



2024/25 Menu Pack

By



WINDSOR MAIDENHEAD BOAT COMPANY

Welcome,

Thank you for taking the time to review our menu pack, curated by the Riverboat Chef.

While several menus are included in our standard package, there is an option to upgrade to additional choices, as detailed in each menu type.

Unless otherwise specified during booking, we aim to serve the meal approximately 30 minutes after departure. The Windsor and Maidenhead Boat Company is committed to accommodating your dietary and allergy requirements for you and your guests. We kindly request that you provide us with as much notice as possible to ensure we can tailor our offerings to meet your needs. Please be aware that requests made less than 14 days before the charter may not be feasible.

Due to limited space in the galley, we make every effort to prevent cross-contamination of ingredients. While our equipment is thoroughly cleaned before food preparation, it's not practical to have separate equipment or preparation areas for allergy-friendly foods.

During the charter, guests with dietary and allergy requirements are asked to identify themselves to the galley team. All foods must be pre-booked and collected from the galley to ensure accuracy. Please verify the correctness of your order when collecting food from the galley team.

2 Dietary requirements shall be catered for free of charge. If additional requirements necessitate individual dishes being made, an additional charge of £5.00 per dietary request shall be applied.

For those with severe allergies requiring an EpiPen, we request, as a safety precaution, that you bring both EpiPens and inform the skipper of their location (e.g., in a pocket or bag).

If you desire anything different from what is outlined in this pack, please feel free to ask, and we will do our utmost to accommodate your preferences.

Special dietary needs, including vegetarian, vegan and gluten-free options, can be arranged upon request prior to the event.

WINDSOR MAIDENHEAD BOAT COMPANY

Afternoon Tea

Afternoon Tea stands as a quintessential English outing, imparting that special touch to your river excursion.
This delightful experience included in the hire charge if chosen

Sweet Afternoon Tea

Fresh selection of finger sandwiches;
Glazed ham and rocket on white bread
Roast beef and watercress on wholemeal bread
Cucumber and cream cheese on white bread
Smoked salmon on wholemeal bread
Egg and Cress of white bread
Cheese and red onion on wholemeal bread

Fruit scones with strawberry jam and clotted cream

Lemon posset
Raspberry fruit tart
Choux buns
Chocolate brownie

Freshly brewed cup of tea or coffee

Add an extra indulgence with a glass of champagne served with the tea for £7.50 per person including VAT

Special dietary needs, including vegetarian, vegan and gluten-free options, can be arranged upon request prior to the event.

Savoury Afternoon Tea

Fresh selection of finger sandwiches;
Glazed ham and rocket on white bread
Roast beef and watercress on wholemeal bread
Cucumber and cream cheese on white bread
Smoked salmon on wholemeal bread
Egg and Cress of white bread
Cheese and red onion on wholemeal bread

Sausage and apple rolls
Cheese and onion quiche
Boursin and grape crostini
Mushroom frittatas

Fruit scones with strawberry jam and clotted cream

Freshly brewed cup of tea or coffee

WINDSOR MAIDENHEAD

BOAT COMPANY

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

- 2 Main option
- 1 option from Sides group 1
- 2 option from Sides group 2
- Freshly baked bakers basket and butter
- 1 dessert
- Included in hire charge if chosen

Option 2

- 2 Main options
- 2 options from Sides group 1
- 3 option from Sides group 2
- Freshly baked bakers basket and butter
- 1 dessert
- £7.50 per person surcharge

Option 3

- 3 Main options
- 2 options from Sides group 1
- 3 options from Sides group 2
- Freshly baked bakers basket and butter
- 2 desserts
- £15.00 per person surcharge

MAINS

- Homemade individual chicken and leek pies
- Roast beef, pulled pork and baked gammon platter
- Poached salmon fillet with anchovy and chive butter
- Sandwich, wrap and bun platter (Bakers Basket is replaced with tortilla chips and dips)
- Spinach and smoked salmon roulade
- Thai chicken skewers
- (V) Broccoli and stilton quiche
- (V) Tomato tarte tatin
- Smoked Salmon, Mackrel and Prawn platter
- Teryaky beef noodle salad

SIDES

- Group 1
- New potato salad with red onion and chives
- Sweet potato, beetroot and feta salad
- Soft bulgur wheat with tomato, cucumber, onion, parsley and mint
- Pesto and rocket pasta salad
- Group 2
- Wholegrain mustard coleslaw
- Mixed leaf salad with pepper and cucumber
- Greek Salad with feta, tomato, red onion and olives
- Seasonal tomatoes with mozzarella and pesto
- Roasted vegetable and cous cous salad

DESSERTS

- Nutella cheesecake
- Seasonal Eton mess
- Apple Tartlets
- Cream filled profiteroles with chocolate sauce
- Lemon citrus tartlets
- Fresh fruit platter
- Berry roulade
- Banoffee pie with biscuit base
- Pecan Pie
- Tiramisu

Special dietary needs, including vegetarian, vegan and gluten-free options, can be arranged upon request prior to the event.

