



3 COURSES £41.95

CHRISTMAS PARTY MENU

STARTERS

GLOBE ARTICHOKE SOUP, PICKLED MUSHROOM, CRISPY PANCETTA,
ROAST GARLIC (GF)

SMOKED DUCK, CHESTNUT REMOULADE, FIG CHUTNEY,
PINK PEPPERCORN TUILLE (GFO)

BEETROOT CURED GRAVLAX, AVOCADO & DILL RELISH, PUMPERNICKEL,
YUZU AIOLI (DF/GFO)

TUNWORTH & CRANBERRY CROQUETTES, BROWN BUTTER SQUASH &
HAZELNUT SALAD

MAIN COURSES

ROAST TURKEY, CHESTNUT & SAGE STUFFING, GOOSE FAT POTATOES,
SPROUT TOPS, PIGS IN BLANKETS, RED WINE JUS (DFO/GFO)

PAN FRIED SEA BASS, LEMONGRASS & MUSSEL CHOWDER,
CRUSHED POTATOES (GFO)

RIB OF BEEF, ROAST GARLIC MASH, SAUTÉED CAVOLO NERO,
BORDERLAISE SAUCE (DFO/GFO)

MISO GLAZED CAULIFLOWER, HARISSA BUTTERBEAN PURÉE, FETA,
CHILLI & POMEGRANATE (DFO/GFO)

DESSERTS

CHRISTMAS PUDDING, GINGERBREAD, GRAND MARNIER ANGLAISE
(DFO/GFO)

APPLE CRUMBLE CHEESECAKE, SALTED CARAMEL ICE CREAM (GF)

CHOCOLATE GATEAUX DELICE, CHERRY SORBET, HONEYCOMB & PINE NUT
TUILLE (GFO)

PANETTONE BREAD & BUTTER PUDDING, ORANGE MARMALADE & PECAN
ICE CREAM

THE BEETLE & WEDGE BOATHOUSE, FERRY LN, MOULSFORD, WALLINGFORD OX10 9JF | TEL: 01491 651381 | WEB: WWW.BEETLEANDWEDGE.CO.UK
FOOD ALLERGIES & INTOLERANCES; PLEASE SPEAK TO THE DUTY MANAGER ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN MAKING YOUR ORDER.
GF / GFO GLUTEN FREE / GLUTEN FREE OPTION DF / DFO DAIRY FREE / DAIRY FREE OPTION N / CONTAINS NUTS
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

