

Excalibur

on the Thames

2025 Charter Menus



Excalibur

On Excalibur we pride ourselves in serving delicious home-cooked food using, where possible, locally sourced and organic ingredients.

We also to support local independent suppliers. For example, our meat is purchased from Peter J Dale's Butchers in East Molesey, who sell only free range and organic meat. Our cakes and patisserie from Bachman's of Weybridge and our fish and seafood from Williams and Bucknell in Claygate.

We do, however, ask guests to understand that being a boat we have a small galley (kitchen) and limited storage. Everything we serve is purchased to order the day before your event.

We therefore ask that all guests within a group choose the same menu for everyone, though we can cater for vegetarians or guests with special dietary needs. Please feel free to discuss this with us at the time of your reservation.

Inside

Page 3

Breakfast and Brunch

Page 4

Lunch and Dinner Menu

Page 5

Lighter Meals and Platters

Page 6

Afternoon Tea

Page 7

Buffet Menu



Breakfast and Brunch Options

All breakfast and brunch dishes are served with orange juice and tea or coffee, included in the price

Eggs Benedict

Toasted English Muffin topped with ham, poached eggs and hollandaise sauce

£12.00

Eggs Royale

Toasted English Muffin topped with ham, poached eggs and hollandaise sauce

£15.00

Eggs Florentine

Toasted English Muffin topped with creamed spinach and hollandaise sauce

£12.00

Kippers

Smoked Kippers gently poached and served with granary bread and butter and watercress

£12.00

Kedgerree

A traditional Indian breakfast dish made from smoked haddock, rice, chopped eggs, turmeric, cinnamon and a hint of chilli and served with mango chutney.
Not for the faint hearted!

£15.00

HOT BREAKFAST BUFFET

Free Range Pork Sausages
Smoked Back Bacon
Sauteed Mushrooms
Grilled Tomatoes
Scrambled Eggs
Black Pudding
and Toast!

£18.00

COLD BREAKFAST BUFFET

Freshly Baked Pastries
Pastel de Nata
Selection of Yoghurts
Fresh Fruit
Muesli and Cereals
Fruit Juices

£15.00

Breakfast Baguette

A warm crusty baguette filled with bacon and sausage served with ketchup or brown sauce

£10.00

Vegetarian Baguette

A warm crusty baguette filled with grilled halloumi, mushrooms and tomato

£10.00

Add a glass of Bucks Fizz or a Spicy Bloody or Virgin Mary for £7 pp supplement or a glass of Canard Duchenne Champagne for £12 pp

Lunch and Dinner Menu

**Guests may choose one, two, three or four course menu as they wish
but we request the same menu is selected by all guests in the party**

Starters (all £12)

Smoked Salmon Tian

*Smashed avocado and cream
cheese wrapped in smoked
salmon and served with chilli
drizzle and dressed leaves*

Wild Mushroom Pate

*with redcurrant jelly
and hot sourdough toast*

Andalucian Gazpacho

*traditionally chilled Spanish soup
made from tomatoes, peppers,
cucumber served with croutons*

Buffalo Mozzarella

*served with heirloom tomato
salsa and basil oil*

Honey Roasted Figs with Prosciutto

*dressed watercress and
honey and balsamic drizzle*

French Onion Soup

*rich sauteed onions made with
strong beef stock and dry wine
and served with gruyere crouton*

Main Courses (all £20 unless otherwise stated)

Salmon Fishcakes

*with steamed broccoli
and tartar sauce*

Lasagna al Forno

*with garlic sourdough
and dressed green salad*

8oz Organic Ribeye Steak

*served with triple cooked chips,
sauteed mushrooms and
peppercorn sauce
£8 supplement*

Chicken Saltimbocca

*organic chicken breast wrapped
in prosciutto and served with
parmentier potatoes and a sage,
butter and white wine sauce*

