



HARE AND HOUNDS

CHRISTMAS PARTY MENU

TO START:

Baked 'prawn cocktail'.

Bloody Mary & Atlantic prawn béchamel, braised baby gem, tempura king prawn, pickled lemon, ciabatta crisp

Slow-braised ham hock terrine

honey, cardamom & clove glaze, house cranberry, baked rye bread. DFA / GFA

Roast celeriac soup

Hazelnut & fennel pesto, sourdough toast. GFA

Sautéed wild mushrooms

Turnip purée, Brussels sprout leaves, toasted pine nuts, chestnut crumb. Vegan / GF

TO FOLLOW:

Real ale-brined British turkey breast

Confit turkey leg & stuffing croquette, smashed root veg, beef-dripping rooster potatoes, Brussels sprout bread sauce, turkey gravy, house cranberry sauce. GFA / DFA

12-hour braised beef feather blade

Pomme purée, honey & mustard parsnips, onion pie, cavalo nero, beef jus. GFA / DFA

Pan-roasted sea trout

Crayfish, caper & saffron velouté, potato rosti, crispy samphire. GF

Vegy/vegan

Butternut squash fondant, spinach & sage velouté, squash purée, cranberry & chestnut fricassee, crispy cavolo nero. Vegan / GFA

TO FINISH

Christmas Pudding

Brandy custard, brûléed clementine.

Double chocolate & cranberry brownie

Winter berry compote, white chocolate ice cream.

Local Apple & winter berry fruit crumble

House custard / Willen dairy milk ice cream. GFA / DFA

Cheese board (£5 supplement)

Chef's two British artisan cheese selection, house chutney, biscuits, grapes. GFA

2 COURSES: £38



3 COURSES: £45

