

BATEAUX
LONDON
CRUISES

DINNER MENU

BUTTERNUT SQUASH & CORIANDER VELOUTÉ

DUCK LIVER PARFAIT

yuzu gel, crisp toast, seasonal shoots

SLOW BRAISED FEATHER BLADE OF BEEF

truffled pomme Anna, carrot purée, winter greens and merlot jus

WHITE CHOCOLATE AND RASPBERRY INGOT

raspberry coulis

TRUFFLED CORNISH BRIE

quince and fruit toast

FAIRTRADE COFFEE AND TEA

petit fours

VEGETARIAN MENU

BUTTERNUT SQUASH & CORIANDER VELOUTÉ

CARPACCIO OF HEIRLOOM TOMATOES

whipped avocado and basil cress

SAFFRON POTATO GNOCCHI

seared King oyster mushrooms, watercress emulsion and shaved truffle

VANILLA SOYA MILK PANNA COTTA

raspberry jelly and crushed cranberries

TRUFFLED CORNISH BRIE

raspberry jelly and crushed cranberries

FAIRTRADE COFFEE AND TEA

petit fours