

THE BOATHOUSE MENUS



CANAPÉS & BOWL FOOD





CANAPES

MEAT

Parma Ham & Gorgonzola Crostini
Contains: Gluten & Dairy

Char Sui Pork Belly Skewer Apple Gel Crackling Crumble
Contains: Gluten

Japanese Chicken Skewer (GF)
Kewpie Emulsion | Toasted Black Sesame
Contains: Egg & Sesame

Hoisin Duck Potato Cake Spring Onion & Cucumber
Contains: Gluten

Black Truffle Quail Scotch Egg Black
Pepper & Mustard Mayo
Contains: Gluten & Dairy

Chicken Liver Parfait Choux Bites Chicken Skin Crumb
Contains: Gluten & Dairy

Bacon Jam & Farmhouse Cheddar Cracker
Contains: Gluten & Dairy

Seared Beef Skewer (GF) Black Pepper & Horseradish Emulsion
Contains: Egg & Dairy

Pimento Orzo & Pancetta Cup Crispy Garlic Crumb
Contains: Gluten & Dairy

FISH & SEAFOOD

London Cure Salmon Charcoal Cracker
Tarragon, Honey & Red Apple Cream Cheese
Contains: Gluten, Dairy & Fish

Garlic & Chilli Prawn Skewer (GF)
Lime Emulsion | Toasted Black Sesame
Contains: Shellfish Contains: Gluten, Dairy & Fish

Hot Smoked Salmon Tartlet Lemon & Dill Crème Fraiche
Contains: Gluten, Dairy & Fish

Smoked Mackerel Pate Rosemary Cracker
Pomegranate Molasses & Seeds
Contains: Dairy & Gluten

Chilli & Garlic Crab Doughnut
Black Pepper & Lemon Emulsion | Angel Hair Chilli
Contains: Egg & Shelfish

Harissa Prawn Skewer (GF)
Preserved Lemon Emulsion | Poppy Seeds
Contains: Egg & Shelfish

Curried Coconut King Prawn Skewer | Poppy Seed
Contains: Dairy

Hot Smoked Salmon Teriyaki Rice Cracker Mirco Green
Contains: Gluten

VEGETARIAN/ VEGAN

Brie & Cranberry Tartlet (V)
Contains: Gluten & Dairy

Whipped Goats Cheese Rosemary Cracker
White Truffle Honey Drizzle (V) - Contains: Gluten

Soy Sesame, Garlic & Ginger Tofu Skewer (VG, GF)
Yuzu Vegan Mayo - Contains: Soya

Tomato & Basil Polenta Bites (VG, GF)
Sundried Tomato & Olive & Tapenade

Teriyaki Tempeh Skewer (VG, GF)
Spring Onion & Toasted White Sesame
Contains: Gluten

Vegetable Spring Roll & Sweet Chilli Dip (VG)
Contains: Gluten

Spinach & Porcini Mushroom Roll & Posh Ketchup (VG)
Contains: Gluten

Poppy Seed & Chive Goat's Cheese 'Truffle' Skewer (v)
Contains: Dairy

Chili Lime Polenta Fries with Tomato Chipotle Jam (VG, GF)

Halloumi & Aubergine Filo Pastry with honey drizzle
Contains: Gluten & Dairy

4 Canapés £26pp | 5 Canapés £32pp | 6 Canapés £38pp | 7 Canapés £42
Delivery charge of £60



BOWL FOOD

MEAT

- Fajita Chicken (GF) Lime & Coriander Rice | Vine Tomato Salsa | Corn Tortilla Chips | Soured Cream & Chive
Contains: Dairy
- Char Sui Pork Toasted Black Sesame Rice | Chinese Pickled Cucumber
- Seared Bavette Steak (GF) Lemon Thyme Confit Baby Potatoes | Chimichurri Sauce | Lemon & Balsamic Rocket Salad
- Gochujang Pulled Pork Black Sesame Steamed Rice | Pickled Cucumber & Spring Onion
Contains: Gluten
- Hoisin Duck Breast Steamed Rice | Pickled Carrot & Beansprout Salad
- Slow Braised Cider & Thyme Pulled Pork Beetroot & Carrot Slaw | Apple Sauce | Crispy Onions
Contains: Gluten
- Adobo Chicken (GF) Coconut & Coriander Rice | Sauteed Vegetables
- Chicken Shawarma (GF, DF) Pickled Cucumber | Flat bread | Garlic Aioli
Contains: Egg

