

# Classic Dinner Menu

## Welcome Drink

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### Ham Hock Terrine

pan fried white pudding, spinach & mustard salad

### Mackerel Fillet

marinated red onions,  
salad of chickpeas, white beans and mint

### Roasted Breast and Confit Leg of Quail

sesame seed biscuit, rucola cress, saffron jelly,  
foie gras

### Cucumber Mousse (v)

pickled spring vegetables, pumpkin seed toast

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## Sorbet\*

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### Lamb Fillet\*

ratatouille stuffed baby aubergines,  
goat's cheese dumplings, mint pesto

### Halloumi & Broad Bean Millefeuille (v)

baby carrots, lime gratinated fennel

### Grilled Cod

crab tortelli, sautéed red peppers,  
sweet corn mousse

### Corn Fed Chicken\*

truffle potato cake,  
girolle mushrooms, wilted spinach

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**Liquorice Parfait**

raspberry & balsamic compote, cardamon tuille

**Bitter Almond Crème Brûlée**

cinnamon biscuit, apricot sorbet

**Dark Chocolate Tart**

toasted hazelnuts, coffee sauce, clotted cream

**Chocolate Layered, Strawberry, Basil & Lemon Mousse**

chocolate sauce

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**Fairtrade Coffee or Tea  
and Chocolates**

*\* Contains Alcohol*

(V) denotes Vegetarian dish

Bateaux London does not certify that products are free from nuts or traces of nuts