

THE HARE & HOUNDS

Christmas Party Menu 2018

Available from the 30th November – 24th December, 2 Course £15, 3 Course £19.95

Parties of 8 or more will require a non-refundable deposit of £5 per person on booking.

Starters

Roasted butternut squash soup, pesto, fresh baked bread & butter

(vegan pesto, bread & "butter" available) - GF, Vegan

Poached smoked chicken, saffron mayonnaise, heritage tomato salad - GF

Mulled wine poached pear, leaf, pomegranate, honey roasted almonds, honey & mustard dressing, feta cheese - GF

Trio of seafood – crab & citrus mayonnaise en croute, crayfish cocktail, beetroot cured salmon

Mains

(All will be served with seasonal vegetables)

Roast turkey, pigs in blankets, apricot & chestnut stuffing, roast potatoes, roast gravy - GF

Vegetable wellington, mushroom gravy, roast potatoes - Vegan

Braised beef cheek, horseradish mash, red wine jus – GF

Fillet of salmon, dauphinoise potatoes, crayfish veloute – GF

Dessert

Christmas pudding, brandy sauce - GF

Cranachan, homemade shortbread

Apple & mixed berry crumble, vegan vanilla ice cream – Vegan

Steamed chocolate pudding, crème brulee ice cream - GF

Three Cheese board, Christmas cake, chutney, cheese biscuits £4 supp per person

Please inform a member of staff of any food and drink allergies prior to ordering.

GF – gluten free option is available, Vegan – suitable for vegans