

# celebration menus

## private celebration menu

### canapes

Our canapé menu is priced from £8 per person based on four pieces from the menu below, the ideal accompaniment for a 30 minute reception. For a longer reception, we would advise that you choose six or eight items per person.

#### cold

gazpacho shots (v)

avocado creams and grissini (v)

chicory, walnut and roquefort salad (v)

crabclaws marinated in curry oil

smoked halibut with beetroot salad

and soft herb crème fraiche

medjool dates stuffed with goat's cheese (v)

aubergine caviar toasts (v)

smoked salmon roulade

foie gras mousse and brioche

duck rilette and chutney on toast

#### hot

pissaladiere

melted cheese croutons (v)

thai fishcakes and dipping sauce

brandade and crostini

miniature burgers

four pieces £8 per person

eight pieces £15 per person

potato and gruyere tartlets (v)

wild mushroom arancini (v)

smoked haddock beignets

pork and peanut tartlets

six pieces £11 per person

### appetisers, main courses and desserts

Please choose one appetiser, one main course and one dessert and any intermediate courses for your event.\* We kindly ask that you advise us in advance of any individual special dietary requirements. Your event coordinator and the executive chef will be more than happy to assist you with your menu choice.

#### appetisers

mushroom consommé, cep tortellini and tarragon (v)

£8.50

white onion soup and truffle oil (v)

£8.50

vichyssoise (hot or cold) (v)

£8.50

seasonal melon, orange and watercress salad (v)

£8.50

marinated wood roast aubergine with mozzarella, oregano and basil cress (v)

£9.50

beetroot layered with goat's cheese fondue, salad of artichoke,

green beans and walnut dressing (v)

£10.50

serrano ham with pea and mint panacotta, pea shoots

£10.00

smoked salmon tartar with horseradish crème fraiche and rye bread

£12.00

crab, prawn and avocado tian with a shellfish vinaigrette

£12.00

warm puff pastry filled with smoked haddock and spinach,

glazed with hollandaise sauce

£12.50

roast chicken and shallot terrine with a leek vinaigrette

£10.00

smoked duck breast with pickled beetroot, raisin puree, mache and walnut oil

£11.00

seared beef with marinated peppers, olivade and crostini

£12.50

## **intermediate sorbets**

champagne and strawberry sorbet (v)	£3.50
granny smith and scrumpy sorbet (v)	£3.50
lemon and lime sorbet (v)	£3.50

## **intermediate soups**

spiced butternut squash and coconut soup (v)	£4.25
cream of celeriac soup (v)	£4.25
pea and mint soup with crème fraiche (v)	£4.25

## **meat, fish and poultry main courses**

cod with fennel and potato confit, semi dried tomatoes and beurre blanc	£22.50
salmon with seasonal greens, grilled ratte potato and minted tabouleh salsa	£19.50
sea bass with braised endive, crushed potatoes and cardamom sauce	£23.50
chicken breast with a stew of sweet peppers, courgette, gnocchi and basil oil	£19.50
chicken breast with rosti potato, creamed leeks, sauté mushrooms and tarragon veloute	£23.50
slow cooked pork belly with mash, seasonal greens, rosemary jus and apple puree	£19.50
roast pork loin with black pudding potato cake, seasonal greens, jus and apple puree	£23.50
duck confit with a white bean cassoulet and spinach	£19.50
duck breast with tamarind sauce, seasonal greens, honeyed parsnips and roast potato	£25.50
lamb rump with savoy cabbage, spring onion and parsley, potato gratin and madeira jus	£24.50
rack of lamb with roast tomato topped with a herb crust, mange tout, basil mash and provencal sauce	£28.50
beef fillet with choucroute, parsnip puree, pomme dauphinoise and red wine jus	£32.00

## **vegetarian main courses**

please choose an alternative vegetarian main course for your event

courgette, basil and goat's cheese baked in brik pastry with tomato sauce	£19.50
fettuccine pasta with butternut squash, coconut and chilli jam	£19.50
sweet potato and feta cheese tart with mizuna and tapenade	£19.50
aubergine parmigiana with rocket leaves and balsamic	£19.50

## **pre dessert**

mini crème brulee with nougatine	£3.50
mini louis 16	£3.50
vanilla pannacotta, strawberry compote	£3.50

\* minimum menu price for any event is £42.00 per person; all prices include vat at the standard rate.

(v) denotes suitable for vegetarians.

we cannot guarantee any of our dishes to be nut free; if you or any of your party suffer with a nut allergy, or any other food allergy please inform a member of the team.

