

Classic Dinner Menu

Welcome Drink

Ham Hock Terrine

white pudding, baby spinach,
whole grain mustard dressing

Salmon Fillet

seared with **sesame seeds & orange**,
braised radicchio, balsamic syrup

Carpaccio of Venison & Juniper Berry

horseradish & orange salad

Sweet & Sour Butternut Squash (v)

goat's cheese mousse, chestnut biscuit,
chestnut puree

Apple and Calvados Sorbet*

Lamb Rump*

fondant potatoes,
shallot mousse, roasted figs

Courgette & Cheddar Tart (v)

baby beetroot,
savoy cabbage & mushroom parcel

Grilled Mullet

squash puree, braised chicory,
mussel fricassée

Corn Fed Chicken*

truffle potato cake,
wild mushrooms, wilted spinach

Tiramisu - piece by piece

mascarpone cream, savoiardi biscuit,
coffee granita, Baileys*

Bitter Almond Crème Brûlée

cinnamon tuile, apricot sorbet

Dark Chocolate Tart

toasted hazelnuts, coffee sauce, clotted cream

Spiced Poached Pear

rum & raisin ice-cream. shortbread,
chocolate sauce

**Fairtrade Coffee or Tea
and Chocolates**

* *Contains Alcohol*
(V) denotes Vegetarian dish

Bateaux London reserves the right to change menus and beverage
prices as required without prior notice

Bateaux London does not certify that products are free
from nuts or traces of nuts