FISH

- Yuzu Miso Baked Cod Shitake & Dashi Risotto | Toasted Sesame | Bonito & Nori
 - Curried Coconut King Prawn (GF) Turmeric Baby |Potatoes | Poppy Seed Yoghurt
Contains: Dairy
 - Preserved Lemon Baked Salmon Belly (GF, DF) Tender-Stem Broccoli | Mediterranean Quinoa
 - Dukkah Crusted Seabass Pea & Mint Giant Cous Cous | Harissa & Lemon Crème Fraiche
Contains: Dairy & Gluten
 - Thai Style King Prawns (DF) Thai Green Papaya Salad | Sweet Basil & Chilli Dressing
Contains: Gluten
 - Teriyaki Baked Salmon Belly Edamame Bean & Cabbage Slaw | Toasted Black
- 2 bowl pp £47pp | 3 bowl pp £67pp | 4 bowl pp £87pp
Delivery charge of £60

VEGAN

- Fajita Tofu (GF, Vg) Lime & Coriander Rice, Vine Tomato Salsa, Corn Tortilla Soya Chive Yogurt
- Chimichurri Portobello Mushroom (GF, Vg) Lemon Thyme Confit Baby Potatoes | Chimichurri Sauce | Lemon & Balsamic Rocket Salad
- Shawarma Jackfruit (GF, Vg) Pickled Cucumber | Flat bread | Garlic Aioli
- Harissa Aubergine (Vg) Mediterranean Vegetable Cous Cous | Mint Yogurt
- Slow Braised Cider & Thyme Pulled Jackfruit (Vg) Beetroot & Carrot Slaw, Crispy Onions and Apple Sauce
Contains: Gluten



CANAPES

MEAT

Chicken and apricot terrine, on croute with piccalilli

Rare roast beef, celeriac remoulade , salsa verde on toast

Beef Carpaccio, frites and béarnaise sauce

Smoked chicken, Caesar cup

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

Seabass ceviche, beetroot puree, wasabi

VEGAN

Cucumber cups with glass noodles

Vegetarian California roll, wasabi mayo

Crispy tofu with sweet soy dressing

Wild mushroom arancini with pepper puree

Crispy quinoa gyoza, tubby chef soy sauce

Whipped vegan feta, pepper puree, artichoke, herb oil

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

*Minimum order £700
Delivery Charge of £50*

VEGGIE

Whipped goats cheese cone, chilli jam, black olive crumb

Heritage tomato bruschetta with buratta

Beetroot blini, dill, soft cheese and chives

Ratatouille spoon, crumbled feta

DESSERT

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 FOOD

MEAT

Grilled chicken | Caesar dressing | baby gem | parmesan | soft boiled egg

Wild rice | parsley and mint dressing | petit pois | rocket | ham hock

Fattoush salad | pesto chicken - £8

FISH

Tuna Niçoise salad

Prawn | Marie rose | tomato salsa | avocado puree | baby gem | croutons

Hot Smoked salmon | grilled artichoke | freekeh | soft herb dressing

Smoked salmon | roasted new potato | wholegrain mustard dressing | capers | watercress

VEGETERIAN

Sweet potato falafel | roasted chickpea | pomegranate molasses | red peppers | courgette | hummus