## desserts

lemon tart with raspberry ice-cream	£9.00
chocolate fondant, orange sauce, vanilla ice-cream	£9.00
baked white chocolate cheesecake, orange sorbet, honey mandarins	£9.00
lemongrass pannacotta with spiced mango compote and kaffir lime sorbet	£9.50
apple tart tatin, butterscotch sauce, vanilla ice-cream	£10.00
morello cherry and frangipane tart with iced cinnamon yoghurt ice-cream	£9.50
classic sticky toffee date pudding, apple crumble ice-cream, butterscotch sauce	£9.00
espresso chocolate tart, honeycombe ice-cream	£10.00
trio of desserts: lemon tart, crème brulee, raspberry sorbet	£10.50
trio of chocolate: white chocolate crème brulee, chocolate tart, milk chocolate ice-cream	£11.50
runnymede assiette dessert plate	£14.00
tropical fresh fruit selection (per table of ten)	£55.00
cheese platter (per table of ten) regional british selection with grapes, chutney, fruit wheel and artisan biscuit	£70.00
or continental selection in season with grapes, chutney, fruit wheel and artisan biscuits	£85.00

## to finish

coffee and tea with home-made fudge	£5.00
coffee and tea with home-made petit fours	£7.00
coffee and tea with home-made chocolates	£10.00

## **chef's recommendations**

### **suggested menu 1**

£42 per person

#### **starter**

white onion soup and truffle oil

#### **main course**

chicken breast with a stew of sweet peppers, courgette, gnocchi and basil oil

#### **dessert**

lemon tart with raspberry ice-cream

#### **to finish**

coffee and tea and homemade fudge

### **suggested menu 2**

£42 per person

#### **starter**

seasonal melon, orange and watercress salad

#### **main course**

slow cooked pork belly with mash, seasonal greens, rosemary jus and apple puree

#### **dessert**

classic sticky toffee date pudding, apple crumble ice-cream, butterscotch sauce

#### **to finish**

coffee and tea and home-made fudge

### **suggested menu 3**

£55 per person

#### **starter**

crab, prawn and avocado tian with a shellfish vinaigrette

#### **main course**

duck breast with tamarind sauce, seasonal greens, honeyed parsnips and roast potato

#### **dessert**

trio of desserts: lemon tart, crème brulee; raspberry sorbet

#### **to finish**

coffee and tea with home-made petit fours

### **suggested menu 4**

£65 per person

#### **starter**

warm puff pastry filled with smoked haddock and spinach glazed with hollandaise sauce

#### **main course**

rack of lamb with roast tomato topped with a herb crust, mange tout, basil mash with provencale sauce

#### **dessert**

runnymede assiette dessert plate

#### **to finish**

coffee and tea with home-made chocolates

## barbecues

Thinking of planning a celebration with a difference? Barbecues are a great way of bringing a casual and informal atmosphere to your event. Enjoy a drinks reception overlooking the Thames whilst watching our chefs cook up a delicious feast on the riverside terrace.

Our barbecue menu is prepared for a minimum of 35 people at £45 per person.

### **choose any three items from:**

marinated salmon fillet with salsa verde  
sword fish steaks with romesco sauce  
spiced lamb kofta with tzatziki  
marinated chicken thighs in lemon, thyme and honey  
chicken satay and peanut sauce  
pork and sage sausages  
merguez sausages with harissa

### **and one from:**

lamb cutlets with rosemary and thyme  
ribeye steak  
grilled mediterranean prawns and lemon mayonnaise  
bbq three bone rack of ribs  
pork chop with rosemary and apple sauce  
grilled maize fed chicken breast  
beef burgers with sweet chilli relish

### **choose any three items from:**

grilled haloumi cheese with tomato salsa (v)  
grilled flat mushrooms, thyme and garlic (v)  
red and yellow peppers with basil oil (v)  
corn on the cob with parmesan butter (v)  
grilled courgettes with tapenade (v)

### **salads**

coleslaw (v)  
mixed leaves (v)  
potato, dill and mayonnaise (v)  
tomato, basil and mozzarella (v)  
rocket and parmesan (v)

### **desserts**

cheese board and condiments  
strawberries and clotted cream  
fruit salad  
roasted pineapple skewers  
crème brulee

## river boat dining

All aboard for a cruise along the Thames! Departing from our private riverside mooring you will pass some of the country's finest landmarks. The boats provided by French Brothers can accommodate up to 150 guests. Our menus are prepared for 35 guests or more and are priced from £45 per person.

### **chef's station**

vegetarian tart – chef's daily choice or your preferred choice of seasonal ingredients  
home cured salmon gravalax or smoked salmon board with traditional condiments  
honey and mustard glazed ham on the bone

### **plus any four from the following cold dishes:**

marinated red and yellow peppers with balsamic and rocket (v)

vegetables a la grèque (v)

oven dried tomatoes, herb marinated feta cheese (v)

seafood shots

mackerel escabeche

smoked fish platter

poached salmon platter and salsa verde

cold cut beef with, celeriac remoulade, creamed horseradish and whole grain mustard

charcuterie platter, olives and balsamic onions

jerk chicken, watercress, mango and salad with grilled pineapple and chilli salsa

chorizo, sweet potato, piquillo peppers and rocket

### **plus any two of the following hot dishes**

thai green chicken curry with basmati rice

slow braised lamb and aubergine spiced with cumin

confit chicken leg with provencale potatoes

mushroom, spinach and lasagne (v)

gratinated polenta with courgette, tomato, basil and parmesan (v)

### **salads**

mixed leaves (v)

pasta salad with basil pesto and rocket (v)

coleslaw (v)

potato vinaigrette (v)

egg noodle salad with asian greens (v)

### **desserts and cheese**

cheese board and condiments

individual white chocolate raspberry tart

new york style baked cheese cake

roasted pineapple with vanilla and rum

fresh fruit platter

all prices include vat at the standard rate. (v) denotes suitable for vegetarians.

please note that the hire of the riverboat is charged separately to the above menu price.

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