



**GAME CHANGER: TURN OF THE SEASON**  
**THURSDAY 27TH FEBRUARY**

*A celebratory feast to bid a fond farewell to our seasonal favourites*



The hare éclair

*Malbec, Organico, Santa Julia, Mendoza, Argentina '16*

Game and ham hock terrine, English mustard, burnt onion

*Chardonnay, Ad Hoc, Hen and Chicken, Larry Cherubino, Pemberton, Australia '18*

Scottish venison loin, heritage carrots, beech mushroom sauce

*Fleurie, Chateau Grand Pré, France '17*

Lincolnshire Poacher, candied walnuts and celery crudités,  
sesame seed lavosh bread

*Cabernet Sauvignon, Founder's Block, Katnook Estate, Coonawarra, Australia '16*

Lemon treacle tart, citrus peel ice cream

*20 Year Old Tawny Port, Barros, Douro, Portugal*

7.30PM | 5 COURSES | 5 WINES | £85 PER PERSON

*Menu designed and prepared by The Jugged Hare's Head Chef, Rafael Liuth*

*Wines chosen by ETM Group Sommelier, Guillaume Mahaut*



49 CHISWELL STREET, LONDON, EC1Y 4SA  
EVENTS@THEJUGGEDHARE.COM | 020 7614 0134

WWW.THEJUGGEDHARE.COM

For full allergen information please ask for the manager or go to [www.thejuggedhare.com](http://www.thejuggedhare.com)