



# Christmas Feast

Available from 26<sup>th</sup> November – Christmas Eve and Boxing Day lunch

## To Start

Beetroot soup, goats cheese croutons, herb crème fraiche (V) (GF / VG option)

Prawn vol au vent, Skagen sauce, pea shoot salad

Duck terrine, grilled soda bread, cornichons, pickled onion (GF option)

Spinach and Ricotta stuffed mushroom, baby leaf salad (V) (GF)

Bourbon glazed pork belly lollipops, spiced apple sauce (GF option)

## The Main Event

Roast turkey breast with all the trimmings (GF)

Roast potatoes, seasonal vegetables, pig in blanket, chestnut and sausage stuffing, cranberry sauce, turkey gravy

Slow braised shin of beef, garlic mash, roasted carrots and parsnips, bourguignon sauce (GF)

Pan roasted salmon, parmesan baby potatoes, grilled broccoli, lemon and dill sauce (GF)

Chorizo and Manchego stuffed chicken breast, potato gratin, winter greens, smoky tomato sauce (GF)

Ratatouille crumble, roasted baby potatoes (GF) (VG) (N)

## To Follow

Christmas pudding, brandy cream (GF / VG option)

Warm chocolate brownie, vanilla ice cream (GF)

Apple and Blackberry crumble, custard

Lemon tart, clotted cream

British cheese board, dried fruit and nuts, crackers (N) (GF option)

## To Finish

Coffee and homemade shortbread

**£30 per adult**

**£15 per child up to 12 years**

Booking and pre-order essential. Please contact us directly for availability. We ask for £10 per head deposit upon booking.

If you have any allergies or intolerances, please let us know so that we can advise you on suitable dishes.  
GF = Dish has no gluten containing ingredients. GF option = Gluten free bread / crackers available upon request. VG = Vegan

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