

THE BOATHOUSE FIVE COURSE TASTING MENU
FROM OUR EXECUTIVE CHEF JOEL YEARSLEY

SATURDAY 17TH FEBRUARY 2024

AMUSE BOUCHE

'CHAMPAGNE AND CAVIAR' — PORTHILLY ROCK OYSTER, CHAMPAGNE
MIGNONETTE, OSCIETRA CAVIAR

APPETISER

POACHED DUCK, BRUSSELS SPROUTS, COMPRESSED APPLE AND BUCKWHEAT

COURS DE POISSON

CORNISH CURED COD, PALOURDES CLAMS, HERB GNOCCHI,
SEA VEGETABLES, CITRUS BEURRE BLANC

LA VIANDE

LOIN OF VENISON, CHANTERELLE MUSHROOM, BROCCOLI AND
STILTON PUREE, RED WINE SAUCE

LE DESSERT

CHOCOLATE AND PASSION FRUIT BAVAROIS, STRAWBERRY ESPUMA

LE FROMAGE

SHARING CHEESE PLATTER,
CORNISH BLUE, TUNWORTH SOFT, TRUFFLE WORDSWORTH
APPLE AND CELERY SORBET
CARAMELISED ONION, CONFIT GARLIC CHUTNEY

£50 PER GUEST

OPTIONAL WINE FLIGHT OF A COMPLIMENTARY GLASS OF FIZZ AND
5 WINES MATCHED TO THE MENU £25 PER GUEST

**ARRIVAL OF GUESTS - A COMPLIMENTARY GLASS OF
CAVE DE TURCKHEIM MAYERLING BRUT CREMENT D'ALSACE**

GENTLY AROMATIC WITH FRESH APPLE SCENTED FRUIT, A FINE MOUSSE AND SOFT, CREAMY TEXTURE FROM EXTENDED LEES AGEING. ELEGANT AND WELL BALANCED FINISH WITH A CALMING ZING OF ACIDITY TO REFRESH AND ENTICE YOU INTO YOUR EVENING OF LUXURY!

**TO ACCOMPANY YOUR AMUSE BOUCHE - CAVE DE L'ORMINE
'PREAMBULE' PICPOUL DE PINET**

GENTLY PERFUMED WITH RIPE MELON FRUIT AND FRESH CITRUS ON THE NOSE. THE PALATE IS RIPE YET FRESH BALANCED BY A TOUCH OF WHITE PEPPER SPICE TYPICAL OF THIS GRAPE VARIETAL. THE FINISH IS LONG, WITH A BRIGHT MINERALITY TO PERFECTLY COMPLIMENT THE SALINITY OF THE OYSTER.

TO ACCOMPANY YOUR DUCK - MOULIN DE GASSAC PINOT NOIR

PINOT NOIR DOES NOT USUALLY THRIVE IN THE LANGUEDOC BUT THE GASSAC VINEYARD HAVE BUCKED THAT TREND! THE WINE IS LIGHT AND EASY DRINKING BUT WITH THE GRAPE'S USUAL CHERRY AND VEGETAL NOTES THAT PAIR WELL WITH THE BUCKWHEAT AND RICH DUCK AND PROVIDE A COUNTERPOINT TO THE APPLE'S SWEETNESS.

**TO ACCOMPANY YOUR COD - MACON-FUISSE 'BOIS DE LA CROIX'
DOMAINE CHRISTOPHE THIBERT**

LIGHTLY GOLDEN IN THE GLASS WITH COOL AROMAS OF APPLE, MINT AND GRILLED NUTS. IT IS CREAMY ON THE PALATE WITH A TOUCH OF SALINITY AND VIBRANT ACIDITY THAT MAKES IT AN IDEAL MATCH TO THE LIGHT WHITE FISH AND SHELLFISH

**TO ACCOMPANY YOUR VENISON -
CHARLES SMITH 'BOOM BOOM'SYRAH**

THIS IS A POWERHOUSE OF A WINE. RICH AROMAS OF PICKED HERBS, BLACK CHERRY AND TOBACCO ARE FOLLOWED BY A LAVENDER SCENTED FINISH. NO TASTING NOTES COULD BE MORE APPROPRIATE TO A GAME DISH THAN THESE!

**TO ACCOMPANY YOUR BAVAROIS -
BANYULS RIMAGE CLOS DE PAUILLACS**

A HEADY BLACK FRUIT AND BERRY AROMA LEADS TO A FINISH OF SUBTLE COCOA. THE DEEP PALATE SCREAMS OF THE HOURS OF SUNSHINE PACKED INTO EACH GRAPE. IT'S GREAT FINISH AND PERSISTENCY GIVE THE RICH CHOCOLATE A RUN FOR IT'S MONEY.