



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

Feasting Menu

2 courses: £21.25 - 3 courses £26.75

*Create your own menu with 1 dish from each course
(Dietaries can be added to suit the group)*

S t a r t e r s

Charcuterie, seafood & vegetarian platters to share (£1.50 supp.)

Smoked Salmon, *horseradish & beetroot*

Ham hock terrine, *fruit chutney & salad*

M a i n s

Coq au vin
parsley mash

Braised lamb shoulder (£1.50 supp.)
boulangaire potatoes, Seasonal greens & carrots with rosemary jus

Roast chicken (£1.00 supp.)
roast potatoes & parsnip, savoy cabbage, sausages wrapped in bacon, Madeira jus

Slow cooked belly of pork
crispy crackling, creamed potatoes, buttered leeks & curly kale, apple sauce

Braised blade of Oxfordshire beef
dauphinoise potatoes, Vichy carrots, green beans & horseradish jus

D e s s e r t s

Vanilla crème brûlée, *berry compote*

Chocolate brownie, *cream Chantilly*

Orange cheesecake, *shortbread biscuit*

Lemon syllabub, *lemon sauce*

Eton mess

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.

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