



# THE BOATHOUSE MENUS



# CANAPÉS & BOWL FOOD

### MEAT

Buttermilk fried chicken, truffle hot sauce,  
spring onion

Pork belly millionaires, thyme shortbread,  
dulce de leche

Glazed chicken lollipop, katsu sauce, pickled  
mooli (GF,DF)

Persian spiced lamb meatball skewers, tahini  
sauce, pomegranate (GF,DF)

Mini Yorkshire pudding, roast beef, red onion  
jam, horseradish cream, chives

Smoked duck tartlet, pea purée, black olive  
crumb (DF)

### FISH

Treacle cured salmon blini, avocado, pickled  
jalapeno (DF)

Smoked mackerel pate, compressed apple,  
burnt apple caramel, crostini

Mini crab tartlets, avocado, coriander, red  
chilli, lime

Anchovy puttinesca toasts, tomato, black olive,  
basil, capers (DF)

Smoked haddock croquette, pickled cucumber,  
dill mayo

Crab rarebit, toasted rye bread, cornichon,  
shaved mushroom

### VEGETARIAN/ VEGAN

Cheddar & jalapeno cornbread muffins, chilli jam,  
chives (V)

Truffled ricotta, tomato confit, red onion jam,  
croustade (V)

Smoked beetroot hummus, glazed fig, goats cheese,  
lentil cracker (V,GF)

Creamy buratta, roasted tomato, black olive, tomato  
cracker (V,GF)

Roasted pumpkin tartlet, crispy sage, pickled walnut,  
parmesan (VG,DF)

XO cauliflower, sesame cracker, lime gel, coriander  
(VG,GF,DF)

Jerusalem artichoke cracker, roasted hazelnut,  
parmesan, truffle oil (V, GF)

3 canapes £15pp | 4 canapes £20pp | 5 canapes £25pp  
6 canapes £30pp | 7 canapes £35pp | 8 canapes £40pp

### SAVOURY

Slow roasted pork belly, mustardy lentils, salsa verde (GF,DF)

Spiced lamb meatballs, tabbouleh, pomegranate, tahini sauce (DF)

Confit chicken with miso sweetcorn puree, wild mushrooms, sesame & truffle oil (GF,DF)

Soy braised beef cheeks, fragrant basmati rice, crispy onions, chives (GF,DF)

Truffle mac 'n' cheese, gruyere crumb, lemon & parsley gremolata (V)

Butterbean cassoulet, spiced cauliflower, tarragon dressing (VG,GF,DF)

Miso glazed aubergine, almond and harissa cous cous, lime and micro coriander (VG,DF)

Truffle arancini, porcini emulsion, parmesan, chives (V)

Buratta Pugliese, Isle of Wight tomatoes, pesto Genovese, pine nuts (V,GF)

### SWEET

Saffron rice pudding, vanilla poached plums (V,GF)

Chocolate brownie bites, salted caramel ice-cream (V)

Banoffee pie, caramelised banana, pecan praline, toffee sauce (V)

BBQ pineapple, sticky ginger cake, coconut ice-cream, lime toffee sauce (V)

Strawberry Eton mess, vanilla meringue, textures of strawberry, basil & balsamic (V,GF)

Lemon posset, caramelised white chocolate, lemon curd, honey oat crumble (V,GF)

Orange polenta cake, rosemary mascarpone, toasted almond and amaretti crumb (V,GF)

