



Fine Dining

Table waited service accompanied by food freshly prepared by our chefs. With fully equipped galleys on board our boats we are able to create a menu for nearly every taste. The menu below is a guide, we work with skilled chefs who can discuss all options with you.

Mapledurham Dining

£38.00 + VAT

Bread & olives ✓

Melons, kiwi and fresh pineapple melody ✓

Scottish smoked salmon with wild rocket, asparagus and caper lemon dressing

Broccoli and Stilton soup ✓

Tomato and basil soup ✓

Vine ripe tomatoes, mozzarella and fresh basil balsamic and virgin olive oil ✓

Chicken liver pâté with Cognac, chutney and homemade Melba toasts

King prawn cocktail

Caramelised red onion and goat's cheese filo tart ✓

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Tender chicken breast in a rich creamy wild mushroom sauce, flamed with French Cognac

Fillet of salmon with a watercress and sour cream sauce

Beef Burgundy with pastry flutes

Baked chicken topped with ham, cheese, asparagus and tomatoes on a fruity red wine sauce

Roasted lamb chump with redcurrant and mint pan gravy

Old style French pork with roasted onions and Armagnac

Forest mushroom and blue cheese stroganoff ✓

Spinach and ricotta ravioli in an intensely creamy white wine and tomato sauce topped with mozzarella ✓

Served with market vegetables and potatoes

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Raspberry and vanilla Crème brûlée with crispy shortbread and berries

Chocolate brownie and chocolate sauce with strawberries

Lemon tart with a berry coulis

Apple crumble tart with creme anglais

Banana and caramel pudding

Eaton mess with crushed raspberries

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Coffee and chocolates

Guests are asked to choose one from starter, main and dessert.

A cheese board is also available for an additional £8.30