

Scotch egg | cranberry sauce | stuffing crumb

Smoked salmon blini | creme fraiche | caviar | dill

Brussel bhaji | cranberry chutney

(Or can choose 3 canapes from our menu)

Starter

Shallot and thyme tart tatin | crumbled goats curd | watercress | balsamic

Gravlax | lemon and lime crème fraiche | pickles | croute.

Minted lamb croquette | jus dipping sauce

Main

Lake district rare roast Beef Or Stuffed ballotine of turkey Or Nut roast wellington

Served with Truffle pomme anna, pigs and blankets, Stuffing, Carrot puree
Brussels & parsnips with crispy pancetta, cauliflower cheese & red wine ju

Dessert

Christmas pudding | brandy cream | cinnamon Chantilly

Sticky toffee pudding OR Mulled wine poached pear
with spiced caramel sauce | Madagascan vanilla ice cream

Locally sourced 4 cheese selection | grape chutney | walnuts | crackers | celery

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Selection of petit fours

Beetroot cured salmon gravlax with horseradish sauce

Artisan hand cut flavoured breads

Norfolk turkey ballotine with roasted artichoke and cranberry

Port gravy

Game chips or goose fat roast potatoes

Beef chipolatas

Roasted carrots and parsnips

Braised red cabbage

Bread and cranberry sauce

Traditional Christmas pudding with brandy sauce

Coffee and mini mince pies

SHARING PLATES





SHARING PLATES

SHARING PLATES £65pp

All dishes are served sharing-style for the entire table to enjoy

Turkey ballontine | rare roast beef

OR

Veggie wellington | cranberry nut roast

Roast potatoes

Honey and walnut glazed carrots | red cabbage | pancetta brussels

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Add mince pies and brandy cream £5pp



GRAZING BOARDS

Savoury Board - £135 per board
Sweet Board - £100 per board
Both Boards (savoury + sweet) - £200

(each board serves between 8 to 10 guests)

SAVOURY

Turkey | ham | stuffing | sausage rolls | cranberry sauce | brie |
pretzel | bread | gherkins | branston pickle

SWEET

Mince pie | treacle tart | cheesecakes | popcorn | selection of festive
treats

Gluten free and vegan upon request

Delivery charge of £50

TERMS & CONDITIONS

E V E N T S P A C E

Event booking details

1.1 All bookings will be regarded as provisional until payment for the space has been made to secure the date.

Price and payment

2.1 Full payment for the space is required upon booking to secure the date.

2.2 It is strictly the responsibility of the representative of the Client confirming the booking to inform all relevant parties of the payment terms, as set out by The Boathouse London

2.3 Deposit – If agreed by The Boathouse London a deposit of 50% of the total fee payable (including VAT) may be paid to secure the date. The remaining 50% will be due 1 x month after first payment and must be before the event takes place.

2.4 Additional Expenses – any additional expenses or fees such as food and drink must be paid 14 x days prior to the event.

2.5 The Boathouse London will agree any additional expenses or fees with the client prior to these being incurred.

2.6 Late Bookings – Should a booking be made within 14 working days of the event date, payment in full will be required to secure the event.

2.7 Methods of Payment:

Bank transfer/ card payment

C A N C E L L A T I O N

3.1 This clause applies to the following: where the client (a) cancels the entire event, (b) cancels partial use of the facilities for the event or (c) reduces the duration of the event as a result of which the contracted value is reduced.

3.2 Should an event be cancelled, the following cancellation charges will apply

Cancellation Clause

100% refund if cancelled 6 x weeks before booking date

50% refund if cancelled 1 x month before booking date

3.3 All cancellations must be received in writing from the client and will be deemed to take effect from the date of receipt.

Force Majeure

The Boathouse London shall not be liable for any delay or failure to perform any of its obligations if the delay or failure results from events or circumstances outside its reasonable control, including but not limited to acts of God (other than one arising from or related to directly or indirectly from volcanic ash), strikes, lockouts, accidents, war, fire, breakdown of plant or machinery, and The Boathouse London shall be entitled to a reasonable extension of its obligations.

TERMS & CONDITIONS

CATERING

Toms Kitchen

50% deposit at the time of booking (fully refundable up until 30 days prior to event, non-refundable thereafter)
Any events booked within the 30 day period would be subject to a non-refundable 50% deposit

Remaining balance to be paid a month prior to the event
Food orders two weeks prior to the event

Please note, food service is for a duration of 2 hours. A discretionary charge may apply if service exceeds this time.

Allergies and Dietary Requirements
All allergens to be confirmed via email 14 days prior to the event
Allergens and dietary requirements to be discussed ahead of booking to ensure client needs can be met for any particular event

Minimum Orders
Canapé menu - minimum spend £700
• Maximum of 6 types per order
• Minimum domination of 10 per canapé option
Bowl food menu - minimum spend £700
• Maximum of 6 types per order
• Minimum domination of 10 per bowl food option
Bowl and canapé food can only be mixed with orders over £900 (exceptions can be discussed)
Sit down menu options – minimum spend £800

Banquet

A deposit is required to confirm the date
Full payment is required a month prior to the event date
If you cancel less than 28 days before the date of event, you will pay 50% of the price
If you cancel less than 14 days before the date of event, you will pay us the entire payment

Ottolenghi

All allergens to be confirmed via email 14 days prior to the event
Allergens and dietary requirements to be discussed ahead of booking to ensure client needs can be met for any particular event
If you cancel less than 14 days before the date of event, you will pay us the entire payment

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Food & Beverage
Catering numbers, dietary requirements and menu options must be provided in writing no later than fourteen days prior to the Event.

