

28th November - 24th December

Christmas

Party Menu

Hare
&
Hounds

STARTERS

CRAYFISH COCKTAIL

Succulent crayfish in Marie Rose sauce, crunchy gem lettuce & herb crostini.

GLAZED FIGS

With vibrant crisp radicchio & ruby chard, tossed in sherry vinaigrette, crispy serrano ham, creamy burrata and toasted walnuts.

SOUP

Smoked ham, sweet petit pois & tender cubes of russet potatoes in a thick rich broth.

DUCK SAMOSA

Tender pulled duck with hoisin dip.

MAINS

SALMON

with lemon roasted new potatoes, crispy capers, spinach, feta, dill and cranberries

TRADITIONAL TURKEY

Served with fluffy roasted potatoes, homemade stuffing with Cumberland sausage meat wrapped in smokey bacon, red cabbage braised in red wine, muscovado & balsamic glaze, roasted rainbow roots & Brussel sprouts

*Cranberry & luxury nut roast option available for vegetarian & vegan diet

BRAISED SHIN OF BEEF

With horseradish mash, crispy leeks, sauteed spinach & shallots, in our rich red wine jus

MUSHROOM BOURGUIGNON

Wild mushroom and rioja wine served with caramelised red onion mash, thyme roasted root veg and crispy kale

DESSERTS

ESPRESSO PANNA COTTA

Topped with chocolate shavings

MULLED WINE PAVLOVA

with dark cherries infused with spiced mulled wine

BAILEY'S BROWNIE

Rich, chocolate fudge brownie & whipped mascarpone flavoured with Bailey's

2 COURSE £32 - 3 COURSE £37

£20 PP BOOKING DEPOSIT REQUIRED