



Christmas Menu

£65pp for 3 courses

Starters

Cream of cauliflower soup, laver bread, Jugged Hare ale rarebit

Wild boar hock and rotisserie leek terrine, quince and seeded mustard relish, mustard greens

Blood orange cured Hampshire River Test trout, pickled fennel, vanilla mayonnaise, house pumperknickel

Salt baked heritage beetroot and carrots, celeriac purée, red wine shallots, fried capers, tarragon sauce *plant based*

Mains

Braised pavé 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 kedgerree, curried egg mayonnaise

Butternut squash, smoked mushroom, sage and pearl barley Wellington, pea and shallot salad *plant based*

Desserts

Christmas pudding, brandy custard

Sticky toffee pudding, vanilla ice cream

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

Poached plum, rosewater blancmange and pistachio sponge trifle *plant based*

British cheeseboard, pear and saffron chutney, wafers and grapes

£3 supplement if taken as a dessert or £10 as an additional course

Mince pies, tea and coffee

Please note that these menus are subject to small modifications. A booking and a food order is required in advance to dine from this menu. 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