

celebration menus

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.

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.

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