



NARROW BOAT SAMPLE MENU

AMUSE

Chef to recommend Amuse to compliment menu selection

STARTERS

Chilled leek and potato soup with goat's cheese toast
Cerviche of organic salmon with pink grapefruit
Scallop carpaccio, broad beans, peas and smoked bacon
Air-dried Cornish ham with white peach and buffalo mozzarella
Potted rabbit with spiced carrot and soughdough toast
Dorset crab with lime, coriander and avocado mousse

MAINS

Pan-fried John Dory with cockles, clams and lemongrass sauce
Roasted suckling pig, apple purée, smoked bacon, summer cabbage and marjoram sauce
Roast rump of Cornish lamb, braised shallots, baby spinach and roasting sauce
Poached and roasted breast of black leg chicken, braised gem lettuce and tarragon sauce
Roasted fillet of beef crisp potato baby carrots red wine sauce
Wild halibut with charlotte potatoes, crayfish, shellfish sauce

DESSERT

Eton mess
Knickerbocker glory
Chocolate mousse
White chocolate and lime cheesecake
British cheese

4 COURSES £ 55

We kindly ask guests to choose a set menu for the event; we can cater for dietary requirements and asked to be advised of this in advance.

Dishes are be subject to change
All persons must have the same dishes subject to dietary requirement
All prices include VAT at the current rate
A discretionary service charge of 12.5% will be added to your bill