Service Charge
A discretionary service charge of 12.5% will be added to the Client’s final bill for all Food & Beverages served to the created package.

Cancellation

- Date Of Agreement to 366 Days Prior to Event - Retention of deposit
- 365 Days to 181 Days Prior to Event - 25% of anticipated Event revenue including Tax and the Food & Beverage Estimate Revenue
- 180 Days to 91 Days Prior to Event - 50% of anticipated Event revenue including Tax and the Food & Beverage Estimate Revenue
- 90 Days to 45 Days Prior to Event - 80% of anticipated Event revenue including Tax and the Food & Beverage Estimate Revenue
- 45 Days or Less - 100% of anticipated Event revenue including Tax and the Food, Beverage Estimate Revenue

Cooks & Partners

Quotations. Quotations are valid for 30 days only from the date of the quote and after this period we have the right to re-quote

Charges. Quote prices are prepared on the basis of specific numbers. The price is subject to alteration depending on the final numbers of guests.

All pricing is pp, and ex VAT

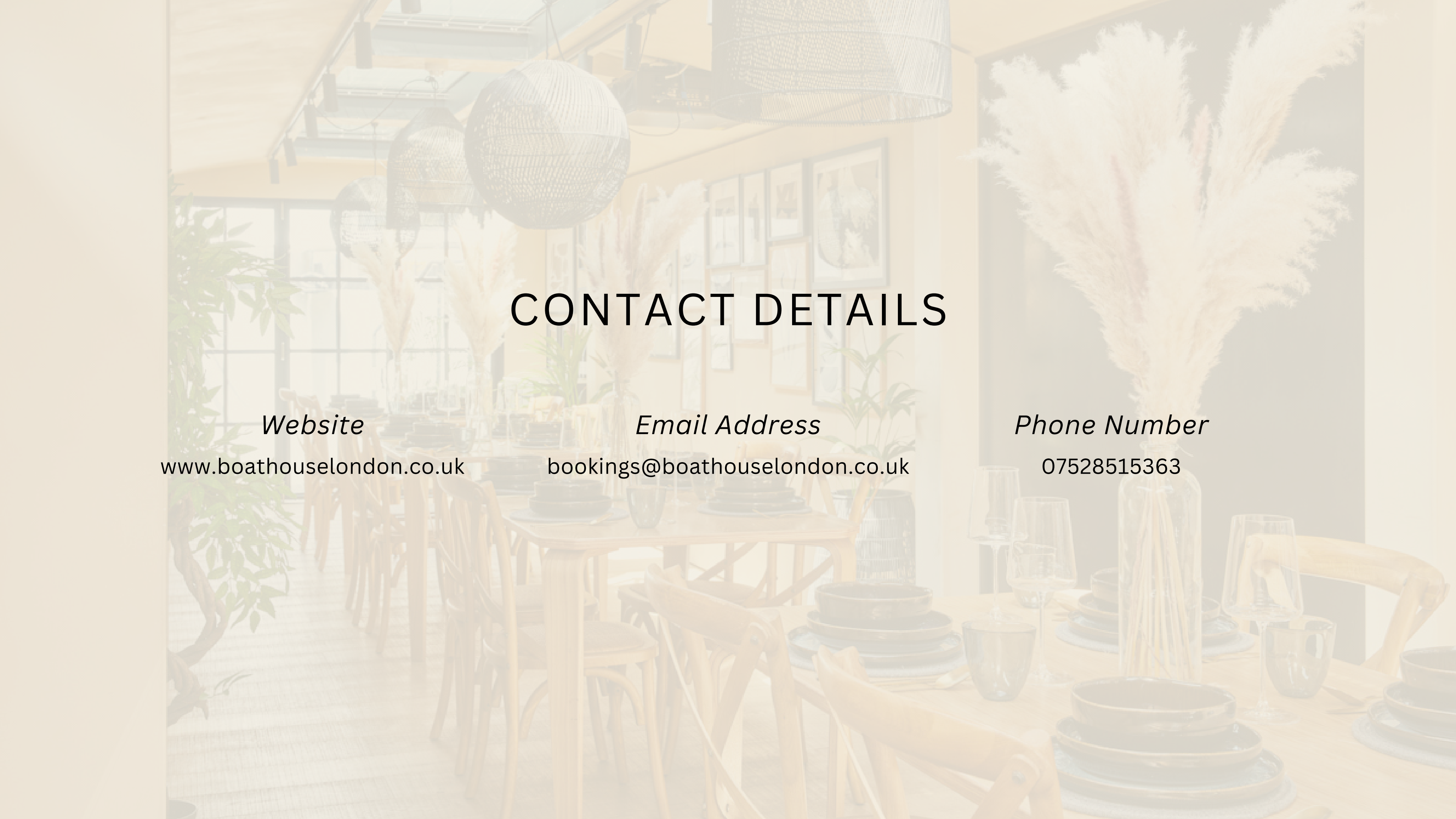
Food Delivery & Collection. Food delivery and collection costs is set out in the quotation/pack.

Minimum order - 10 guests.

Cancellation. The following cancellation charges will apply:

- 28–14 days 25% of the estimated final invoice
- 14–7 days 80% of the estimated final invoice
- 7-0 days 100% of the estimated final invoice.

Allergic Reactions. As we do not operate in an allergen free environment, the company cannot guarantee that any product or menu is totally allergen free or allergen derivatives free or contain other ingredients to which guests may have a serious allergic reaction to. We recommend that guests with a severe allergy talk to us directly to arrange alternative menus.



CONTACT DETAILS

Website

www.boathouselondon.co.uk

Email Address

bookings@boathouselondon.co.uk

Phone Number

07528515363