

The Hare Inn
Long Melford

CHRISTMAS DAY

ON ARRIVAL

Mimosa cocktail

TO START

French onion soup, Gruyere crostini (V) (VG option) (GF option)

Grilled Ostrich fillet, mushrooms, grana Padano, truffle oil (GF)

Smoked salmon, beetroot relish, crispy capers, rye toast (GF option)

Heritage tomato and buffalo mozzarella caprese, pesto, garlic crostini (V) (GF option)

THE MAIN EVENT

Turkey breast, pig in blanket, sausage and chestnut stuffing (GF) (N)

Roast Ribeye, Yorkshire pudding (GF Option)*

Festive nut roast (VG) (N)

All of the above served with roast potatoes and seasonal vegetables

Pan fried cod loin, chorizo, cauliflower puree, saffron potatoes, brown butter (GF)

TO FOLLOW

Christmas pudding, brandy cream (VG Option) (GF Option)

Almond cake, cherry compote, clotted cream

Chocolate brownie, chocolate biscuit, raspberries, popcorn ice cream (GF option) (VG option)

British cheese board, oat cakes, chutney (GF Option)

TO FINISH

Coffee, mini mince pies and homemade shortbread

£80 per person / £40 children up to 12 years

*We aim to cook our rib-eye to medium

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 1st 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. DF = Dairy free.

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.