



Christmas Feast Menu

Starters

Jerusalem artichoke and thyme soup, rarebit toast

Game terrine, fruit chutney, toast

Scottish smoked salmon, smoked mackerel pâté,
creamed horseradish, pickles

Cornish Blue lobster and king prawn cocktail, Marie Rose sauce

Salt baked celeriac, heritage beetroot and white Stilton salad,
walnuts, cranberries

Mains

Whole free-range Lincolnshire turkey, chestnut stuffing,
bread sauce, roasting juices

Whole roast Tamworth suckling pig, apple, Boulangère potatoes, sage gravy

Whole roast fore-rib of Aberdeen Angus beef, roast marrow bone,
bacon potatoes, roasting juices

Braised venison haunch, Dauphinoise potatoes, red cabbage, glazed onions

Whole Scottish salmon 'en croute', parsley potatoes,
creamed leeks, chive butter sauce

Root vegetable 'Wellington', chestnuts, field mushroom sauce

Desserts

Georgie Porgie's Devonshire Christmas pudding, brandy butter

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate pots, cinnamon cream, toasted almonds

Honey panna cotta, whiskey steeped fruits

British cheeses, quince, oat cakes & port

Mince pies, tea and coffee



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£95 per person

Our Christmas Feast menu is designed for a special occasion where all your guests will 'feast' from the same menu (rather like a dinner party).

Large sharing items such as roast fore-rib of Shorthorn beef, roast suckling pig, or free range turkey all served whole to the table to be carved in front of your guests (or your guests carve themselves) certainly make for a sumptuous feast!

Where possible, all dishes will be served on platters and boards in the centre of the table with large bowls of vegetables and jugs of gravy to accompany them.

From the menu, please select two starters, two main courses and two desserts for all guests to share (with the exception of special dietary requirements who will be catered for individually).

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