



EARLY-BIRD GUARANTEE
£65pp
held until
31/10/21

Christmas Menu

£65pp for four courses



We Meet Again

THIS CHRISTMAS

49 Chiswell Street, London, EC1Y 4SA
020 7614 0134 | thejuggedhare.com

Christmas Menu

£65pp for four courses



STARTERS

Cream of cauliflower soup, Jugged Hare ale rarebit, sourdough crouton

Iron-age pork shoulder, leek and pig's head terrine, quince and seeded mustard relish, mustard greens

Blood orange cured Hampshire River Test trout, pickled fennel, dill mayonnaise, house pumpernickel

Salt baked heritage beetroot and carrots, celeriac purée, red wine shallots, fried capers, tarragon sauce *(pb)*



MAINS

Haunch of wild Suffolk venison, 'humbles' offal croquette, creamed potatoes, truffled Savoy cabbage, braising juices

Roast breast of Norfolk turkey, bread sauce, creamed bacon, sprouts and chestnuts, game sausage and walnut stuffing, duck fat roast potatoes, pigs in blankets, roasting juices

Roast fillet of Atlantic cod, mussel, pea and leek kedgeree, curried egg velouté

Butternut squash, wild mushroom, sage and pearl barley Wellington, pea and shallot salad *(pb)*



DESSERTS

Christmas pudding, brandy custard

Sticky toffee pudding, vanilla ice cream

Gingerbread, dark chocolate délice, kumquat compote, mulled wine syrup

Pistachio frangipane tart, plum sorbet, mulled figs *(pb)*

British cheeseboard, pear and saffron chutney, wafers and grapes *(£3 supplement)*

Cheeseboard can be offered as an additional course for £10pp



MINCE PIES, TEA AND COFFEE

(pb) plant based

Please note that these menus are subject to small modifications. A booking is required in advance to dine from this menu. Large groups may be required to pre order in advance. All prices include VAT.

A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please visit thejuggedhare.com