



BATEAUX
WINDSOR
CRUISES

DINNER MENU

AMUSE BOUCHE

WATERCRESS VELOUTÉ
Sussex charmer 'toastie'

STARTER

SEVERN AND WYE SMOKED SALMON
'prawn cocktail', compressed cucumber, salsa verde

MAIN COURSE

SLOW COOKED HERITAGE BLACK BEEF
baked potato stuffed with wild mushroom duxelles, courgette purée,
sauté of broad beans, Merlot jus

DESSERT

DARK CHOCOLATE PANNA COTTA
liquid chocolate centre, Cornish clotted cream

CHEESE

CORNISH BRIE
truffle honey, crisp sourdough

FAIRTRADE COFFEE AND TEA
petit fours

Please inform your server of any food allergy or intolerance.

Bateaux Windsor reserves the right to change menus and beverage prices as required without prior notice.

Bateaux Windsor does not certify that products are free from nuts or traces of nuts.

JULY-AUG