

WINDSOR  MAIDENHEAD
Boat Company

2017 Menu Pack

By



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Just to help you find what you
are looking for.



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All Prices are exclusive of VAT.
A low number surcharge may apply.

Breakfast

The most important meal of the day! Where better to enjoy it than cruising along the River Thames.



Morning pastries

Mini breakfast pastry selection
Fresh filter coffee or tea
Fruit Juices
£4.60 per person

Continental

Mini breakfast pastry selection
Continental meats and cheese
Fresh fruit platter
Selection of fruit yoghurt pots
Honey, Dried fruits and seeds
Fresh filter coffee or tea
Fruit juices
£7.50 per person

Breakfast rolls

Green back bacon rolls
Cumberland pork sausage rolls
Fresh filter coffee or tea
Fruit juices
£5.40 per person

Full English breakfast

Green back bacon, Cumberland pork sausage, scrambled egg, baked beans, Italian herbed tomatoes, black pudding and buttered mushrooms
Fresh filter coffee or tea
Fruit juices
Buffet £9.20 per person
Plated £12.50 per person

“The full buffet experience”

For the full breakfast experience enjoy a combination of the Continental menu and the Full English Breakfast menu. £14.50 per person

Vegetarian, Gluten free and other dietary requirements are available on request prior to event. All Prices are exclusive of VAT.
The Riverboat Chef - Gareth Pugh – gareth@wmbcboats.com – 6 Montague Close, Walton-on-Thames, Surrey, KT12 2NF

Sandwiches and Afternoon Tea

One of the highlights of the tradition English day out,
adding that little extra to your river trip.



Sandwich Platter

Classic deep filled sandwiches made with thick sliced white and wholemeal breads

16 quarters serves 4 people £8.20

Tortilla wraps are available as an alternative to thick sliced bread for an extra 30p per head or £9.40 per platter

Cream Tea

Freshly baked homemade scones served with strawberry jam and clotted cream

£5.00 per person

Sandwich Tea

Classic deep filled sandwiches made with thick sliced white and wholemeal breads

Selection of home cooked tray bakes

£6.25 per person

Afternoon Tea

Elegant finger sandwiches on a mix of thick sliced white and wholemeal breads

Freshly baked homemade stem ginger and vanilla fruit scones served with strawberry jam and clotted cream

Delicate selection of fresh cakes and pastries

Freshly brewed cup of tea or coffee

£10.80 per person

Credit Crunchers

A selection of finger and fork buffets to suit those on a restricted budget.



MENU 1

Selection of white and wholemeal sandwiches
Vegetarian Quiche platter
Tortilla chips and dips

£5.50 per person

MENU 2

Selection of white and wholemeal sandwiches
Tortilla chips and dips
Deep filled apple pie

£6.80 per person

MENU 3

Selection of white and wholemeal sandwiches
Sausage rolls
Scotch eggs
Mini Cornish pasties
Tortilla chips and dips

£7.50 per person

MENU 4

Selection of white and wholemeal sandwiches
Cajun chicken wings
Pork and egg pie
Tortilla chips and dips

£8.00 per person

MENU 5

Selection of white and wholemeal sandwiches
Sausage rolls
Vegetarian Quiche platter
Pork pies
Tortilla chips and dips
Apple pie or strawberry gateau

£9.80 per person

MENU 6

Beef, ham and turkey platter
Smoked salmon and mackerel platter
Coleslaw
Potato salad
Vegetarian Quiche platter
Mixed leaf salad
Salad dressings
French bread and butter

£11.75 per person

Cheese Board

Selection of traditional cheeses served with
crackers, chutneys, grapes and butter

£29.10 per 10 people

Desserts – 1 dessert of the day £2.80 per person – choice of 2 desserts of the day £3.15

Strawberry gateau	Apple tartlets	Chocolate fudge cake
Black forest gateau	Chocolate tartlets	Plum crumble tart

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Cold Fork Buffets

Perfect for those hot summer days



How it works!

- 1) Choose the menu option
- 2) Select the dishes as per the option
- 3) Tell us your selection and we will send you an invoice to confirm your selection

Other Menu options are available. We can also tailor make you a bespoke menu.