Burrata | heritage tomato | rocket | aged balsamic

Spicy gyoza | rice noodle salad | ponzu dressing | toasted sesame

DESSERT

Lemon sponge cake, raspberry coulis, dehydrated raspberries

Winter Berry Eton Mess

Salted caramel brownie, honeycomb crumb, Chantilly cream

2 bowls £22pp | 3 bowls £32pp | 4 bowls £42pp

*Minimum order £700
Delivery Charge of £50*

MEAT – POULTRY – GAME	FISH – SEAFOOD	VEGETARIAN – VEGAN SERVED COLD
Acorn fed air dried ham with whipped Manchego cheese mousse and fresh fig	Lime scented scallops, mushroom gel and pancetta crumble	Parmesan shortbread with dried tomato paste, bocconcini and rocket pesto
Onion seed shortbread with caramelised onion and fennel cured beef	Light cured sea trout with wasabi yoghurt, English green pea spikelet	Cauliflower and gorgonzola panna cotta with red pepper and savoury granola
Rocket pancake, garlic marinated lamb with rosemary cream	Puffed rice cracker with smoked salmon cream, dill mouse and trout caviar	Flat bread crisp with whipped English goats’ cheese, pickled baby vegetables, smashed hazelnuts crumbs
Black pepper biscotti with seared sirloin, grilled lettuce, and mustard seed caviar	Brown sugar cured tuna sourdough crostini with citrus dressing	Black rice sushi rolls, pickled carrots, red pepper and cucumber with soya dip (vg)
Sesame crispy duck with snake beans, pak choi and spring onion salad	Deconstructed lobster club sandwich stack with lemon gel (Supplement £0.75 per person +VAT)	Compressed watermelon with vegan feta, spring onion salad with toasted quinoa and lemon dressing (vg)
Cucumber with pulled smoked chicken, tarragon and truffle dressing	Beetroot gazpacho jelly with garlic, ginger marinated tiger prawns	Corn taco with avocado cream and spiced dried corn salsa
Corn feed chicken and black olive ballantine with chorizo jam	Brown crab, avocado and chili taco with lime soured cream	Turmeric blini with beetroot hummus and sumac roasted cauliflower (vg)
Black rice cracker with carrot mousse and miso glazed chicken and micro coriander	Burnt mackerel, preserved Yorkshire rhubarb pickle, and watercress blini	Crispy buckwheat pancake, roasted summer mushrooms and thyme cream
Char grilled sour dough with salted ricotta, asparagus with pan fried guinea fowl	Octopus and asparagus salad with lemon crostini	Tapioca crackers with charred broccoli florets and whipped horseradish (vg)
Shaved white radish and horseradish ravioli with seared wood pigeon	Sea trout ceviche with pink grapefruit and mango salsa	Kent carrot jelly, celery and tomato salsa, sage crumbs (vg)

10 guests £51.20 pp | 20 guests £35.80 pp | 30 guests+ £30.60 pp
(based on 6 canapes per person)

MEAT

Crispy polenta chicken Caesar salad with rapeseed oil ciabatta croutons and micro herbs

Seared rosemary and garlic lamb with Greek salad, crumbled feta cheese, pitta crisps

Grilled sirloin with green bean, pea and onion salad, caramelised onion puree and chimichurri

FISH

Soy glazed salmon with ginger soba noodles, pickled vegetables

Pan fried sea bream with pea, lemon and fennel salad

Grilled tuna with roasted courgette, tomatoes red onion with lemon and caper sauce

VEGETARIAN/ VEGAN

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)

DESSERT

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)

10 guests £60.60 pp | 20 guests £45.20 pp | 30 guests+ £40.00 pp
(based on 4 bowls per person)



GRAZING BOARDS & NIBBLES



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

Salted caramel brownies
Blackberry & honey comb cheesecake
Macaroons
Dessert pots
Exotic fruit platter

Gluten free and vegan upon request

Delivery charge of £50



MINIATURES

CLASSIC MINIATURES - £40pp

Minimum of 15 people

Tubby chefs' 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 MINITURES - £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

12.5% service charge applies to bill

Delivery Charge of £50

MMY MENU





DIM SUM & PIZZA

DIM SUM LAB

**Vegetable jiao-zi dumplings; 8pcs vegetable fillings
sichuan chilli oil £9 (v) - £10**

Truffle mushrooms bao set, 3 pcs - £9

Classic roasted pork bao set, 3pcs - £9

Vegetable spring rolls set, 5pcs (v) - £8

Sesame prawn toast, 3pcs - £10

NEOPOLITAN PIZZA

Marinara; tomato sauce, garlic, oregano, evo - £9

Margherita; tomato sauce, mozzarella, basil, evo - £12

Diavola; tomato sauce, spicy salami, mozzarella, basil, evo - £16

Parma; tomato sauce, parma ham, mozzarella, basil, evo - £16

Capricciosa; tomatoes, mozzarella, mushrooms, ham, basil and evo - £17

Bufalo PDO; tomato sauce, buffalo mozzarella - £17

Napoletana; tomato sauce, mozzarella, anchovies, black olives, basil and evo - £16

Fresca; mozzarella, ricotta, parma ham, basil and evo - £16

Tartufella truffle sauce, mozzarella, mushrooms, evo (white pizza) - £19

+ £3 Gluten Free base

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.

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

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

£50 additional delivery charge applies

M m y

Catering bookings must be confirmed and paid in full a minimum of 7 days prior to the event date.
Catering orders are non-refundable and cannot be reduced 7 days or less from the booked event date
It may be possible to increase your catering order less than 7 days prior to your event date subject to agreeing this with the caterer
Some caterers require confirmation two weeks prior to the booking date and will confirm when booking.
Service charge of 12.5% applies to the bill

Ingredientist

Catering bookings must be confirmed and paid in full a minimum of 7 days prior to the event date.
Catering orders are non-refundable and cannot be reduced 7 days or less from the booked event date
it may be possible to increase your catering order less than 7 days prior to your event date subject to agreeing this with the caterer
Some caterers require confirmation two weeks prior to the booking date and will confirm when booking.
Service charge of 12.5% applies to the bill
Minimum 12 guests
£60 additional delivery charge applies

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.

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.