

The Hare & Hounds Christmas Party Menu

Two courses £24pp (lunchtimes only) / Three courses £29 pp

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 (£2 supp)

Gf with alternative crackers

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