

# Classic Dinner Menu

## Welcome Drink

\*\*\*\*\*

### **Charred Sweet Potato and Asparagus Salad**

Toasted Pine Nuts, Parmesan, Poached Quails Egg

### **Pressed Ham Hock Terrine**

Piccalilli, Wholegrain Toast

### **Oak Smoked Salmon and Crab Roulade**

Ribbon Cucumber, Avruga Caviar

### **Five Spiced Duck Breast**

Carrot, Mooli, Spring Onion, Honey and Soy Dressing

\*\*\*\*\*

### **Pomegranate and Rosewater Sorbet**

\*\*\*\*\*

### **Grilled Fillet of Sea Bass**

Shaved Fennel and Orange Salad, Buttered Jersey Royals

### **Honey Glazed Tenderloin of Pork**

Sweet Potato and Celeriac Puree, Fine Beans sautéed  
with Pancetta, Sage Jus

### **Baby Leek, Wild Mushroom and Spinach Pithivier**

Roasted Tomato Velouté, Wild Rocket

### **Roast Rump of Lamb**

Wilted Spring Greens, Rosemary Mash  
Minted Carrots

\*\*\*\*\*

**White Chocolate Crème Brûlée**

Black Cherry Jam, Biscotti

**Vanilla Pannacotta**

Framboise and Wild Raspberry Jelly, Popping Candy

**Treacle Tart**

Devonshire Clotted Cream, Mango Puree

**'British Cheese Plate'**

**Cornish Yarg, Isle of Mull Cheddar, Blacksticks Blue**

Chutney, Quince, Toasted Flatbreads

\*\*\*\*\*

**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