



Christmas Menu

£65pp for three courses including
mince pies, coffee and tea



We Meet Again
THIS CHRISTMAS

49 Chiswell Street, London, EC1Y 4SA
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mince pies, coffee and tea



STARTERS

Barbary duck terrine, chicory, pear and orange compote, brioche

Yorkshire wood pigeon, beetroot, forced rhubarb, pan juices

Cornish crab, brown crab mayonnaise, green apple, cucumber,
crème fraîche, lemon, dill

Winter squash and truffle soup, toasted chestnuts, pumpkin seeds,
crusty roll *(v) (pb)*



MAINS

Roast Norfolk bronze turkey, bread sauce, goose fat roast potatoes,
pork and chestnut stuffing, pigs in blankets, Brussels sprouts and bacon,
glazed carrots, cranberry sauce, Christmas gravy

Wild Suffolk red deer loin, haunch pie, red cabbage, fondant potato,
parsnips, sprout tops, game jus

Pan-fried Loch-Duart Scottish salmon, mussels, Jerusalem artichokes,
coastal greens, marinière sauce

Nut roast Wellington, chestnut stuffing, roast potatoes, Brussels sprouts,
carrots, plant based gravy *(v) (pb)*



DESSERTS

Christmas pudding, brandy custard

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked vanilla cheesecake, blackberry compote, dark chocolate sorbet *(pb)*

British cheeseboard, pear and saffron chutney,
sourdough crispbreads, grapes

MINCE PIES, COFFEE AND TEA

(v) vegetarian (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