2 bowls £25pp | 3 bowls £30pp | 4 bowls £35pp

5 bowls £40pp | 6 bowls £45pp | 7 bowls £50



# CANAPES

## MEAT

Chicken and apricot terrine, on croute with piccalilli

Rare roast beef, celeriac remoulade , salsa verde on toast

Confit duck taco, pickled cucumber, hoi sin

Beef Carpaccio, frites and béarnaise sauce

Smoked chicken, Caesar cup

Quail egg scotch egg

Harissa chicken, baba ghanoush, labneh, cress

## FISH

Native oysters with chimichurri

Thai green curry prawns

Maple cured salmon, lemon and lime crème cheese, caviar beetroot cone

Seared tuna, avocado puree, siracha mayo, wasabi, blue taco

Seared scallop, pea puree, black pudding crumb, bacon

Seabass ceviche, beetroot puree, wasabi

## VEGETARIAN

Whipped goats cheese cone, chilli jam, black olive crumb

Heritage tomato bruschetta with buratta

Pont Neuf with béarnaise

Lemon polenta and red pesto

Beetroot blini, dill, soft cheese and chives

Ratatouille spoon, crumbled feta

Leek and pea croquets, tomato salsa

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

Minimum order - £700

## VEGAN

Cucumber cups with glass noodles

Vegetarian California roll, wasabi mayo

Crispy tofu with sweet soy dressing

Pont Neuf with home made ketchup

Wild mushroom arancini with pepper puree

Crispy quinoa gyoza, tubby chef soy sauce

Whipped vegan feta, pepper puree, artichoke, herb oil

## DESSERTS

Spiced carrot cake, cream cheese, walnut cake crumb

Petit chocolate eclairs

Lemon and poppy seed sponge, raspberry textures

Macaroons

Salted caramel brownie, strawberry (vegan and gluten free)



# BOWL FOODS

## MEAT

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

Chicken katsu curry

Chimichurri lamb shoulder, zaatar roasted new potatoes, mint yoghurt

Sirloin steak, Pont Neuf, béarnaise

Thai green chicken curry, steamed rice

## FISH

Seared cod, crushed new potatoes, wild mushroom cream sauce

Roasted Salmon, pea and mint risotto

Prawn Thai red curry, steamed rice

Pesto sea bass, red pepper and tomato gnocchi

## VEGETARIAN

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

## DESSERTS

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

# PRIVATE DINING



3 Course Menu - £65pp

BREAD & BUTTER + £4pp

A selection of warm flavoured breads and butters to kick the start the dinner in style

STARTER

Roasted tomato & red pepper soup, pesto Genovese, pinenuts  
(VG,GF,DF)

Delica pumpkin soup, pumpkin seeds, pickled walnut, gruyere (V,GF)

Smoked ham hock terrine, pickled walnut apple ketchup, griddled  
toast (GF)

Truffle arancini, porcini emulsion, aged parmesan, chives, truffle oil  
(V)

Burrata Pugliese, marinated tomatoes, extra virgin olive oil, basil cress  
(V,GF)

Flamed kohlrabi, smoked cashew hummus, black garlic, chicory,  
dukkah (VG,GF,DF)

Wild mushroom tart, white onion puree, pickled shallots, egg yolk jam,  
micro salad (V,DF)

Fire roasted sweet potato, almond tahini, spiced chickpeas, oregano  
honey (VG,DF,GF)

MAIN

San Marzano tomato tart, smoked aubergine puree, caramelised red  
onion, pecorino (V)

Miso glazed celeriac fondant, celeriac puree, caramelised shallot tart  
tatin, watercress (V, DF)

Blackened cod, chorizo & butter beans, wild garlic pesto, crispy  
matchstick potatoes (GF,DF)

Pan fried salmon, Goan curry sauce, roasted pumpkin, wild rice, lime &  
coriander (GF,DF)

Crispy pork belly, truffled cauliflower puree, caper & raisin, roasted  
shallot, cider jus (GF,DF)

Braised ox cheek, celeriac puree, savoy with smoky bacon, red wine jus  
(GF,DF)

Confit chicken, miso sweetcorn, sesame wild mushrooms, asian greens,  
xo sauce (GF,DF)

DESSERT

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

Pear and almond frangipane tart, cognac soaked prunes, crème fraiche  
(V)

BBQ pineapple, sticky ginger cake, coconut ice-cream, lime toffee sauce  
(V)

Strawberry Eton mess, vanilla meringue, textures of strawberry, basil &  
balsamic (V,GF)

Lemon posset, caramelised white chocolate, vanilla poached plums, oat  
crumb (V,GF)

Tiramisu, marsala mascarpone, chocolate ganache, espresso (V)

