

# Elite Dinner Menu

**Glass of Champagne**

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**Potted Morecombe Bay Shrimp**  
served with Brown Toast and Watercress

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**Chilled Bloody Mary Soup (V)\***

**Thinly Sliced Barbary Duck**  
with Quince Jelly and a Rocket Salad

**Scottish Oak Smoked Salmon**  
with a Cucumber & Caper Salad and Lemon Oil Dressing

**Asparagus and Wensleydale Puff Pastry Tart (V)**  
served with Herb Leaf and Hollandaise Sauce

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**English Elderflower Sorbet**

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**Crispy Suffolk Pork Belly**  
slow roasted with Baby Onions and Caramelised Apple

**Leg of Warwickshire Lamb with a Redcurrant Glaze**  
baked in light Pastry and served with a Rosemary Sauce

**Poached Smoked Haddock**  
with Baby Spinach and a Whole Grain Mustard Sauce

**Twice Baked Pumpkin & Sage Soufflé (V)**  
with a Salad of Watercress, Wild Parley and Sorrel

All main courses served with crisp New Potatoes and Steamed Vegetables

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**Summer Berry Eton Mess**

Summer Berries, Meringue, Softly Whipped Cream, Cassis  
served with Honeycomb

**Poached Conference Pear**

Lightly cooked with red wine and Nutmeg  
served with Chocolate sauce and Shortbread

**Chilled Baked Chocolate Cream**

served with fresh Strawberries

**English Cheeses Platter**

Cheddar, Stilton and English Brie,  
served with Gooseberry Chutney, Celery, Apple, Walnut Bread

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**Liqueur from our Bar**

**Organic Blend Filter Coffee & Devonshire Fudge**

**Wines from our Elite Wine List and Mineral Water served with dinner**

*\* Contains Alcohol*

V denotes Vegetarian dish

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

**Available from 6<sup>th</sup> May 2008**