

Premier Dinner Menu

Welcome Drink

Spiced Orkney Crab

Bloody Mary Sorbet, Apple Puree, Pea Shoot Salad

Fillet Beef Tartare

Horseradish Jam, Fresh Parmesan Shaved Truffle

Sun Blushed Ratatouille Terrine (V)

Marinated Red & Yellow Peppers, Gazpacho Shot

Roast Breast of Quail

Warm Salad of New Potato and Black Pudding
Soft Boiled Quails Egg

Pomegranate and Rosewater Sorbet

Pan Seared Supreme of Red Cap Chicken

Pomme Puree, Curly Kale, Tarragon Jus

Butternut Squash and Borlotti Bean Risotto (V)

Toasted Pumpkin Seeds, Fourme d'Ambert

Roast Rack of Sussex Downs Lamb

Fondant Potato, Parsnip Puree, Sautéed Sweetbreads, Port* Jus

Fillet of Line Caught Sea Bass

Saffron Potatoes, Baby Leeks, Sage Butter

Green Tea and Vanilla Panna Cotta

Brandy Snap* and Fresh Raspberry

White Chocolate Crème Brulee

Bitter Chocolate Sorbet

Coconut and Lime Tart

Malibu Cream* and Flower Honey

Banon Cheese

'Strong and Creamy'

Fresh Grapes, Quince and Water Biscuits

**Fairtrade Coffee or Tea
and Chocolates**

**Vita Chardonnay, Pinot Grigio del Veneto
or Vita Merlot, Cabernet del Veneto
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