



CHRISTMAS SET MENU
13TH NOVEMBER - 31ST DECEMBER 2023



THREE COURSES

◆ **STARTERS** ◆

Middle White pork terrine, cranberry chutney, brioche

Salt cured duck, red plum, beetroot, chicory

Kiln roast Scottish salmon, cucumber, crème fraîche, dill, soda bread

Cream of celeriac soup, toasted chestnuts *(pb)*

◆ **MAINS** ◆

Roast breast of Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, sage & onion stuffing, braised chestnuts & sprouts, goose fat roast potatoes, carrots & parsnips, Christmas gravy

Wild Suffolk red deer haunch, venison 'Shepherd's' croquette, spiced red cabbage, celeriac, sprout tops, game jus

Peterhead cod, haddock & brown rice kedgeree, coastal greens, caper butter sauce

Chestnut, quinoa & root vegetable bake, roast potatoes, sprout tops, carrots, gravy *(pb)*

◆ **PUDDINGS** ◆

Christmas pudding, brandy custard

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Chocolate ganache tart, cherries, maraschino sauce

Cheesecake, winter berry compote *(pb)*

British cheeseboard, pear & saffron chutney, sourdough crispbreads, grapes *(v) (supp 6)*

MINCE PIES, COFFEE/TEA

(v) vegetarian *(pb)* plant based

Groups of 13 and over to pre-order from this menu. Please speak to our events team for details.

Price per perso including VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. All game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Please let our team know if you have any allergies and for full allergen information please go to thejuggedhare.com



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