

THE  
JUGGED HARE  
A VERY LONDON

*Christmas*



# YOUR Festive SPACE ✨

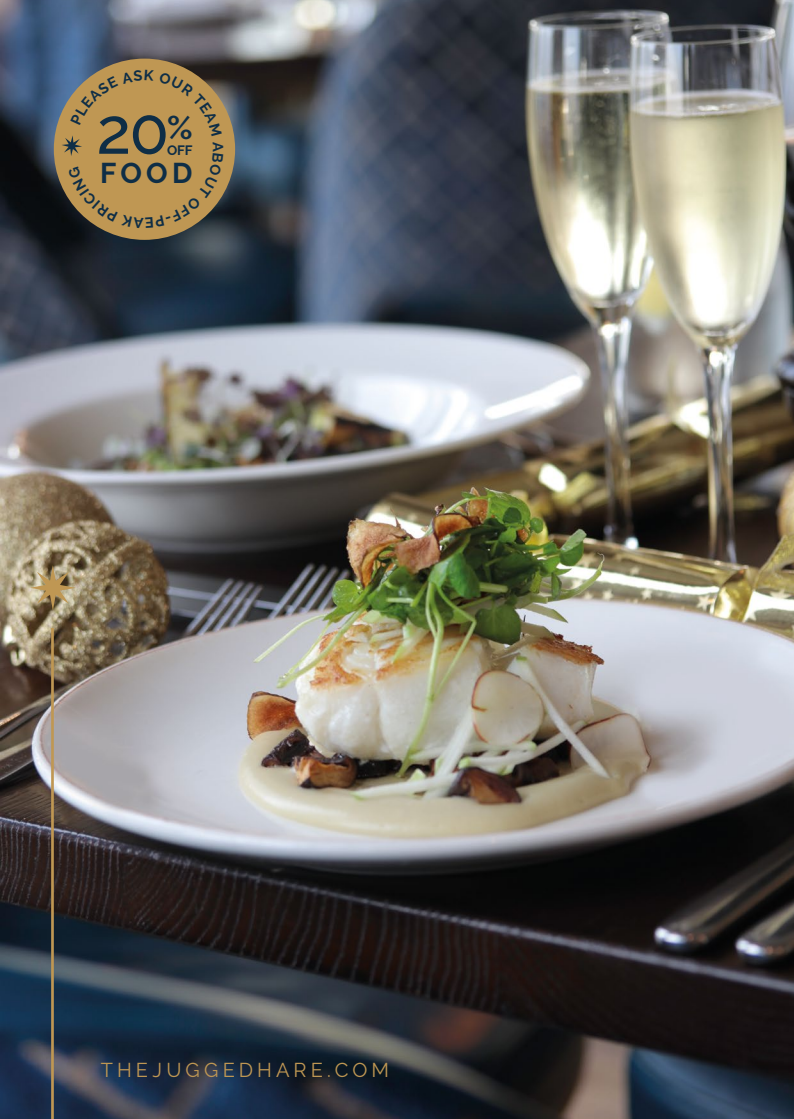
## LONDON'S LEADING GAME RESTAURANT

The Jugged Hare prides itself on full flavours, innovate ideas and perfectly executed dishes. A focus on traditional and quality seasonal British ingredients and an extensive, expertly sourced wine list, makes this beautiful gastro pub a game-changing Christmas event spot.



SPACE			AREA INFO
Barrels	20	High stools available	Semi private
Gourmet Booths	35	30	Semi private
Josephine Room	70	45	Private room





# \* \* Christmas \* \* DINING

3 COURSES, MINCE PIES, TEA & COFFEE £65

## 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 and tea

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.

PACKAGES



*Wine*  
DURING DINNER  
*Half bottle per person*

CLASSIC | £20 PP  
PREMIUM | £25 PP  
LUXURY | £30 PP

*Champagne*  
RECEPTION

£10 PP  
*Joseph Perrier Champagne*

*Bottomless*  
DRINKS\*

**CLASSIC**  
2 hours £80  
*Wine, beer & soft drinks*

**PREMIUM**  
2 hours £85  
*Spirits, wine, beer & soft drinks*

**LUXURY**  
2 hours £90  
*Champagne reception\*, spirits,  
wine, beer & soft drinks*

\*One glass per person on arrival.  
T&C Price and product may vary at time  
of pre-order. Bottomless drinks packages  
are available for groups of 20 or more for  
standing receptions only.



