



Christmas Menu
£45pp for 3 courses

Joseph Perrier Champagne
Glass £13 | Bottle £67

STARTERS

Roast celeriac and walnut soup, Jugged Hare ale rarebit
Confit duck and quail terrine, quince chutney, quail's egg, grilled sourdough
House hot smoked Scottish salmon, salmon caviar, new potato and chive salad, pickled radish, dill
Salt baked beetroot and carrots, cauliflower purée, fried capers, tarragon salsa *(pb)*

MAINS

Haunch of wild Suffolk venison, braised shoulder croquette,
Dauphinoise potatoes, roast parsnips and Savoy cabbage, red currant jus
Roast breast of Norfolk Bronze turkey, sage and onion stuffing,
pigs in blankets, duck fat roast potatoes, Brussel sprouts, carrots and chestnuts,
bread sauce, Christmas gravy
Roast fillet of Brixham Golden bream, cavolo nero, salsify,
creamed mashed potatoes, mussel and chive butter sauce
Butternut squash and wild mushroom 'Wellington', braised green lentils,
crispy shallots, watercress, cranberry and red wine jus *(pb)*

DESSERTS

Christmas pudding, brandy custard
Carrot, apricot and walnut cake, malted milk ice cream
Sticky toffee pudding, vanilla and Calvados ice cream
Dark chocolate torte, poached figs, mulled wine syrup,
ginger and oat crumble *(pb)*
British cheeseboard
£3 supplement if taken as a dessert or £10 as an additional course
Cornish Kern (hard, cow) Crozier Blue (blue, ewes) St. Thom (goat, soft)
Crackers, apple chutney

MINCE PIES, TEA AND COFFEE

(pb) plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please go to www.thejuggedhare.com

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