

Elite Dinner Menu

Glass of Champagne

Chef's Amouse Bouche

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

Liqueur from our bar

**Fairtrade Coffee or Tea
and Chocolates**

**Wine from our Elite Wine List
and Bottled 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