Roasted Carrot and Whipped Feta Tart

*with walnut, garlic and
parmesan pesto*

Organic Lamb Shank

*with mashed potatoes.
roasted root vegetables and
red wine gravy
£5 supplement*

Poached Fillet of Salmon

*with steamed asparagus, new
potatoes and hollandaise sauce*

Fish Pie

*Chunks of fresh and smoked fish
in a rich bechamel sauce topped
with creamy potatoes*

Puddings and Desserts (all £8)

Eton Mess

*with seasonal berries
and Rodda's clotted cream*

Poaches Pears

*red wine, cinnamon and vanilla
reduction and Chantilly cream*

Crème Brulee

with a shortbread biscuit

Raspberry Trifle

*toasted almonds and
fresh cream*

Burnt Basque Cheesecake

*served with
red fruit compote*

***Stilton**

*Blue Stilton with a selection
of biscuits, grapes and walnuts*

**may be served as an additional
cheese course if desired*

Cafetiere Coffee and Petit Fours £3.50

Lighter Meals and Platters

Sandwiches and Sharing Platters

Sandwiches

A large platter of mixed sandwiches served with Tyrrell's Vegetable Crisps

Please choose four varieties of sandwich for your platter

*Torchon Ham and Dijon
Free Range Egg and Cress
Smoked Salmon and Caper Butter
Cheddar and Pear Chutney
Brie and Muscat Grape
Beef and Horseradish
Cucumber and Minted Crème Fraiche
Roasted Pepper and Hummus
Chicken and Tarragon Butter
Turkey and Cranberry*

£8.00 pp

Sharing Platters

Fish Platter

Smoked Salmon, Gravavlax, Smoked Trout, Salmon Pate with accompaniments

£15.00 pp

Meat Platter

Prosciutto, Salami, Smoked Chicken, Torchon Ham with accompaniments

£15.00 pp

Vegetarian Platter

Hummus, Marinated Artichoke, Sundried Tomatoes, Roasted Peppers, Buffalo Mozzarella with accompaniments

£12.00 pp

English Cheese Platter

Five English Cheeses served with grapes, chutney, celery and crackers and quince jelly

£15.00 pp



Afternoon Selection

Full Afternoon Tea

Selection of
Dainty Finger Sandwiches

Two Warm Scones
*served with Tiptree Jam
and Rodda's Clotted Cream*

Selection of
Artisan Patisserie

*Freshly Brewed Loose Leaf Assam Tea
or Filter Coffee*

£25.00

Cream Tea

Two Warm Scones *served with Tiptree Jam
and Rodda's Clotted Cream*

*Freshly Brewed Loose Leaf Assam Tea
or Filter Coffee*

£12.00

Add a glass of Prosecco for £5 or Canard Duchenne Champagne for £12



Buffet Menu

Please choose **THREE** main items from the list below

Roast Ham
with honey and mustard glaze

Coronation Chicken

Roast Beef
served rare

Chicken Liver Pate

Individual Quiche
with ham and cheddar

**Cold Poached
Fillet of Salmon**

Mackerel Pate

Individual Quiche
with salmon and asparagus

Gravadlax

Smoked Fillet of Trout

Individual Quiche
with mushroom and spring onion

**Stilton, Walnut
and Pear Tart**

Wild Mushroom Pate

Goat's Cheese, Lentil and Herb
en-croute

And **FOUR** additional salad / side dishes from the list below

Jewelled Couscous

Spicy Rice Salad

Pasta with Pesto

**Mozzarella and Tomato
Salad**

Traditional Coleslaw

Potato Salad

Caesar Salad

Mixed Green Salad

Avocado and Cucumber
with lime dressing

Russian Salad

Greek Salad

Hummus

Waldorf Salad

Celeriac Slaw

Finally, to round off your buffet, please select **TWO** desserts / puddings

Fresh Raspberries
with cream

Fresh Strawberries
with cream

Crème Brulee

Poached Pears
with Chantilly Cream

Eton Mess

Fresh Fruit Salad

Raspberry Trifle

Bishop Cropwell Stilton
with grapes, walnuts and biscuits

Selection of French Cheeses

£30.00 per person

