

The Hare & Hounds Christmas Day Menu

Five courses plus Champagne on arrival, £99 per person (service included)

On Arrival

Selection of canapés

Please inform us of any allergies.

Starters

Hot smoked mackerel pâté, radish, cucumber & dill salad with rye toast

Gf with gluten free bread, this dish is unavailable Df

Ham hock terrine, apricot & ginger chutney with toasted sourdough

Df, Gf with gluten free bread

Grilled goat's cheese, salt baked beetroot salad with rocket & salsa verde

Gf, Lactose free

Spiced chickpea & sweetcorn fritters, pomegranate salad with red pepper dressing

Vgn, Df, Gf

Main courses

Roast breast of turkey, pork & cranberry stuffing, roast potatoes, sliced sautéed sprouts, pigs in blankets, maple glazed root vegetables, red wine gravy

Df, Gf without stuffing & pigs

Braised feather-blade beef, creamy mashed potato, roasted chantenay carrots, seasonal greens & braising juices

Gf, Df with alternative potato

Baked fillet of salmon, spring onion & potato cake, winter greens, charred corn salsa

Gf, this dish is unavailable Df

Sweet potato, lentil & mushroom wellington, roast potatoes, sautéed sprouts, maple glazed root vegetables, tamarind gravy

Vgn, Df, Gf with alternative pastry

Desserts

Traditional Christmas pudding & brandy custard
Gf version available on request, this dish is unavailable Df

Vanilla poached pear & blackcurrant sorbet
Vgn, Df, Gf

Chocolate mousse, honeycomb & winter berries
Gf, this dish is unavailable Df

Orange crème brûlée & cinnamon shortbread
Gf without shortbread, this dish is unavailable Df

Cheese & biscuits
Gf with alternative crackers

Coffee, Tea & Petit Fours

Gf, Vgn & Df with alternative milk & chocolates

Allergen Information: None of the dishes on this menu contain nuts. Please be aware that we do use nuts in our kitchen. If you have a serious nut allergy, please do make us aware to avoid cross contamination. **Vgn** = vegan, **Gf** = gluten free, **Df** = dairy free

Service Charge: Included in the price of the meal is a service charge. Please note that all gratuities are shared equally between staff working on shift (both kitchen and front of house). No element of tips goes to the owners of the business.