

# The Veuve Clicquot Love Cruise

## Saturday 13th February 2010

Silver Sturgeon, Savoy Pier, Victoria Embankment, London WC2  
19.00pm - 23.00 (cruising 19.30 - 22.30)



Escape from the whirl of London aboard the 61 m Silver Sturgeon river yacht for Saint Valentine's Eve - a magical evening awaits you as the sparkling, dramatic riverscape unfolds, accompanied by a glass of gorgeous Veuve Clicquot Rosé and a bespoke 'Love' three course dinner menu by A-list caterers, "*rhubarb*".

Step aboard at the private Savoy Pier, beside Cleopatra's Needle, where the Thames famously curves to reveal one of the most beautiful vistas in London, and relax at your table or stroll on the teak-laid Upper Deck. Within the sleek, architect-designed interior, featuring butter soft leather booth seats and Arne Jacobson 'Grand Prix' Chairs, a classically trained pianist will enhance the atmosphere of your evening voyage.

Only fifty couples will be able to book tickets for this event. Your ticket includes a Veuve Clicquot Rosé reception, three course menu and petits fours by "*rhubarb*", mineral water and Fairtrade Filter Coffee and teas.

### Tickets (including VAT):

**£125.00 per person (private table for two) or £140.00 per person (private booth table).**

## DINNER MENU

### First Course

Tian of Cornish crab  
and avocado mousseline  
with beetroot cress, Parmesan wafer and red pepper oil

### Vegetarian Alternative (must be pre-ordered)

Tian of beetroot tartare  
and avocado mousseline  
with beetroot cress, Parmesan wafer and red pepper oil

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

### Main Course

Roasted rump of Welsh lamb,  
with slow braised shoulder, pommes mousseline,  
cavolo nero with chestnuts and morels,  
roasted tomato and cep jus

### Vegetarian Alternative (must be pre-ordered)

Vincigrassi  
Baked layered pasta with truffled wild mushrooms and leeks,  
cavolo nero with chestnuts and morels,  
roasted tomato and cep jus

### Pudding

*"rhubarb's"* Valentine's Sundae  
Wild strawberry and rhubarb compote,  
vanilla bean brûlée, rose petal ice cream,  
sparkling berries and Love Hearts!

*"rhubarb's"* Homemade petits fours

# 'Love In The Afternoon' Tea Cruise

## Sunday 14th February 2010



Silver Sturgeon, Savoy Pier, Victoria Embankment, London WC2

- **Afternoon Cruise** 2.00pm – 4.00pm (cruising 2.30pm – 3.30pm)
- **Late Afternoon Cruise** 4.30pm – 6.30pm (cruising 5.00pm – 6.00pm)

A truly thoughtful gift of love – a Pink Champagne Afternoon Tea on the river aboard one of the most beautiful river cruisers in Europe – the 61m, Silver Sturgeon. Whether you are celebrating with your lover or friends and family these gorgeously designed afternoon tea cruises – only available once a year – are the perfect way to relax admiring London's riverscape from Westminster to Tower Bridge.

Step aboard at the private Savoy Pier beside Cleopatra's Needle, where the Thames famously curves to reveal one of the most beautiful vistas in London, and relax at your table or stroll on the teak laid Upper Deck. Within the sleek, architect designed interior, featuring butter soft leather booth seats and Arne Jacobson 'Grand Prix' Chairs, a classically trained pianist will enhance the atmosphere of your voyage. Your delicious afternoon tea menu will be created within the galley by A-list caterers "rhubarb", accompanied by a glass of pink Champagne and rare, select teas from around the Globe.

Your ticket includes is a glass of Pink House Champagne, Afternoon Tea menu by "rhubarb", mineral water and select Teas.

### Tickets (including VAT):

**£60.00 per person – children over 16 only.**



## LOVE TEA

### Savoury

A wonderful choice of tiny sandwiches to include:

- Classic cucumber
- Smoked salmon and cream cheese
- Rare beef, cress and horseradish butter
- Double Gloucester, celeriac rémoulade and watercress

Mini crayfish cocktail with 'Bloody Mary' crème fraîche and chervil,  
Mini chargrilled chicken Caesar salad with cos lettuce, parmesan and fine garlic croûtes,  
Strips of zucchini filled with ricotta and fresh plum tomato sauce and  
Lime & chilli guacamole with parmesan fricos

### Patisserie

His & Hers Cake Fingers: Carrot cake or Chocolate brownie  
Mini Champagne jelly with raspberries and blueberries  
Mini vanilla roasted strawberries with caramelised crème chiboust.