Option 1

1 Main option

1 option from Sides group 1

1 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Served with cream

£15.00 per person

Option 2

2 Main options

2 options from Sides group 1

1 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Served with cream

£17.50 per person

Option 3

3 Main options

2 options from Sides group 1

2 options from Sides group 2

Freshly baked bakers basket and butter

2 desserts

Served with cream

£21.00 per person

MAINS

Galantine of chicken with pistachio and smoked bacon stuffing

Beef wellington with wild mushroom duxelle served with horseradish cream

Sweet baked gammon served with home cooked spicy apple chutney

Poached salmon fillet with anchovy and chive butter

Duck and pork terrine

(V) Broccoli and stilton quiche

(V) Tomato tarte tatin

SIDES

Group 1

New potato salad with red onion and chives

Spiced cous cous with spring onion

Soft bulgur wheat with tomato, cucumber, onion, parsley and mint

Roast tomato, garlic and thyme pasta salad

Group 2

Wholegrain mustard coleslaw

Mixed leaf salad with pepper, tomato and cucumber

Greek Salad with feta, tomato, red onion, rocket and olives

Seasonal tomatoes with mozzarella and basil

Mixed green bean salad with garlic and parsley

DESSERTS

Baked Vanilla cheesecake with passion fruit coulis

Seasonal Eton mess

Apple Tartlets

Banoffee pie with biscuit base

Cream filled profiteroles with chocolate sauce

Lemon Meringue Pie

Lemon posset

Chocolate truffle tartlets

Pecan pie

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Hot Fork Buffets

Great for a main meal without being too formal.



How it works!

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- 2) Select the dishes as per the option
- 3) Tell us your selection and we will send you an invoice to confirm your selection

Other Menu options are available. We can also tailor make you a bespoke menu.

Option 1

1 Main option

1 option from Sides group 1

1 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Served with custard* or cream

£15.50 per person

Option 2

2 Main options

2 options from Sides group 1

1 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Served with custard* or cream

£18.00 per person

Option 3

3 Main options

2 options from Sides group 1

2 options from Sides group 2

Freshly baked bakers basket and butter

2 desserts

Served with custard* or cream

£22.50 per person

MAINS

Classic beef casserole with herb dumplings

Sliced chicken breast in tarragon crème fresh sauce

Beef chilli con carne with sour cream

Free rang chicken, ham hock and leek pie

Seafood pie with chive mash

Baked salmon fillet with dill and parsley sauce

(V) Mediterranean vegetable lasagne

(V) Mushroom and spinach with hazelnut and truffle oil pie

SIDES

Group 1

New potatoes with rosemary and garlic

Braised rice

Parsley mashed potatoes

Group 2

Honey glazed carrot and parsnip

Cauliflower and broccoli cheese

Mixed leaf salad with pepper, tomato and cucumber

Greek Salad with feta, tomato, red onion, rocket and olives

Seasonal tomatoes with mozzarella pearls, basil and olive oil

DESSERTS

Tiramisu

Jam roly poly*

Apple and mixed berry crumble*

Baked Vanilla cheesecake with passion fruit coulis

Seasonal Eton mess

Brioche bread and butter pudding*

Apple tartlets*

Lemon citrus tart

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BBQ Buffets



The all time favourite with a chef on board cooking fresh from the BBQ.

How it works!

- 1) Choose the menu option
- 2) Select the dishes as per the option
- 3) Tell us your selection and we will send you an invoice to confirm your selection

Other Menu options are available. We can also tailor make you a bespoke menu.

Option 1

- 1 Main option with sauces
- 1 option from Sides group 1
- 1 option from Sides group 2
- Freshly baked bakers basket and butter
- 1 dessert
- Served with cream
- £14.30 per person

Option 2

- 2 Main options with sauces
- 2 options from Sides group 1
- 1 option from Sides group 2
- Freshly baked bakers basket and butter
- 1 dessert
- Served with cream
- £17.20 per person

Option 3

- 3 Main options with sauces
- 2 options from Sides group 1
- 2 options from Sides group 2
- Freshly baked bakers basket and butter
- 2 desserts
- Served with cream
- £22.00 per person

MAINS

- 8oz Cumberland style sausage ring
- 6oz British or Irish fresh ground beef burger served with cheese slices and brioche bun
- Cajun chicken breast
- (v) BBQ corn on the cob
- Pork loin Skewers
- 4oz rump steak with peppercorn rub
- Lemmon grass and coriander king prawn skewer

SIDES

- Group 1
 - New potato salad with red onion and chives
 - Spiced cous cous with spring onion
 - Soft bulgur wheat with tomato, cucumber, onion, parsley and mint
 - Pesto and rocket pasta salad
- Group 2
 - Homemade coleslaw
 - Mixed leaf salad with pepper, tomato and cucumber
 - Greek Salad with feta, tomato, red onion, rocket and olives
 - Seasonal tomatoes with mozzarella pearls, basil and olive oil
 - Mixed bean salad with garlic and parsley

DESSERTS

- Baked Vanilla cheesecake with passion fruit coulis
- Seasonal Eton mess
- Apple Tartlets*
- Lemon citrus tartlets
- Profiteroles
- Banoffee pie

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Reception Canapés

Perfect way to start your event along with a welcome drink or even to make a whole meal!



