



The Hare Inn
Long Melford
Christmas Day

On Arrival

Mimosa or glass of Prosecco

To Start

Sweet potato and coconut soup, sweet potato straws (VG) (GF)
Smoked salmon, potato rosti, beetroot relish, chive crème fraiche (GF)
Leek and gruyere puff pastry tart, baby leaves (V)
Serrano ham, mozzarella pearls, honey roasted fig (GF)

The Main Event

Roast turkey, pig in blanket, chestnut and sausage stuffing, cranberry sauce, turkey gravy (GF)

*Roasted beef rib-eye, Yorkshire pudding, red wine sauce, creamed horseradish

Portobello mushroom, chestnut, stilton and cranberry wellington (V) (N) (GF option) (VG option)

All served with roast potatoes and seasonal vegetables

Poached cod loin, crayfish sauce, grilled asparagus, creamed potatoes (GF)

To Follow

Christmas pudding, brandy cream (GF / VG option)

Cherry and vanilla cheese cake (GF option)

Dark chocolate brownie, pistachio, salted caramel sauce (GF option)

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

To Finish

Tea or Coffee, homemade shortbread, mini mince pie

£65 per adult

£32.50 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 with the balance due by Monday 5th December.

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. VG option = This dish can be amended, please let us know when you pre-order.

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