



Christmas Day

On Arrival

A glass of Prosecco

To Start

Roasted pumpkin soup, crème fraiche, toasted seeds (V) (GF / VG option)

Prawn and crab cocktail, Bloody Mary sauce

Roasted vegetable and feta terrine, pesto, Harissa dressing (V) (GF) (VG option)

Grilled lamb cutlet, rocket, parmesan, truffle oil (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

Wild mushroom, kale and chestnut wellington (VG) (N) (GF option)

All served with roast potatoes and seasonal vegetables

Pan roasted salmon, smoked mash, asparagus, prawn and caper butter (GF)

To Follow

Christmas pudding, brandy cream (GF / VG option)

Salted caramel chocolate tart, vanilla ice cream

Pineapple carpaccio with lime, mint and chilli, coconut ice cream (GF) (VG option)

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

To Finish

Tea or Coffee, homemade shortbread, mini mince pie

£62 per adult

£31 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 6th 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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