

A VERY LONDON
Christmas

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 kedgerree,
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

THE
JUGGED
HARE

thejuggedhare.com/christmas
49 Chiswell Street, London, EC1Y 4SA
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(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.