



RIVERSIDE CATERING

WELCOME

Welcome to Riverside Catering's event menus. We offer everything from evening snacks and canapés to full three-course sit-down meals. Everything is included, so there will be none of the surcharges you might find elsewhere.

Our food is lovingly prepared fresh and onsite in our kitchen at Thames Rowing Club. Head Chef Alan Snow trained at Quaglino's and has extensive experience across a wide range of culinary traditions. His menus focus on classic British cooking with a Riverside twist, but also offer flavours from all over the world. Alan will work closely with TRC's General Manager Daniel Duleba (*ex-The Dorchester and the Buck's Club*) to deliver your event perfectly on the day.

We are passionate about provenance and try to source ingredients as fresh and as locally as possible. We are particularly proud of our meat which comes from Cleavers, an independent butcher's in Wandsworth.

We hope you find something to your taste and thank you for booking at Thames Rowing Club.

The Riverside Catering team

RIVERSIDE
CATERING

EVENT MENUS

SPRING / SUMMER

AUTUMN / WINTER

VEGETARIAN / VEGAN

CANAPÉS

BOWL FOOD

BARBECUE

AFTERNOON TEA

EVENING SNACKS

WORKING LUNCH

MOROCCAN SHARING TABLE

CHRISTMAS

SPRING / SUMMER

2 Courses **£45 + VAT** per head 3 Courses **£58 + VAT** per head

STARTERS

Cucumber, Smoked Salmon, and Avocado Stack

Quail, Asparagus & Parma Ham Salad with roasted red pepper oil

Prawn Cocktail

Wild Mushroom & Gorgonzola Gnocchi

MAINS

Spring Lamb with seasonal greens and dauphinoise potatoes

Braised River Beef with parmesan mash and wilted green

Italian Herb Marinated Chicken with summer greens and sauteed potatoes

Vegan Halloumi with sweet potatoes and cannellini beans

DESSERTS

Blueberry New York Cheesecake

Elderflower & Lemon Posset with shortbread | **Summer Berry Pavlova**

Chocolate Brownie with Cranberries

Fruit platter | **Cheese Selection** (£4 + VAT supplement)

Price includes our staff and service charge, tasting and tea and coffee.

Please inform us of any guests with special dietary requirements or allergies at least two weeks before your event.

Detailed allergen information can be provided upon request. Terms of Use apply.

AUTUMN / WINTER

2 Courses **£45 + VAT** per head 3 Courses **£58 + VAT** per head

STARTERS

Spiced Duck with pomegranate and Asian vegetables

Hummus, Avocado & Roasted Cherry Tomato Bruschetta (vegan)

Mini Chicken Satay Skewers with chilli and ginger dipping sauce

Chargrilled Artichoke, Quails Egg, Asparagus, Parma Ham Salad

Salmon & Smoked Haddock Fish Cake with homemade Tartare sauce

MAINS

Miso Marinated Salmon served with pak choy and Asian vegetables

Roasted Butternut Squash and Baked Beetroot and Spinach Wellington
served with potatoes and seasonal vegetables

Chicken Chasseur served with sautéed potatoes and seasonal vegetables

Lamb Shank with Red Wine Jus served with mashed potatoes and seasonal vegetables

Beef Bourguignon Pie topped with celeriac mash and served with seasonal vegetables

DESSERTS

Warm Chocolate Brownie with cranberries and pistachio nuts

A selection of local Cheeses served with chutney and biscuits

Sticky Toffee Pudding | **A selection of homemade Gelato** | **Fruit Platter**

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VEGETARIAN/VEGAN

2 Courses **£45 + VAT** per head 3 Courses **£58 + VAT** per head

STARTERS

Aubergine, tomato, and mozzarella bruschetta

Baked beetroots, heritage tomato and feta salad

Polenta with wild Mushrooms

Courgette, carrot and green olive tartar

MAINS

Thai Spinach, Aubergine and Chickpea Curry with Thai rice

Lasagne with summer vegetables, ricotta and pesto

Vegan Wellington (butternut squash, portobello mushroom and roasted red peppers)
served with seasonal vegetables and baby new potatoes

Vegan Moussaka

DESSERTS

Selection of vegan Gelato | **Vegan Brownie**

Trio of Watermelon and Pomegranate

Vegan Berry Cheesecake

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CANAPÉS



5 Canapés **£17 + VAT** *per head* Additional Canapés **£3 + VAT** *each*

5 Canapés & 3 x Bowl Food **£35 + VAT** *per head*

Mini Chicken Satay with Satay Sauce

Honey Glazed Mini Pork Sausages

Mini Beef Burgers

Chicken & Chorizo Quesadilla

Mini Blinis with Smoked Salmon and Crème fraîche

Thai Fish Cakes with a Tartar Sauce

Steamed Pork *or* **Vegetable Dumplings** with a Ginger & Chilli Dip ✓

Mini Yorkshire Puddings with Rare Beef and Horseradish Cream

Mini Halloumi Wraps with Salsa Verde ✓

Vietnamese Rolls ✓

Mushroom Arancini Balls ✓

Cheese Croquettes ✓

SWEET CANAPÉS

Mini Chocolate Brownies | **Mini Macaroons**

Mini Raspberry Cheesecake | **Mini Lemon Tarts**

Price includes our staff, service charge and tasting. ✓ – indicates dishes suitable for vegetarians