Burnt basque cheesecake, stewed seasonal fruits in a vanilla syrup (V)



# PRIVATE DINING

## 3 Course Menu - £75pp

### STARTER

Beef carpaccio | aged balsamic | rocket cress | black truffle | parmesan crisp | capers

Prawn and crab tian | sourdough croute | baby gem | avocado puree | marie rose | tomato concasse

Heritage tomato | burrata | foraged herbs | rocket oil | pickled shallots | black olive crumb

### MAIN

Herb rolled lamb cannon | pomme anna potato | pea and mint velouté | fricassee leeks and greens | red wine Ju

Seared sea bass | truffle pomme anna | Jerusalem artichoke puree | ratatouille

Spinach and ricotta cannelloni | white bean wild mushroom broth | chive oil | cress

### DESSERT

Apple tarte tatin | crème anglaise | raspberries

Hazelnut and chocolate torte | chocolate and popping candy soil | clotted cream ice cream | salted caramel

*Vegan alternatives available on request*

## 3 Course Menu + Canapés - £85pp

### STARTER

Gravlax | caviar | croutons | water cress | chive oil | crème fraiche

48 hour cooked pulled lamb shoulder chimichurri taco | mint yoghurt | pickled cabbage | cress

Wild mushroom bruschetta | truffle oil | vegan parmesan | cress(vegan)

### MAIN

Seared sea bream | truffle pomme anna | sauteed broad beans and peas | pea shoots | keta caviar | split white wine sauce

Hereford beef | beef bon bon | thousand-layer potato | heritage glazed carrots| cauliflower cheese | celeriac puree | red wine ju

Vegan wellington | truffle pomme anna | heritage glazed carrots| cauliflower cheese | celeriac puree | red wine ju (vegan)

### DESSERT

Summer Berry pavlova

Sticky toffee pudding | raspberry | clotted cream ice cream | toffee sauce

## 3 Course Menu + Canapés - £95pp

### STARTER

Seared scallop | pea and mint velouté | pancetta | crumbled black pudding | mint oil

Shallot tarte tatin | shaved parmesan, watercress salad (vegan optional)

Lamb croquettes | mint ju | caramelised carrot puree

### MAIN

Beef wellington | triple cooked pomme anna | leek and pea fricassee | cauliflower puree | red wine ju | (all served medium)

Monkfish wellington | pomme anna | leek and pea fricassee | white wine cream sauce and chive oil | caviar

Truffled portobello, shitake, chestnut and oyster mushroom ragout | butter bean | pomme puree

### DESSERT

Flourless chocolate cake | slow gin poached cherries | vanilla crème fraiche

Vanilla cheese cake | passion fruit | mango puree | biscoff crumb | honey comb

# SHARING PLATES



## SHARING PLATES

All dishes to be shared and enjoyed by the entire table. Canapes and desserts can be added upon request.

### ITALIAN SHARING FEAST - £50pp

Polpette meatballs in a rich tomato sauce with basil  
Ricotta and broad bean bruschetta with mint  
Griddled polenta chips with rosemary salt  
Fennel and orange salad  
Pesto genovese with aged balsamic

### MIDDLE EASTERN MEZZE - £50pp

Spiced lamb meatballs with pomegranate molasses  
Chickpea and sweet potato falafel  
Tabbouleh with tomato and cucumber  
Tahini & yoghurt sauce  
Lavash bread, spiced zaatar bread, tomato & chilli bread

### ASIAN STREET FOOD - £50pp

Blackened chicken skewers with satay sauce  
Miso glazed aubergine with garlic and spring onion  
Kimchi slaw with ginger and lime  
Rice noodle pad thai salad with peanuts  
Smacked cucumber with crispy chilli oil

### INDIAN SHARING PLATES - £50pp

South Indian salmon curry with coconut cream  
Maaki lentil dal with tomatoes and cinnamon  
Spiced butternut squash with a curry leaf tarka  
Spicy slaw with red chilli, coriander and mango  
Garlic and coriander naan