Traditional canapes

£2.00 per item

(v) Seedless grape and boursin cheese on a basil and oregano crostini

Peppered beef fillet steak wellington with mushroom duxelle and horseradish cream

(v) Red onion and goat cheese tartlet

Slow roasted sticky BBQ pork belly

Scottish smoked salmon with chive scrambled egg and streaky bacon on toast

(v) Fetta and olive brochettes

(v) Cherry tomato with buffalo mozzarella pearl with fresh basal and guacamole

(v) Roasted Mediterranean vegetable filo tartlet

Main bowl canapes to make it meal

£4.50 per item

Seared scallops with asparagus risotto

Sausage and parsley mash with onion gravy

Chilli con carne with nachos

Teriyaki salmon chow mein

Traditional cottage pie and peas

Lamb koftas with rieta

Beef rump stew and dumpling

Chicken Caesar salad

(v) Middle Eastern chickpea and coriander falafel

(v) Greek salad with rocket and feta

Something sweet to finish

£1.50 per item

Flavoured French macaroons

Miniature scone with clotted cream and strawberry jam or lemon cured

Choux bun with Chantilly cream

Chocolate brownie

Carrot cake

Raspberry tartlets

Fresh fruit platter

Miniature berry Pavlova

Lemon tartlet

Chocolate tartlet

- Minimum of 6 items per person from any list -

- Chef recommends four finger canapes, two bowl canapes and two sweet for £20 per person -

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The Great British Roast Carvery is a selection of traditional English roast meats carved by the chef to your plate. The carvery is served with a range of complements, great for any family occasion. £17.50 per person.

Low number surcharge of £50 applies for less than 20 people

Choose two meats to have on the day from the following;

- Turkey crown
- Pork loin
- Rolled lamb leg
- Topside of beef
- Honey glazed gammon
- Three nut wellington (V)

Every carvery cannot be without

- Roast potatoes
- Yorkshire puddings
- Honey glazed parsnips and carrot
- Beans, peas and broccoli
- Accompanying sauces, stuffing and gravy

Choose two desserts to have on the day from the following;

- Pecan pie
- Jam roly poly
- Apple and mixed berry crumble
- Baked Vanilla cheesecake with passion fruit coulis
- Brioche bread and butter pudding
- All served with custard or cream*

Make it three courses by adding a starter for an extra £3.75 per head. Choice of two.

- Soup of the day - Pork, apple and calvados pate – Beetroot and goats cheese salad – Prawn tian -

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The formal dining menu is served at the tables, plated, and includes a selection of breads with coffee served at the end along with truffles.

Guest's pre ordering from a choice of one menu options £29.00 per person

Guest's pre ordering from a choice of two menu options £34.00 per person

Additional cheese course £4.50 per person

Low number surcharge of £75 applies for less than 20 people

Starters

Italian antipasto meats with grilled peppers, olives, artichoke and sundried tomato

Pork, apple and calvados pate with caramelised red onion chutney

Pork belly & duck, chicken & apricot, and ham hock & pea terrine trio

Potted lobster and tiger prawn in crab crème fraiche with toasted ciabatta bread

(V) Red onion and feta tarte with vinaigrette dressed fig and rocket salad

(V) Spiced parsnip and carrot soup

Main course

Lamb loin with brazed red cabbage, fondant potato, peas and beans

Topside of beef wellington with mustard mash and glazed carrots

Para ham wrapped chicken breast with chestnut and pancetta stuffing served with roasted garlic mash and wilted spinach

(V) Butter bean cassoulet with butternut squash and spinach

Roast duck breast with glazed leeks, sweet potato mash and sticky jus

King prawn and asparagus risotto with truffle oil

Dessert

(V) Vanilla & seasonal berry cheesecake

(V) Passion fruit panna cotta

(V) Three tier chocolate mouse

(V) Spiced poached pear

(V) Lemon posset with shortbread and fresh berries

Raspberry, Blackcurrant and white chocolate mouse stack

(V) Tiramisu

Coffee and truffles will follow

- Add pre dinner canapés for £7.70 per head- Choose four canapés from the Canapés menu on page eight -

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Finger Buffet

Selection of freshly made finger sandwiches to include turkey and cranberry, cucumber and dill, beef and horseradish, and brie and red onion chutney

Cranberry glazed hand tied sandwiches

Red onion and goats cheese tartlets

Smoked salmon and cream cheese bagels

Sundried tomato and rosemary palmiers

Doritos, pretzels, nuts and dips

£12.50 per person - low number surcharge may apply

Fancy a dessert?

