

CRUISES

A spectacular dining experience on the Thames



CLASSIC DINNER MENU

BEETROOT & GINGER SHOT goat's cheese choux

GRILLED MACKEREL cauliflower and saffron puree, French beans, salted anchovy, cracked pepper waffle

HAM HOCK 'pop-pork', toasted focaccia, piccalilli sauce

CHICKEN LIVER PARFAIT bean bonbon, mango chutney, chicken crackling

FALAFEL AND FETA red pepper puree, sesame pastry (v)

BRAISED OX CHEEKS truffled mashed potatoes, savoy cabbage, red wine jus

PAPRIKA HAKE garlic spinach, carrot and cumin puree, lobster sauce

CHICKEN SUPREME pickled vegetables, cauliflower puree, gratin potato, thyme Jus

PORK ASSIETTE apple and celeriac remoulade, fondant potato shallot marmalade, veal jus

CRISPY POLENTA goat's cheese, roasted red peppers and aubergine, French lentils, squash and carrot puree, crispy shallots (v)



CRUISES

A spectacular dining experience on the Thames



ENGLISH TEA FINANCIER clotted cream ice cream (v)

WHITE CHOCOLATE AND CANDY FLOSS PARFAIT popping candy, doughnut crisps (v)

TREACLE TART coconut biscuit, mango ice cream, passion fruit curd (v)

WHITE OPERA GATEAU pistachio and orange tuile, praline

Coffee and Petit Fours

(v) denotes a vegetarian dish

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