

Christmas Menu

Starters

Butternut Squash & Almond Soup (vegan) £8.00 Brandade, caper & raisin tapenade, lemon, purple potato crisps £8.00

Heritage Beetroot Salad, rosary ash goats cheese, beetroot syrup, walnut, shallot £8.00 Chicken & Pork Terrine, cranberry chutney, crisp bread £8.00 Wild Mushroom Fricassé, grilled onion bread, tarragon, pecorino £8.00

Mains

Stuffed Turkey Parcel, duck fat potatoes, cranberry stuffing, pigs-in-blankets glazed parsnip, braised red cabbage, turkey jus £25.50

Slow Braised Beef, bubble & squeak croquettes, carrot purée, roasted shallot, red wine jus £25.50

Halibut, arancini, pickled fennel, white bean purée, parmesan £32.75

Creedy Carver Duck Breast, mushroom purée, gnocchi, fig, chicory, duck jus £36.75

Butternut Squash Risotto, sage, garlic crumb, aged parmesan £25.50

Sea Bream, jerusalem artichoke, black cabbage, creamed leek, kohlrabi £25.50

Cranberry Nut Roast (vegan), roasted new potatoes, braised red cabbage, glazed parsnips, brussels sprouts, vegan jus £25.50

Side Orders: French Fries £5.00- Roasted New Potatoes £4.50 - Green Salad £4.50

Desserts

Christmas Pudding, (can be made vegan) brandy sauce £8.00

Mulled Wine Poached Pear, (vegan) walnut, pear sorbet £8.00

Sticky Toffee Pudding, salted caramel sauce, honeycomb, milk & honey sorbet £9.75

Chocolate Orange Tart, marmalade, chantilly cream £8.00

Tiramisu, griottine, coffee, chocolate, kirsch cherry £8.00

Mince Pies (3) £5.00

Cheeses

Cashel Blue, cow, soft ,(pasteurised) £4.75

British Brie, cow, soft, (unpasteurised) £4.75

Cornish Yarg, cow, semi hard (pasteurised) £4.75 Rachel, goat, semi hard, (pasteurised) £4.75

Bath Soft, cow, semi-soft (pasteurised) £4.75

Sharing Board (5 cheeses) £23.75

Trio of Dessert Wines: 3 x 35ml glasses (Muscat de Beaumes de Venise + Cadillac + Jurançon) £13.75

Trio of Fortified Wines: 3 x 35ml glasses (10Yo Tawny + LBV Port + Deluxe Cream) £13.75



The Cherwell Boathouse

Sparkling			125ml		Bottle
Black Chalk, Classic, Hampshire, 2022			£ 12.00		£ 62.50
Gusbourne, Rosé, Kent, 2019			£ 14.00		£ 71.00
Champagne Pol Roger, Brut Reserve, NV			£ 17.00		£ 82.50
White			125ml	175ml	Bottle
Terres Basses, Côtes de Gascogne, (Colombard /Ugni Blanc), 2023			£ 5.50	£ 7.00	£ 25.75
Verdelho, Terra d'Alter, Alentejano, 2023			£ 5.75	£ 7.50	£ 29.50
Riesling, Kreuznacher Narrenkappe, P.Anheuser Nahe, 2021			£ 6.00	£ 8.25	£ 34.00
Pouilly-Fumé, Les Chants de Cri, F & V Grebet, 2023			£ 8.00	£ 11.00	£ 43.50
Falanghina del Sannio Taburno, Fattoria La Rivolta, 2023			£ 8.25	£ 11.25	£ 44.00
Mâcon La Roche Vineuse, O. Merlin, (Chardonnay), 2022			£ 11.50	£ 15.00	£ 59.95
Rosé			125ml	175ml	Bottle
Triennes, Cinsault, Provence, 2023			£ 6.50	£ 8.25	£ 34.00
Red			125ml	175ml	Bottle
Château Fayau, Bordeaux, (Merlot/Cabernet), 2020			£ 5.50	£ 7.00	£ 25.75
Nerello Mascalese, Paolini, Sicily, 2024			£ 5.75	£ 7.50	£ 29.50
Cabané, Povero, Langhe, (Nebbiollo,/Cabernet/Barbera), 2022			£ 6.50	£ 8.75	£ 35.75
Fleurie, La Roilette, V V, Bernard Métrat, (Gamay) 2023			£ 7.25	£ 9.50	£39.50
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah), 2021			£ 8.50	£ 11.50	£ 46.50
Beaunes 1er Cru Les Pertuisot, (Pinot Noir) 2019			£ 13.00	£ 18.00	£ 74.50
Soft Drinks		Beers & Cider	îs.		
Tonic Water £ 3.75 On Tap: 1936, Swi		ss Lager, 330ml		£ 5.50	
Soda Water & Fresh lime	£ 2.75 On Tap: Ox Blood,		Red IPA, 330ml		£ 5.50
Rose Water Lemonade	£ 3.80 On Tap: Yabba Dabba Doo, IPA, 330m		nl £ 5.50		
Sparkling Raspberry	£ 3.80 Old Speckled Hen, EPA, 500ml (Bottle)			£ 7.00	
Elderflower Pressé	£ 3.80	French Cider, Brita	ny, 330ml		£ 5.75
Juices (Apple, Orange, Pineapple or Cranberry)	£ 2.25				