WINDSOR MAIDENHEAD BOAT COMPANY

Hot Fork Buffets

Great for a main meal without being too formal.

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

2 Main option

1 option from Sides group 1

2 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Included in hire charge if chosen

Option 2

2 Main options

2 options from Sides group 1

3 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

£7.50 per person surcharge

Option 3

3 Main options

2 options from Sides group 1

3 options from Sides group 2

Freshly baked bakers basket and butter

2 desserts

£15.00 per person surcharge

MAINS

Classic beef casserole with herb dumplings
Sliced chicken breast in honey and mustard sauce
Beef chilli con carne with sour cream
Pork stroganoff with onion and mushrooms
Seafood pie with chive mash
Baked salmon fillet with dill and parsley sauce
(V) Mediterranean vegetable lasagne
(V) Goats cheese and spinach tarlet
Chicken and Chorizo Pasta
Sweet potato curry with spinach, coconut and coriander

SIDES

Group 1
New potatoes with rosemary and garlic
Braised rice
Parsley mashed potatoes
Macaroni cheese
Group 2
Glazed carrots, parsnips and greens
Cauliflower and broccoli cheese
Mixed leaf salad with pepper and cucumber
Greek Salad with feta, tomato, red onion and olives
Seasonal tomatoes with mozzarella and pesto
Roasted mederterian vegetables

DESSERTS

Tiramisu
Jam roly-poly
Apple and mixed berry crumble
Nutella cheesecake
Seasonal Eton mess
Brioche bread and butter pudding
Apple tartlets
Lemon citrus tartlets
Berry roulade
Banoffee pie with biscuit base
Pecan Pie

Special dietary needs, including vegetarian, vegan and gluten-free options, can be arranged upon request prior to the event.

WINDSOR MAIDENHEAD

BOAT COMPANY

BBQ Buffets

The barbeque is one of the all-time favourites with a chef on board cooking fresh from the grill and served from the buffet

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

Option 1

- 2 Main option
- 3 side options
- 1 dessert
- Served with cream
- Included in hire charge if chosen

Option 2

- 3 Main options
- 4 side options
- Freshly baked bakers basket and butter
- 1 dessert
- £10.00 per person surcharge

Option 3

- 4 Main options
- 4 side options
- Freshly baked bakers basket and butter
- 2 desserts
- £20.00 per person surcharge

MAINS

- Minted lamb steak
- British or Irish fresh ground beef burger served with cheese slices and brioche bun
- Cajun chicken breast
- Chinese Pork loin steak
- Rump steak with peppercorn rub
- Lemmon grass and coriander king prawn skewers
- Pork and apple sausages
- Sweet chilli salmon fillet
- Grilled marrinated Halloumi
- Honey and mustard chicken breast
- Grilled vegetable skewers

SIDES

- New potato salad with red onion and chives
- Sweet potato, beetroot and feta salad
- Soft bulgur wheat with tomato, cucumber, onion, parsley and mint
- Pesto and rocket pasta salad
- BBQ corn on the cob
- Homemade coleslaw
- Mixed leaf salad with pepper and cucumber
- Greek Salad with feta, tomato, red onion and olives
- Seasonal tomatoes with mozzarella and pesto
- Roasted vegetable and cous cous salad
- Caesar salad with anchovy, bacon and crutons

DESSERTS

- Nutella cheesecake
- Seasonal Eton mess
- Apple Tartlets
- Cream filled profiteroles with chocolate sauce
- Lemon citrus tartlets
- Fresh fruit platter
- Berry roulade
- Banoffee pie with biscuit base
- Pecan Pie
- Tiramisu
- Apple and mixed berry crumble

Special dietary needs, including vegetarian, vegan and gluten-free options, can be arranged upon request prior to the event.

WINDSOR MAIDENHEAD BOAT COMPANY

Reception Canapés

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

5 Traditional canapes count as your food option within the hire charge if chosen.

Traditional canapes

£2.40 per item

- (v) Seedless grape and boursin cheese on a basil and oregano crostini
- Thai chicken skewers with sweet chilli sauce
- (v) Red onion and goat cheese tartlet
- Slow roasted sticky BBQ pork belly
- Deconstructed salmon and anchovy en croûte
- (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

£5.40 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) Chickpea and coriander falafel
- (v) Greek salad with rocket and feta

Something sweet to finish

£1.80 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 frangipanes
- Fresh fruit skewers
- Miniature berry Pavlova
- Lemon tartlet

- Chef recommends four finger canapes, two bowl canapes and two sweets for £24 per person to make a meal-

Special dietary needs, including vegetarian, vegan and gluten-free options, can be arranged upon request prior to the event.

