



Christmas Feast

Available from 26th November – Christmas Eve and Boxing Day lunch

To Start

Broccoli soup, stilton crumbs (V) (GF / VG option)
Potted smoked mackerel, beetroot relish, granary toast (GF option)
Roasted vegetable and feta tart, harissa dressing, mixed baby leaves (V)
Chicken liver and whiskey pate, toast, chilli jam (GF option)
Honey mustard glazed mini sausages, parsnip puree

The Main Event

Roast turkey breast with all the trimmings (GF)
Roast potatoes, seasonal vegetables, pig in blanket, chestnut and sausage stuffing, cranberry sauce, turkey gravy
Braised beef brisket, celeriac puree, Cavolo Nero, roasted onion, red wine sauce (GF)
Salmon wellington, mash, grain mustard sauce, grilled broccoli
Slow cooked lamb shoulder, potato gratin, winter greens, red wine sauce
Wild mushroom risotto, stilton, rocket (V) (GF)

To Follow

Christmas pudding, brandy cream (GF / VG option)
Warm chocolate brownie, marmalade ice cream (GF)
Sticky toffee pudding, toffee sauce, vanilla ice cream
White chocolate and raspberry pannacotta (GF)
British cheese board, dried fruit and nuts, crackers (N) (GF option)

To Finish

Coffee and homemade shortbread

3 courses £34 / 2 courses £28

Children 12yrs and under half price

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. GF option = Gluten free bread / crackers available upon request. VG = Vegan

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