

The Veuve Clicquot Cruise  
Menus 2010



**1. vb.** To bring style and flair back to river dining. **2. vb.** To provide another level of visual impact, worthy of the view that passes by. **3. adj.** A way to experience fabulous food amongst London's most famous landmarks.

# The Veuve Clicquot Cruise



**Friday 19th February 2010**

## **Lunch**

### **First Course**

Peat smoked salmon salad  
with horseradish crème fraîche,  
watercress and edible flowers

### **Vegetarian alternative (pre-ordered)**

Heirloom beetroot salad  
with horseradish crème fraîche,  
watercress and edible flowers

**"rhubarb's"** house baked breads and unsalted butter

## **Main Course**

Roasted breast of Gressingham duck  
with a Pot-au-feu of spring vegetables,  
apple soubise and Madeira jus

### **Vegetarian alternative (pre-ordered)**

Cannelloni with English pea purée,  
Ragstone goat's cheese cream sauce  
and wilted baby spinach

## **Pudding**

Buttermilk panna cotta  
with poached rhubarb  
and shortbread

**"rhubarb's"** petits fours

# The Veuve Clicquot Cruise



**Friday 19th March 2010**

## **Lunch**

### **First Course**

Beetroot fine tarte tatin,  
Ragstone goat's cheese mousseline,  
red onion marmalade  
and micro cress

*"rhubarb's"* house baked breads and unsalted butter

### **Main Course**

Butter poached sustainable halibut fillet,  
creamed parsnip, steamed spinach,  
sautéed wild mushrooms  
and morel velouté

### **Vegetarian alternative (pre-ordered)**

Mille feuille of Jerusalem and globe artichoke,  
creamed parsnip, steamed spinach,  
sautéed wild mushrooms  
and morel velouté

### **Pudding**

Venezuelan black chocolate delice,  
cherry ripple ice cream  
and *"rhubarb's"* amaretti biscuits

*"rhubarb's"* petits fours

# The Veuve Clicquot Cruise



**Friday 16th April 2010**

## **Lunch**

### **First Course**

Ham hock terrine,  
fine green bean salad, toasted hazelnuts  
and toasted sour dough

### **Vegetarian alternative (pre-ordered)**

Pressed baby leek and black truffle terrine,  
fine green bean salad, toasted hazelnuts  
and toasted sour dough

**"rhubarb's"** house baked breads and unsalted butter

## **Main Course**

Sea bream fillet  
with early Cornish new potatoes,  
samphire, baby fennel  
and tarragon beurre blanc

### **Vegetarian alternative (pre-ordered)**

Wild garlic and St Tola goat's cheese ravioli,  
spring vegetables and parsley butter

## **Pudding**

Classic sherry trifle  
with chantilly cream, glace fruit  
and toasted almonds

**"rhubarb's"** petits fours

# The Veuve Clicquot Cruise



**Friday 21st May 2010**

## **Lunch**

### **First Course**

Twice baked aged gruyère soufflé  
in a rich Jersey cream and chèvre sauce  
accompanied with a steamed Suffolk asparagus tips salad  
with lemon oil

*"rhubarb's"* house baked breads and unsalted butter

### **Main Course**

#### **Lamb cooked two ways**

Roast rump and crisp pressed shoulder of new season's Welsh lamb  
with white beans and a navarin of spring vegetables

#### **Vegetarian alternative (pre-ordered)**

Cassoulet of spring vegetables and white beans  
with new seasons wild garlic and parsley gnocchi

### **Pudding**

Chilled chocolate fondant  
with lavender ice cream and bee pollen

*"rhubarb's"* petits fours

# The Veuve Clicquot Cruise



**Friday 4th June 2010**

## **Lunch**

### **First Course**

**"rhubarb's"** Summer tomato tasting plate  
Iced Heirloom tomato gazpacho  
with olive oil and apple jelly  
and a Parmesan wafer

### **Vegetarian alternative (pre-ordered)**

Heirloom tomato and grilled vegetable salad  
with buffalo mozzarella  
and basil

**"rhubarb's"** house baked breads and unsalted butter

## **Main Course**

Roasted new season's Welsh lamb rump,  
spring onion soubise, baby broad beans, girolles,  
salsify and light truffled jus

### **Vegetarian alternative (pre-ordered)**

Grilled asparagus,  
spring onion soubise, baby broad beans, girolles,  
salsify and light truffled jus

## **Pudding**

Vanilla panna cotta,  
summer salad of compressed melon,  
pineapple and basil sorbet

**"rhubarb's"** petits fours

# The Veuve Clicquot Cruise



**Friday 18th June 2010**

## **Lunch**

### **First Course**

Carpaccio of 28 day aged fillet of beef,  
grilled asparagus, reggiano curls  
and truffled dressing

### **Vegetarian alternative (pre-ordered)**

Carpaccio of beetroot,  
grilled asparagus, reggiano curls  
and truffled dressing

*"rhubarb's"* house baked breads and unsalted butter

## **Main Course**

Seabass fillet,  
courgette flower with pistou,  
pommes purée, baby fennel  
and sauce vierge

### **Vegetarian alternative (pre-ordered)**

Globe artichoke persillade,  
courgette flower with pistou,  
pommes purée, baby fennel  
and sauce vierge

## **Pudding**

*"rhubarb's"* Strawberries and cream  
Vanilla roasted strawberries with crème chiboust,  
rose petal ice cream, frosted rose petals and a strawberry shard

*"rhubarb's"* petits fours

# The Veuve Clicquot Cruise



**Friday 2nd July 2010**

## **Lunch**

### **First Course**

Salmon tartare  
on a salmon ceviche  
with pink grapefruit juice,  
coriander cress, edible flowers  
and shoots

### **Vegetarian alternative (pre-ordered)**

Avocado tartare,  
baby leeks, baby fennel a la gerque,  
coriander cress, edible flowers  
and shoots

*“rhubarb’s”* house baked breads and unsalted butter

## **Main Course**

Roasted loin of Welsh lamb, olive persillade,  
aubergine galette, niçoise baby vegetables  
and rosemary jus

### **Vegetarian alternative (pre-ordered)**

Summer squash, olive persillade,  
aubergine galette, niçoise baby vegetables  
and rosemary jus

## **Pudding**

Iced summer berry consommé,  
Champagne jelly, lemon yoghurt sorbet  
and lemon balm

*“rhubarb’s”* petits fours

# The Veuve Clicquot Cruise



**Friday 16th July 2010**

## **Lunch**

### **First Course**

Slow roasted Heirloom tomato fine tart  
with creamed goat's cheese, black olives  
and pesto

*"rhubarb's"* house baked breads and unsalted butter

### **Main Course**

Sustainable halibut fillet,  
Cornish crab, crushed Jersey Royals,  
baby summer vegetables  
and champagne velouté

### **Vegetarian alternative (pre-ordered)**

Summer squash and zucchini gratin,  
baby summer vegetables  
and champagne velouté

### **Pudding**

Scottish raspberry meringue  
with lemon curd, raspberry powder  
and frosted rose petals

*"rhubarb's"* petits fours