



T H E C H E R W E L L B O A T H O U S E

Christmas Feasting Menu 2017

2 courses: £21.50 or 3 courses £27.50

Please choose one starter, one main course with vegetarian alternative, two desserts

S t a r t e r s

Antipasti platters to share (£1.50 supp.)

Selection of cured meats, smoked fish, pickled vegetables & dips

Cauliflower velouté, smoked oil, roasted pumpkin seed

Pheasant Terrine, apple & ale chutney, roasted walnut

Sea trout gravadlax, horseradish cream, croutons & rocket leaf

M a i n s

Coq au vin

parsley mash

Braised lamb shoulder (£1.00 supp.) or Roast leg of lamb (£3.00 supp.)

dauphinoise potatoes, Vichy carrots & rosemary jus

Oven roasted turkey,

chestnut stuffing, bacon Brussels sprouts, roast potatoes

Braised blade of Oxfordshire beef

Mashed potato, winter greens horseradish jus

Black bream fillet,

parsley gnocchi, truffled cavolo nero, tapenade dressing

Mushroom risotto

aged parmesan, truffle & watercress salad

D e s s e r t s

Boathouse Christmas pudding, *brandy sauce & brandy butter*

Bitter Chocolate Marquise, *blackcurrant sorbet, chocolate ganache*

Clementine crème brûlée, *cranberry compote, langue de chat*

Selection of British cheeses, *quince jelly, biscuits* (£2.50 supp)

Service is not included. For parties of 6 or more,
a discretionary 10% will be added to the bill.

Fish dishes may contain bones. Game dishes may contain shot.

01865 552 746 – WWW.CHERWELLBOATHOUSE.CO.UK – BARDWELL ROAD, OXFORD