



HARE & HOUNDS

CHRISTMAS MENU 2021

2 courses - £24 (available lunchtime Monday - Friday)
3 courses - £29

STARTERS

Hot smoked mackerel pâté, pickled shallot, seaweed powder, rye toast (gfo)

Venison terrine, plum chutney, toasted sourdough (gfo)

Beetroot tart tatin, pickled candied, beetroot & apple salad, raspberry dressing (vg, df)

Jerusalem artichoke soup, apple, walnut, truffle oil (v, gf)

MAINS

Roasted breast of turkey, pork & cranberry stuffing, roast potatoes, sautéed sprouts, maple glazed root vegetables, red wine gravy (gfo, df)

Braised feather blade of beef, creamy mash potatoes, roasted chantenay carrots, cavolo nero (gf, dfo)

Pan roasted fillet of hake, parsley, poached salsify, new potato cake, wild mushrooms, seaweed hollandaise (gfo)

Sweet potato, lentil & mushroom wellington, roast potatoes, sautéed sprouts, maple glazed root vegetables, vegetarian gravy (vg, v)

DESSERTS

Traditional Christmas pudding, brandy custard (v, gfo)

Pistachio panna cotta, pistachio praline, poached quince (vg, gf, df)

Chocolate mousse, honeycomb, winter berries (gf, df)

Orange crème brulee, cinnamon shortbread (gfo)

Selection of Somerset cheeses, fig & cranberry chutney, grapes, water biscuits - £2 supplement (gfo)