



The Cherwell Boathouse

Christmas Menu

S t a r t e r s

Mushroom soup, £7.00
nutmeg cream

Cornish cod brandade, £7.00
caper & golden raisin tapenade, crisp capers, purple potato chips

Slow cooked hen's egg, £7.00
pickled trompette de la mort, toasted soda bread, Jerusalem artichokes purée

Smoked eel, £11.50
pickled beetroot, horseradish cream, celery, walnut

Crisp pork belly, £7.00
sage, Granny Smith apple purée, celeriac remoulade

Foie gras terrine, £12.00
clementine chutney, brioche

M a i n s

Roast turkey, £17.50
duck fat roast potatoes, bread sauce, pigs in blankets, pork & cranberry stuffing, turkey gravy

Salt beef brisket, £17.50
English mustard mash, pickled onion, Jerusalem artichokes, port jus

Loin of Highland venison, £22.75
smoked beetroot, caramelised cauliflower, poached pear, pomme dauphine

Pan fried coley, £17.50
celeriac purée, pickled mushrooms, curly kale, lemon confit potatoes

Crisp skin stone bass, £21.50
sweet potato purée, salsify, cranberry & bacon jam

White bean cassoulet, £17.50
sage & pumpkin seed pesto, baby heritage vegetable salad, truffle

Roasted Butternut squash, £17.50
onion relish, goat's cheese, chestnut and pickled red onion

We keep a written record of the most common 14 allergen used which can be provided upon request.

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

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D e s s e r t s

Traditional Christmas pudding, £7.00
brandy sauce

Black forest délice, £8.50
cherry sorbet

Spiced pineapple carpaccio, £7.00
almond sponge, cinnamon ice cream

Clementine crème brûlée, £7.00
hazelnut biscotti

Pear tarte Tatin, £8.00
cranberry ice cream

Petits fours, £2.50
dark chocolate & pistachio fudge, almond madeleine, marshmallow

C h e e s e s

Lincolnshire Poacher £3.50
slow-maturing cheese that takes between 12-24 months to develop a golden, straw-coloured yellow pate and spotted brown & gray color rind. Fruity, nutty, savoury, sweet
| Lincolnshire | Unpasteurized | Cow | Hard |

Waterloo £4.00
this cheese is soft, rich and buttery like a hollandaise sauce, but with a lactic finish emanating from its centre.
| Berkshire | Unpasteurized | Cow | Semi-soft |

Ticklemore £4.00
a white rinded goats milk cheese made in the Dart Valley. Rich, citrusy and refreshing in flavour
| Devon | Unpasteurized | Goats | Creamy | V |

Beenleigh Blue £3.50
In the early part of the year it is light, lemony and minerally, becoming more intense with toasty and earthy notes as the seasons change.
| Devon | Pasteurized | Ewe | creamy | Blue | V |

Wigmore £4.00
Traditional handmade washed curd cheese, to give the cheese its lovely oozy texture. A delicate and sweet, milky cheese with floral flavours. The paste is soft and the edible rind is chewy and savoury.
| Berkshire | Unpasteurized | Ewe | Soft | V |

Stinking Bishop £4.00
The rind is washed in Perry, an alcoholic drink made with the local variety of Stinking Bishop pear. Though the aroma is particularly strong, with undertones of bacon and a slightly sweet aftertaste
| Gloucestershire | Pasteurized | Cow | Semi-soft, pungent | V |

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