
Bateaux London Dinner Menu

AMUSE BOUCHE

English Summer Pea Veloute with toast crisp (V)

STARTER

Pickled and Roasted Heritage Beetroot, Goats Cheese and Toasted Walnuts (V)

Ham Hock Terrine Mint and Pea Aioli, Summer Cresses

MAIN COURSE

Roasted Breast of Suffolk Chicken Provencale, Summer Beans, New Potatoes, Chicken Jus

Grilled Hake Fillet, Gremolata Crumb, Summer Beans, Roasted Tomato, Tobbacco Onions; Black Olive

Spinach and Ricotta Gnocci, Leeks and Asparagus, Tomato Emulsion, Baby Watercress (V)

DESSERT

Dark Chocolate and Kentish Raspberry Delice

Bateaux Assiette: Dark Chocolate and Marshmallow Mousse, Lemon Meringue Pie, Summer Opera Cake

Croxton Manor Brie, Old Fashioned Plum Chutney, Artisan Biscuits

Fairtrade Tea and Coffee and Petit Fours