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BOWL FOOD



£6 + VAT *per bowl per head*

5 Canapés & 3 x Bowl Food **£35 + VAT** *per head*

Chicken Penang

with sticky rice (*contains peanuts*)

Vegan Super Food Salad ✓

with chickpea, beetroot, spinach, avocado, kale,
edamame beans and chia seeds

Mini Fish & Chips

served with pea purée

Black Bean, Sweet Potato, and Lime Fritters ✓

with fried plantain

Moroccan Chicken Tagine

with cous cous

Cajun Vegetarian Gumbo ✓

with corn bread

Mini Sausages & Celeriac Mash

with red onion gravy

Tomato & Smoked Mozzarella Ravioli ✓

with charred vegetables and spinach

DESSERTS

Mini Chocolate Brownies | **Macaroons**

Summer Fruit Cheesecake

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BARBECUE

2 Courses **£45 + VAT** *per head* 3 Mains, 3 Salads & Dessert

Additional Main **£5 + VAT** *per person*

MAINS

Prime Beef Burger

Honey Glazed Cumberland Sausage

Cajun Chicken Fillet

New York Style Jumbo Hot Dogs

Korean Chicken Skewers

Mini Fishcakes with mango and avocado salsa

Halloumi Burger ✓

Black Bean & Sweet Potato Burger ✓ (vegan)

SALADS

Crispy Green Leaf Salad ✓

Cooked Beetroot, Goats Cheese, and Pomegranate Salad ✓

Tomato, Avocado, and black Olive Salad ✓

Roasted Mediterranean Vegetable & Cous Cous Salad ✓

DESSERTS

Mini tubs of Ice Cream ✓

Eton Mess ✓

Fruit Platter ✓

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AFTERNOON TEA



£25 + VAT *per head*

Selection of finger sandwiches

Mini Quiche

Mini Sausage Rolls

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Scones with Jam & Cream

Mini Macaroons

Tea & Coffee selection

Price includes our staff, service charge and tasting. Vegan and Vegetarian options available.

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EVENING SNACKS



£6 + VAT *per head per item*

Bacon Baps

Sausage Rolls

Fish & Chip Cones

Cheese Toasties

**Pork / Vegetable
Steamed Chinese Buns**

Mini Pizzas

**Goats Cheese, Spinach &
Butternut Squash Quesadilla**

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WORKING LUNCH

2 Courses **£35 + VAT** per head

OPTION 1

Chicken Dansak Curry

Sweet Potato, Aubergine & Lentil Curry

Basmati Rice

Poppadom & Mango Chutney

OPTION 2

Chilli Beef

Veggie Chilli

Rice and fresh Salsa

Smashed Avocado & Tortilla Chips

OPTION 3

Beef Lasagne

Mediterranean Vegetable Lasagne

Garlic Bread & Garden Salad

OPTION 4

Beef Bourguignon

Vegetable Bourguignon

Celeriac Mash

DESSERT

Choose from

Warm Chocolate & Cranberry Brownie | Eton Mess

Fruit Platter | Apple Crumble & Vanilla Custard

Dietary options on request

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MOROCCAN SHARING TABLE



£35 + VAT *per head*

Slow Roasted Spiced Moroccan Lamb Shoulder

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Aubergine Chickpea & Sweet Potato Tagine

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Hot Flatbreads & Humous

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Goats Cheese, Beetroot & Pomegranate Salad

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Bowls of Lemon Scented Cous Cous

DESSERTS

Summer Fruit Pavlova | Fresh Melon

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CHRISTMAS

3 Courses **£58 + VAT** *per head*

STARTERS

Prawn Cocktail

Goat's cheese, broccoli and red onion tartlets

Parma Ham, Fig & Stilton Salad

MAINS

Duck Breast with Sour Cherry Sauce

Celeriac, Butternut Squash & Spinach Wellington ✓ (vegan)

Cranberry & Sage Turkey with a Madeira Gravy

All served with seasonal trimmings

DESSERTS

Christmas Pudding with Brandy Cream

Black Forest Gateau

A selection of Cheese & Biscuits

Price includes our staff, service charge, tasting and tea, coffee and mini warm mince pies. ✓ – suitable for vegetarians

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