

Premier Dinner Menu

Welcome Drink

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

Pomegranate and Rosewater Sorbet

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

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

**Fairtrade Coffee or Tea
and Chocolates**

**Vita Chardonnay, Pinot Grigio del Veneto
or Vita Merlot, Cabernet del Veneto
and Speyside Glenlivet Natural 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