### GREEK STYLE BANQUET - £50pp

Pork souvlaki skewers with oregano  
Glazed mushroom shawarma skewers  
Greek salad with feta and olive oil  
Giant harissa cous cous with roasted veg  
Tzatziki with cucumber and mint



# SHARING STYLE

## SHARING PLATES

*Choose one menu for all your guests*  
*Special dietary requirements will be catered for*  
*Minimum of 20*

**I - £45pp**

Mongolian beef (GF)  
Sweet chilli salmon (GF)  
Mongolian tofu and green peppers (VE, GF)  
Vermicelli noodle stir fry (VE, GF)  
Asian pickled slaw (VE, GF)  
Prawn crackers

**II - £55pp**

Braised shoulder of lamb tagine (GF)  
Sumac spiced seabass (GF)  
Vegetable tagine (VE, GF)  
Lemon and coriander couscous (VE)  
Roasted aubergine, labneh, pomegranate, avocado, salad leaf (GF)  
Toasted flatbread (VE)

**III - £65pp**

Griddled harissa chicken thighs (GF)  
Hickory smoked harissa sea bream (GF)  
Stuffed pepper and halloumi (V, GF)  
Bulghur, wild rice, pomegranate, and soft herbs (VE)  
Aubergine, red onion, peppers, rocket, sumac dressing (GF)  
Charred flatbread (VE)

*Minimum order of £700 spend\*\**

## SHARING BOARDS

*Each platter serves 6 persons*  
*Minimum of 24*

**KENT CHEESE BOARD - £35 per 6 persons**

Ashmore Farmhouse, Canterbury Cobble, Chaucer's, Kelly's and  
Kentish Blue cheese with fruit chutney, celery, and crackers

**CHARCUTERIE - £30 per 6 persons**

A range of sliced deli meats, fresh baked organic baguette and  
mixed olives and fruit chutney

**VEGAN MEZZE - £30 per 6 persons**

Selection of mixed olives, vegan feta, roasted peppers and  
courgette, fresh baked organic baguette, beetroot and dill hummus,  
spinach and kale falafel and tomato chilli dip

**HALAL - £35 per 6 persons**

Lemon and thyme chicken, turkey breast, halal pepperoni slices,  
roasted peppers, olives, freshly baked organic baguette, and a  
tomato red pepper dressing

**SWEET TREATS - £25 per 6 persons**

Salted caramel brownies, blackberry and honey comb cheesecake,  
macaroons, dessert pots



# MINIATURES

## CLASSIC MINIATURES - £40pp

*Minimum of 15 people*

Sausage rolls | homemade ketchup

Scotch eggs with pickle

Harissa chicken skewer | Labneh

Tempura prawns | sweet chilli

Wild mushroom and goats cheese quiche

Lemon and poppy seed cake | Chantilly cream

## LUXURY MINIATURES - £55pp

*Minimum of 15 people*

Mini beef wellington

Honey glazed chicken skewers

Prawns gyoza | sweet soy dipping sauce

Butterscotch miso salmon skewer | wasabi mayo.

Wild mushroom and goats cheese quiche

Tomato and mozzarella arancini | pepper puree

Blackberry and honey comb cheesecake

Salted caramel brownie

*Delivery charge of £50\*\**



# GRAZING BOARDS



# 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)*

## CHEESE & CHARCUTERIE

Selection of Crackers (GF) & Chutney  
Fresh & Dried Fruits  
Olives & Walnut  
Seasonal Garnish  
British Blue Stilton  
Creamy Brie  
Manchego  
Wensleydale & Cranberries  
Extra Mature British Cheddar  
Prosciutto di Parma  
Saucisson  
Chorizo

## SWEET

Chocolate Pieces  
Fresh Fruit  
Mixed Nuts  
Mini Blondie & Brownie Squares (gluten free)  
Pretzels  
Mini Cookies (gluten free)  
Chocolate Pots

*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

- More than 30 working days prior to the event – client will receive a full refund
- 14 x days prior to the event – client will receive a 50% refund or can be offered an alternative date
- 14 working days or less – no refund

**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.

## C A T E R I N G

### T o m s   K i t c h e n

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

### 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

### B a n q u e t

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