PACKAGES

\* \* ✨ *Christmas* ✨ \*  
RECEPTIONS

*Canapés*

ALL 7 FOR £45pp

Black pudding croquettes, HP sauce

Chicken, corn & chorizo roll, paprika mayo

Rare roast beef, dripping toast, horseradish

Devilled haddock & salmon fishcake, chive mayo

Smoked mackerel rilette, crème fraîche, rye bread

Leek & wild mushroom tart, truffle oil (pb)

Chickpea & lentil fritter, whipped chickpea cream (pb)

*Larger bites*

ALL 3 FOR £24pp

Poached ham, egg, game chips, Hollandaise

Hereford beef sliders, smoked Applewood Cheddar

Winter squash, sage & fettle bowl,  
toasted seeds, mustard dressing (pb)

*Dessert Canapés*

ALL FOR 15pp

Dark chocolate and orange tart

Sticky toffee pudding, caramel sauce

Baked vanilla cheesecake, raspberries (pb)

All 7 canapés and 3 larger bites @ £65 pp

Minimum of 15 guests

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies. Please note this is a sample menu and some changes are possible due to seasonality and market availability.



# Wine

## \* SPARKLING

PROSECCO | £39  
Canal Grando Bosco, Italy

JOSEPH PERRIER | £76  
Brut Cuvée Royale, Chalons-en-Champagne,  
France

NYETIMBER | £96  
Classic Cuvée, Kent, England

POMMERY | £99  
Brut Royal, France NV

## \* WHITE

VERMENTINO | £40  
Timo, San Marzano, Salento, Italy

GAVI DI GAVI | £50  
Jassili, San Silvestro, Italy

SAUVIGNON BLANC | £60  
The Raptor, Marlborough, New Zealand

SAINT-VERAN | £70  
Olivier Ravier, France

## \* ROSÉ

THE PALE BY SACHA LICHINE | £48  
Pays du Var, France

CÔTES DE PROVENCE | £70  
Whispering Angel, France

## \* RED

MONTEPULCIANO D'ABRUZO | £40  
Avegiano, Bove, Italy

RIOJA | £50  
Reserva, Ondarre, Spain

PINOT NOIR | £60  
Old Stage, Monterey, US

CHÂTEAU DE CISSAC | £70  
Haut Medoc, France

## \* MAGNUM

CHABLIS | £150  
Domaine Jean Goulley, France

CROZES-HERMITAGE | £140  
Terre d'Eclat, Domaine de la Ville Rouge,  
France

CHIANTI | £160  
Classico Riserva, Agostino Petri, Castello  
Vicchiomaggio, Italy



\* T&C Price and product may vary at time of pre-order



## \* BOTTLED BEER & CIDER

HEINEKEN 5% | £6

HEINEKEN 0% | £5

SOL | £6

LUCKY SAINT, Unfiltered | £6

OLD MOUT CIDER | £6

## BOTTLES OF SPIRITS (700 ML)

### \* WHISK(E)Y

AUCHENTOSHAN THREE WOOD | £230

JOHNNIE WALKER BLACK LABEL | £185

BULLEIT | £185

TOKI | £190

### \* GIN

AVIATION | £195

CHASE PINK GRAPEFRUIT & POMELO | £210

MIRABEAU ROSÉ | £200

SLINGSBY MARMALADE | £190

ROKU | £190



### \* RUM

HAVANA CLUB 3YR | £145

OLD J SPICED | £170

RON ZACAPA 23YR | £245

### \* VODKA

CIROC | £190

KETEL ONE | £170

### \* TEQUILA

CASAMIGOS REPOSADO | £240

CAZCABEL BIANCO | £175

CAZCABEL COFFEE | £175



\* T&C Price and product may vary at time of pre-order

THE  
JUGGED  
HARE

ADDRESS

No. 49 Chiswell Street,  
London, EC1Y 4SA

TUBE STATIONS

Barbican - *6 minute walk*  
Moorgate- *8 minute walk*  
Liverpool Street - *11 minute walk*

CONTACT

020 7614 0134  
thejuggedhare.com

PARKING

Beech Street  
Finsbury Square  
London Wall  
Aldersgate Street

Free parking on Milton Street  
after 6.30pm Monday - Friday,  
after 1.30pm on Saturday,  
and all day Sunday.