WINDSOR MAIDENHEAD BOAT COMPANY

Great British Roast Carvery

The Great British Roast Carvery features a variety of classic English roast meats skilfully carved by the chef directly onto your plate.

Accompanied by a selection of condiments, it's an ideal choice for any family occasion.

Choice of: 2 meats - Included in hire charge if chosen 3 meats - £10.00 per person surcharge 4 meats - £10.00 per person surcharge

Turkey crown
Pork loin
Rolled lamb leg
Topside of beef
Honey glazed gammon
½ Chicken breast
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
Nutella cheesecake
Brioche bread and butter pudding
All served with custard or cream

Make it three courses by adding a starter for an extra £6.00 per head. Choice of two.
- Soup of the day – Pork pate with French toast – Beetroot and goat cheese salad – Prawn tian -

Special dietary needs, including vegetarian, vegan and gluten-free options, can be arranged upon request prior to the event.

WINDSOR MAIDENHEAD BOAT COMPANY

Formal Dining

- £20.00 per person surcharge -

A sit down, 3 course dinner for a maximum of 60 guests. Guests are required to choose, in advance, from the months menu. Assistance can be given to help collate the information. Place names will be provided with the choices as long as you provide a seating plan. Tables will be laid as 2 long tables with guests split by multiples of 4 – for example, one table of 16 and one table of 20 for 36 guests.

April example

Starters

Potted Crab in Crème Fresh with Chives, Rocket Salad and Toasted Ciabatta
Mushroom Arancini with Pesto and Parmesan Shavings
Leek and Potato Soup with Croutons and Rustic Bread

Mains

Roast Lamb Loin with Dauphinoise Potatoes, Red Cabbage and Red Wine Jus
Chicken and Leek Pot Pie with Spring Greens, Mashed Potato and Jus
Spinach and Pesto Linguine with Roasted Peppers and Green Side Salad

Desserts

Banoffee Pie on a Biscuit Base
Baked Rhubarb with Crème Anglaise
Tiramisu

June example

Starters

Smoked Salmon with Citrus Dressing and Avocado Pate
Pan Fried Haloumi with Green Salad
Tomato and basil Bruschetta

Mains

Buttered Prawns with a Warm Potato and Fresh Pea Salad
Pork Loin with Baby Carrots, Pomme Puree and Apple Jus
Falafel and Tzatziki with Greek salad

Desserts

Chocolate Fondant with ice cream
Red Berry Pavlova
Tarte au Citron

August example

Starters

Whitebait and Aioli with Rocket
Antipasti Meats with Mozzarella
Ratatouille Feuillete

Mains

Thyme Roasted Chicken with Sautéed Potatoes and Buttered Greens
Seafood Paella
Mozzarella, Pine Nut and Tomato Salad

Desserts

Peach Panna Cotta
Chocolate Torte
Key Lime Pie

- Add pre dinner canapés for £10.00 per head- Choose four canapés from the Canapés menu on page eight -

Special dietary needs, including vegetarian, vegan and gluten-free options, can be arranged upon request prior to the event.

WINDSOR MAIDENHEAD BOAT COMPANY

Christmas Menus

Finger Buffet

Selection of freshly made finger sandwiches to include turkey and cranberry, egg and cress, ham and rocket, and brie and red onion chutney

Cranberry glazed cocktail sausages

Red onion and goats cheese tartlets

Smoked salmon and cream cheese bagels

Chinese spring rolls with sweet chilly

Doritos and pretzels with dips

Included in hire charge if chosen

And for dessert!

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

Included in hire charge if chosen

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

Vanilla cheese cake with winter berries

Chocolate yule log

Mulled berry Eton mess

Included in hire charge if chosen

Special dietary needs, including vegetarian, vegan and gluten-free options, can be arranged upon request prior to the event.

WINDSOR MAIDENHEAD

BOAT COMPANY

Christmas Menus

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

- Winter berry crumble with custard
- Cranberry and white chocolate bread and butter pudding with cream
 - Nutella cheesecake
 - Apple strudel with custard

£10.00 per person surcharge

Formal Dining

Pre order from the following menu providing a table plan

Starters

- Melon and Parma Ham Salad
- Salmon Three Ways
- Creamy Garlic Mushrooms with Sourdough

Mains

- Roast Turkey with all the trimmings
- Braised Lamb Shank with Mashed Potato and Roast Root Vegetables
- Root Vegetable Filo Parcel

Desserts

- Black Forest Roulade
- Chocolate Fondant with Vanilla Ice Cream
- Baileys Crème Brulee

£25.00 per person surcharge

Special dietary needs, including vegetarian, vegan and gluten-free options, can be arranged upon request prior to the event.

WINDSOR MAIDENHEAD BOAT COMPANY

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



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The Riverboat Chef

Creating food with a passion from the heart



Gareth Pugh

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