



## **Bateaux London dinner menu**

Welcome drink

### **Starters**

Salad of smoked chicken, artichoke & avocado with pomegranate vinaigrette

Peppered British beef (served rare) with horseradish cream and port syrup

Grilled Scottish king scallops with creamed wild mushrooms and truffle foam

William pear & stilton tart served with wild rocket and a red pepper sauce (V)

### **To cleanse the pallet**

Gin and tonic sorbet

### **Mains**

Crispy Suffolk pork belly served with celeriac mash, savoy cabbage and deep fried leeks

Confit leg of gressingham duck served with rosemary roasted potatoes, shallots and grilled asparagus

Baked Scottish fillet of cod served with roasted garlic mash, wilted spinach and Norfolk marsh samphire

Tomato, courgette & parsnip potato cakes served with butternut squash puree and braised chicory (v)

### **Desserts**

Summer pudding with Devonshire clotted cream

Crème brûlée served with cinnamon ice cream

Dark chocolate torte served with kirsch cherries and almond shortbread

Banon cheese 'pungent and creamy' served with quince jelly and fresh fig



Fairtrade organic filter coffee and chocolates

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This menu is subject to change.