



UPPER DECK

BRITISH BAR & KITCHEN

New Year's Eve Menu 2017

Canapés

Starter

Lobster Bisque 'Royale', Poached Lobster, Hollandaise Ribbons

or

Sweetcorn & Chilli Chowder (V)

2nd Course

Heritage Beetroot 'Gravadlax' of Scottish Salmon, Lilliput Capers, Dill Mayonnaise, Sourdough Toast

or

Halloumi Filo Parcels, Roast Cherry Vine Tomatoes (V)

Main Course

Gressingham Duck Breast, Confit Leg, Romanesque Cauliflower,

Purple Sprouting Broccoli, Rosti Potatoes, Port Jus

or

Butternut Squash Stuffed with Wild Mushrooms,

Fennel, Black Eyed Peas, Chervil (V)

Dessert

Baked Chocolate Torte, Amaretto Black Cherries,

Vanilla Custard Sauce

Petit Fours



Good to Know

Please note we require at least 24 hours advance notice for any dietary requirement you might have.

Ticket price: from £499 per person

Did you know that the R.S. in R.S. Hispaniola stands for Restaurant Ship

Our ship has been a Thames landmark since 1973. Originally called the MV Maid of Ashton she was refitted in 2002 by new owners City Cruises and has 3 internal decks, and 2 sundecks.

Housing a restaurant she is available for hire in part or full. R.S. Hispaniola is also licensed to hold marriages.

