

# Elite Dinner Menu

Glass of Champagne

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## Amuse Bouche

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### 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

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### Apple and Calvados Sorbet\*

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### 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

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**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

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**Fairtrade Coffee or Tea  
and Chocolates**

**Elite Red or White Wine and  
Still or Sparkling Mineral Water  
served with dinner**

*\* 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