

The Hare Inn
Long Melford

CHRISTMAS FEAST

Saturday 28th November – Thursday 24th December

TO START

Broccoli soup, stilton crumbs, croutons (V) (VG option) (GF Option)
Baked celeriac and goat's cheese, honey cashews, lamb's lettuce, balsamic glaze (V) (VG option)
Prawn Skagen cocktail, rye toast (GF option)
Swedish Christmas ham, beetroot salad, crisp bread, sweet mustard
Potted beef, piccalilli, crostinis (GF option)

THE MAIN EVENT

Turkey breast, pig in blanket, sausage and chestnut stuffing, roast potatoes, seasonal vegetables (GF) (N)
Salmon fillet, Champ mash, roasted cauliflower, almond brown butter (GF) (N)
Braised feather blade of beef, potato gratin, honey roasted carrots, red wine sauce (GF)
Beetroot and red onion tart tatin, feta, herb roasted potatoes, tender stem broccoli (V) (VG option) (GF option)
Twice cooked pork belly, boulangerie potatoes, pan fried sprouts with bacon, gravy (GF)

TO FOLLOW

Christmas pudding, brandy cream (GF Option) (VG Option)
Chocolate fudge brownie, salted caramel ice cream, chocolate sauce (GF) (VG option)
Saffron panna cotta, Lingonberry compote (GF)
Apple and blackberry crumble, custard
Cheese board, oat cakes, chutney (GF option)

TO FINISH

Coffee and homemade shortbread

3 courses £39 / 2 courses £32

Children 12yrs and under half price

Christmas cracker included.

Booking and pre-order essential. Please contact us directly for availability.

We ask for £10 per head deposit upon booking.

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.