



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

£41.00 + 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 ✓

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

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

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