



THE HARE

CHRISTMAS MENU

2 COURSES FOR £34 OR 3 COURSES FOR £40

ON ARRIVAL

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

STARTERS

- **Stuffed garlic & chive cream cheese portobello mushroom (GFA, V)**
served with a herb crust & lemon oil

Festive chicken wings (GF)
served with BBQ sauce & crispy onions

Citrus cured salmon (GF)
served with pickled cucumber, carrot ribbons & dill cream cheese cracker sandwich

Baked ham hock pot (GFA)
served with homemade focaccia & piccalilli

Breaded brie wedges (GFA)
served with spiced cranberry chutney, homemade focaccia & balsamic glaze

MAINS

Sage & onion stuffed Turkey breast (GF)
wrapped in smoked streaky bacon, served with Thyme sautéed potatoes, maple & bacon sprouts, honey roasted carrot & parsnip, seasonal veg & turkey gravy

Winter vegetable wellington (V, VE)
served with creamed mashed potato or sautéed potatoes, maple & bacon sprouts, honey roasted carrot & parsnip & vegetable gravy

Roasted salmon fillet (GF)
served with herb crushed potato cake, french pea ragout & saffron cream sauce

Braised beef bourguignon (GF)
served with parsley mashed potato, honey roasted carrot & parsnip & tender stem broccoli

DESSERTS

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

Chocolate & date sticky toffee pudding
served with salted caramel sauce & peanut and brownie ice cream

Banoffee pie
served with vanilla ice cream & chocolate sauce

Festive fruit crumble (GF)
served with custard or ice cream

Christmas pudding
served with brandy sauce & glacé cherries

