

CHRISTMAS MENU BOOKING FORM

Contact Name: _____

Telephone No: _____

Date of Event: _____

Number in Party: _____

Deposit Paid: _____

Please state number of each item required

Soup _____

Ham Hock _____

Camembert _____

Prawn cocktail _____

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Turkey _____

Beef Wellington _____

Salmon _____

Nut Roast _____

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Christmas Pudding _____

Crumble _____

Ice Cream _____

Chocolate Torte _____

Cheese _____

A £5 deposit per person is required along
with a completed booking form.

Deposits are non-refundable unless
7 days' notice is given.



MERRY CHRISTMAS
AND HAPPY NEW YEAR

From Ciara, Alan and the team
at the March Hare

THE MARCH HARE
HARESTOCK - 01962 622004

UPCOMING EVENTS

OCTOBER

FRIDAY 27TH

HALLOWEEN PARTY

Prize for the best fancy dress
Live music, ghoulish cocktails

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NOVEMBER

SATURDAY 4TH
IRISH NIGHT

MONDAY 13TH
QUIZ NIGHT

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DECEMBER

Christmas Menu available from
Monday 4th – Thursday 21st (lunch)

(All Christmas Menus must be pre-chosen with
a non-refundable deposit of £5 per person paid)

MONDAY 11TH
QUIZ NIGHT

THURSDAY 21ST

CAROL SINGING AT THE MARCH HARE

With a guest appearance from Father Christmas and a
present for 'all good children'

SATURDAY 23RD
IRISH NIGHT

with 6 piece band and traditional Irish food

SUNDAY 24TH – CHRISTMAS EVE
Open as usual

CHRISTMAS DAY
Open for drink between 11am and 1pm

BOXING DAY
Open for drinks

NEW YEAR'S EVE LUNCH TIME
Open as Usual

NEW YEAR'S EVE
From 7pm – Live Entertainment

CHRISTMAS MENU

BOOKINGS ONLY

Available from Monday 4th December
to Thursday 21st December (lunch)

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Starters

Christmas spiced butternut squash soup
with warm sourdough bread

Honey glazed ham hock terrine with rocket and chutney

Deep fried Camembert with apple and cranberry fritter
and mixed leaves

Traditional prawn cocktail

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Mains

Traditional turkey breast with all the trimmings.
Stuffing, roast potatoes, pig in blanket,
seasonal vegetables, gravy and cranberry sauce

Beef Wellington with dauphinoise potatoes
and red wine jus (£4 suppl.)

Honey roasted salmon with cranberry, orange and ginger
sauce, new potatoes and seasonal vegetables

Goat cheese and root vegetable nut roast
with roast potatoes, vegetables and gravy

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Desserts

Christmas pudding with brandy sauce

Apple and mixed berry crumble with custard or ice cream

Selection of ice cream

Layered chocolate orange truffle torte with vanilla ice cream

Cheese and biscuits platter with fig and honey chutney,
walnuts, celery and apple

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2 Courses: **£18.95** per person

3 Courses: **£24.95** per person