

THE HARE & HOUNDS

CHRISTMAS FAYRE MENU 1ST DEC – 24TH DEC 2017

2 COURSES £16.95 – 3 COURSES £19.95

£5 PER PERSON NON-REFUNDABLE DEPOSIT ON BOOKING ALONG WITH PRE-ORDER

STARTERS

CARROT & BUTTERNUT SQUASH SOUP

CRÈME FRAICHE, HOME BAKED BREAD & WHIPPED BUTTER (GF) (V)

BEETROOT CURED SMOKED SALMON

ROOT VEGETABLE, MUSTARD & SOURED CREAM SALAD (GF)

CHICKEN LIVER PARFAIT

SPICED APPLE COMPOTE, HOME BAKED BREAD & WHIPPED BUTTER (GF)

GARLIC & HERB WILD MUSHROOM BRUSCHETTA

PARMESAN SHAVINGS (V)

MAINS

(ALL TABLES WILL BE SERVED WITH A SIDE DISH OF BUTTERED SEASONAL VEGETABLES)

ROAST TURKEY CROWN

PORK & APRICOT STUFFING, PIGS IN BLANKETS, ROAST

POTATOES (GF)

SLOW ROAST SHIN OF BEEF

HORSERADISH MASH, RICH RED WINE JUS

(GF)

SALMON & SPINACH WELLINGTON

CHAMPAGNE SAUCE & HERB NEW POTATOES

WINTER VEGETABLE COBBLER

CHEESE HERBED BISCUIT (V)