



The Cherwell Boathouse

Christmas menu 2017

2 courses from £23.50, 3 courses from £29.75

U p t o 1 0 c o v e r s

S t a r t e r s

Cauliflower velouté,
smoked oil, roasted pumpkin seed

Mushroom on toast,
caramelized onion brioche, pickled shallot, mushroom crème fraiche

Pheasant terrine,
apple & ale chutney, roasted walnut

Sea trout gravadlax,
horseradish cream, croutons and rocket leaf

Hand dived Scallops,
glazed pork cheek, kohlrabi, lemon emulsion (£3.50 Supp)

M a i n s

Traditional roasted turkey
duck fat potatoes, Brussels sprouts, stuffing, turkey Jus

Crisp skin hake
horseradish Crushed potatoes, Cauliflower, Nasturtium leaves,

Slow braised beef
mustard mash, curly kale and red wine jus

Whole roasted partridge
Puy lentil, celeriac, curly kale, game jus

Gressingham duck breast (£3.50 Supp)
braised red Cabbage, pomme pave, celeriac, mushrooms

Mushroom risotto
aged parmesan, truffle and watercress salad

Aniseed spiced polenta cake
braised leeks, sage, pickled onion petals, parmesan crisp

D e s s e r t s

Traditional Christmas pudding,
brandy sauce

Bitter chocolate marquise,
blackcurrant sorbet, chocolate ganache

Nutmeg pannacotta,
stewed apple, crisp meringue, apple sorbet

Pineapple rice pudding,
sauvignon blanc braised pineapple, honeycomb

British cheeses,
biscuits & quince jelly (£2.50 Supp.)

For parties of 6 or more, a discretionary 10% will be added to the bill.

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