



THE HARE

## CHRISTMAS MENU

2 COURSES FOR £30 OR 3 COURSES FOR £36

### ON ARRIVAL

**A glass of Prosecco, small house wine or soft drink  
&  
Honey & wholegrain mustard pigs in blankets**

### STARTERS

**Wild mushrooms on toast (GFA, V)**  
*served with lemon oil & toasted pumpkin seeds*

**Ham & cheese croquettes (GF)**  
*served with creamed leeks & brown sauce*

**Shrimp cocktail (GF)**  
*served with Marie rose sauce & baby gem lettuce*

**Apple & chestnut sausage roll**  
*served with cranberry sauce*

**Baked camembert - to share between 2 (GFA)**  
*served with truffle honey topping & warm ciabatta*

### MAINS

**Sage & onion stuffed Turkey breast**  
*wrapped in smoked streaky bacon, served with garlic & rosemary sautéed potatoes, seasonal vegetables & thyme Turkey gravy*

**Maple glazed pork belly (GF)**  
*served with a bean, chorizo & tomato stew with a herb crumb*

**Fish Pie with king prawns (GF)**  
*served with cheddar mash topping & seasonal vegetables*

**Winter vegetable wellington (V, VE)**  
*served with sautéed potatoes, seasonal vegetables & vegetable gravy*

### DESSERTS

**Mini cheese board (GFA)**  
*served with fruit chutney, celery, crackers & grapes*

**Poached pear (GFA)**  
*served with vanilla ice cream, gingerbread crumb & chocolate sauce*

**Baileys cheesecake**  
*served with brownie bites & honeycomb ice cream*

**Festive fruit crumble (GF)**  
*served with vanilla custard*

