## 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 guince 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

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. Service charge not included.