BOOKING FORM

Simply complete the booking form below and return with the appropriate deposit per person

Dishes	Name							
BAKED CAMEMBERT								
CARROT AND GINGER SOUP								
MACKEREL PÂTÉ								
PIGS IN BLANKETS								
8OZ SIRLOIN STEAK								
TURKEY ROULADE								
TUNA STEAK								
BEETROOT & RED ONION TARTE TATIN								
SAUCES – PEPPERCORN								
SAUCES – CRANBERRY GRAVY								
SAUCES – HONEY AND MUSTARD								
SAUCES – MUSHROOM AND BRANDY								
SAUCES – BLUE CHEESE								
SAUCES – GARLIC AND LIME BUTTER								
SAUCES – RED WINE JUS								
CHRISTMAS PUDDING								
BAILEYS BANANA TRIFLE								
CHOCOLATE ORANGE CHEESECAKE								
MULLED WINE BAKED PLUMS								

Organiser's Name:

Address:

Postcode:

Telephone Number:

Date of Function: No. in Party:

Preferred Time: Deposit enclosed: £

Bookings Only. £5 per person deposit (NON-REFUNDABLE)
Pre-orders required a minimum of 72 hrs prior. Available from the 1st December to the 30th December (Excluding Christmas day) Food Allergies & Intolerances: Please speak to a member of the team about the ingredients in your meal, when placing your order. Thank you.

HARE + HOUNDS
TODMORDEN

CHRISTMAS 2026

Burnley Road, Todmorden, OL14 8EA | 01706 582859
infohareandhoundstodmorden@gmail.com
www.hareandhoundstodmorden.com

FESTIVE FAYRE

2 COURSES £29.95
3 COURSES £34.95

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STARTERS

Baked Camembert - starter to share
Cooked with garlic and rosemary, served with two bread rolls

Carrot and Ginger soup
Roasted carrots with a hint of ginger, served with a bread roll

Creamy Smoked Mackerel Pâté
Smoked mackerel prepared with crème fraîche and dill, served on toasted buttered crumpets topped with a red onion relish

Pigs in Blankets
Mini sausages wrapped in streaky smoked bacon, cooked in honey and served with a poached egg, red onion relish and crispy red onions

MAIN COURSES

All served with, roast potatoes, champ, swede mash, golden syrup roasted chantenay carrots and parsnips, balsamic roasted sprouts, sautéed savoy cabbage, stuffing balls and a choice of homemade sauce

8oz Sirloin steak
Sirloin cooked to your liking

Turkey Roulade
Streaky smoked bacon wrapped turkey breast with sage and onion stuffing

Tuna Steak
Cooked in parsley butter

Caramelised Beetroot and Red Onion Tarte Tatin
Slow cooked roasted beetroot and red onion baked with puff pastry

SAUCES peppercorn, cranberry gravy, honey and mustard, mushroom and brandy, blue cheese, garlic and lime butter or red wine jus

DESSERTS

Christmas pudding
Steamed traditional Christmas pudding, served with homemade brandy sauce and topped with redcurrants

Baileys Banana Trifle
Chocolate brownies topped with layers of Baileys whipped cream, custard, bananas, toffee sauce and dark chocolate

Terry's Chocolate Orange Cheesecake
Terry's chocolate orange cheesecake, served with ice cream

Mulled Wine Baked Plums
Plums stewed in mulled wine and cinnamon, topped with a syrupy oat crust and baked

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