Selection of finger desserts to include mini mince pies, chocolate brownies, chocolate yule logs and spiced flapjacks

£4.00 per person - low number surcharge may apply

Cold Fork Buffet

Please select 2 main courses

Whole side of salmon wellington

Spiced Christmas gammon

Turkey and leek pie

Fig and blue cheese tart

Smoked fish platter

Please select 2 side dishes

Served with a selection of breads and butter

Caesar salad with anchovies, croutons and Caesar dressing

New potato salad with red onion and chives

Waldorf salad with walnuts, blue cheese and pear

Winter slaw with pecans and chestnuts

Green bean and black olive salad

Please select 1 dessert - served with cream

Mince pies

Baked vanilla cheese cake with winter berries

Chocolate yule log

Mulled berry Eton mess

£15.00 per head - Low number surcharge may apply

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Hot Fork Buffet

Please select 2 main courses

Roasted pork leg with cider and apple chutney
Turkey and leek pie
Cream mushroom ragout
Tradition fish pie
Braised beef stew and dumplings

Please select 3 side dishes

Garlic and rosemary roasted new potatoes
Bubble and squeak
Maple glazed carrots and parsnips
Mulled red cabbage
Braised Brussel sprouts with cream and pancetta

Served with a selection of breads and butter

Please select 1 dessert – served with cream and custard

Winter berry crumble
Cranberry and white chocolate bread and butter pudding
Spotted dick
Apple pie

£ 16.50 per head – low number surcharge may apply

Formal Dining

Please select 1 starter

Duck liver pate laced with Scotch whisky served with apple chutney
Potted lobster and tiger prawn in crab crème fraiche with toasted ciabatta bread
Baby baked brie with red currant jelly and garlic flat bread

Please select 1 main course

Roasted turkey with sage and onion stuffing and pigs in blankets
Baked salmon with dill cream sauce
Three nut wellington
All served with bowls of roasted potatoes, glassed carrots, parsnips and broccoli

Please select 1 dessert

Christmas pudding with brandy sauce
Mince pies with brandy sauce

Filter coffee

£ 28.00 per head – Low number surcharge may apply

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Extras and Terms

Some things to think about that may make your event

Tea and filter coffee £1.50 per person
 Unlimited Self-service coffee machine £200 per machine / 100 people

Additional BBQ item £2.95 per head
 Additional Hot buffet item £4.95 per head
 Additional Cold Buffet Item £4.25 per head
 Additional Side / Salad £1.95 per head
 Additional Dessert £2.95 per head

Vegetarian options for a BBQ will be substituted following the number of main options select.

Vegetarian burger, sausage and skewer

Meals for guests with dietary requirement shall be held in the galley and require them to collect it.

2 Dietary requirements shall be catered for free of charge, if additional requirements necessitate individual dishes being made then an additional charge of £4.00 per dietary request shall be applied.

Hand crafted celebration cakes

The following information is for guidance only and we strongly recommend you discuss your requirements with us before ordering.

All cakes supplied on covered board with lidded box, ribbon and lettering

Cake Flavours;

- Madeira sponge with jam, butter cream and fondant icing
- Chocolate sponge with chocolate butter cream and ganache or fondant icing
- Carrot cake and cream cheese frosting
- Lemon sponge cake with lemon curd, lemon butter cream and fondant icing
- Coffee sponge cake with coffee butter cream and fondant icing

	Square			Round		
7 inch serves	9 inch serves	11 inch serves	7 inch serves	9 inch serves	11 inch serves	
20-24	35-38	55-58	14-18	26-30	46-48	
£60	£70	£90	£55	£65	£80	

Bespoke menu

Let's get creative and make your event unique.



Note from the Chef

"Food is my passion,

Food is my life"

Nothing excites me more than experimenting with and creating tasty food using fantastic produce, which I hope you will be just as excited to eat.

Bespoke menus are something I get very excited about as the possibilities are amazing, allowing me to develop my passion.

Be it a specific theme to match your event or simply some of your favourite dishes this is where I can help put your passion at the heart of your menu.

So I invite you to think outside the box and make it your way.

Look forward to crafting your menu with you.

Gareth Pugh

The Riverboat Chef

The Riverboat Chef

Creating food with a passion from the heart



Gareth Pugh

gareth@wmbcboats.com