



The Cherwell Boathouse
Christmas menu 2017

2 courses from £23.50, 3 courses from £29.75

U p t o 7 5 c o v e r s

S t a r t e r s

Cauliflower veloute,
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

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

Mushroom risotto
aged parmesan , truffle and watercress salad

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

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

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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