LONDON DINNER CRUISE ON THE THAMES MENU



FIRST COURSE

Salmon Gravadlax, mesclun salad, dill and mustard dressing with Ciabatta bread

SECOND COURSE

SOUP(VG) Tomato, Roasted Pepper and Basil Soup

THIRD COURSE

HERB AND GARLIC MARINATED CORN-FED CHICKEN BREAST

Dauphinoise Potatoes, Seasonal Vegetables and Red wine sauce

FOURTH COURSE

TIRAMISU(N) (V) Chef de Cuisine

(N) Contains (VG) Nuts Vegan

(V) Vegetarian $(G^*)^*$ Although we make every effort to prepare items denoted with a G^* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER- Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.



FIRST COURSE

BURRATA SALAD Heritage Tomatoes, Basil Pesto, Pumpkin Seeds and Purple Basil served with Ciabatta bread

SECOND COURSE

SOUP(VG) Tomato, Roasted Pepper and Basil Soup

THIRD COURSE

CASSOULET(N) Foraged Oyster Mushroom & White Bean Cassoulet, Herb & Parmesan Crust, Dauphinoise Potatoes and Seasonal Vegetables

FOURTH COURSE

TIRAMISU(N) (V)

(N) Contains (VG) Nuts Vegan

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