

# Classic Dinner Menu

## Welcome Drink

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### Goose Liver and Pork Rilette

served with Piccalilli and Baby Gem Lettuce

### Grilled Fillet of Red Mullet

served with Pickled Cucumber Spaghetti and Fennel Puree

### Pan Fried Breast of Wood Pigeon

served with Smoked Pancetta and Pui Lentils

### Roasted Pumpkin Soup (V)

served with Parmesan Crisp and Basil Oil

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### Pomegranate and Rosewater Sorbet

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### Confit Leg of Gressingham Duck

with Olive Oil Mash and Buttered Savoy Cabbage

### Rump of Lamb

served with Rosemary Roasted Potatoes, Minted Pea Puree and Sweet Baby Carrots

### Seared Scottish Salmon\*

with a Cassoulet of Mussels, Clams and White Beans

### Leek, Spinach and Chestnut Tart (V)

Roasted Vine Tomato Sauce

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**Bitter Chocolate Mocha Pot**  
served with Cappuccino Foam

**Warm Treacle Tart**  
served with Clotted Cream

**Classic Crème Brulee**  
served with Cinnamon Ice cream

**Banon Cheese**  
'Strong and Creamy'  
Old English Chutney and Fresh Fig

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**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