

# Hare and Hounds Festive Evening Menu

Homemade cream of mushroom and thyme soup (V)  
served with crusty bread and butter

Prawn and smoked salmon salad  
juicy prawns and delicate smoked salmon bound in a saffron mayonnaise  
served over salad leaves with a lemon wedge to garnish

Baked camembert studded with rosemary (V)  
served with winter chutney and crusty bread and butter for dipping

Chicken liver pate with mixed pickles  
served with crusty bread and butter and a dressed salad garnish



Traditional roast breast of turkey  
with all the trimmings

Tender, slow cooked shin of beef served with a braised beef bonbon  
and a rich bone marrow and red wine gravy over potato dauphinoise served with seasonal vegetables

Pan fried salmon fillet with a creamy lobster and Prosecco sauce  
over buttery mashed potato flavoured with spring onion served with seasonal vegetables

Beetroot, sweet potato and brie wellington (V)  
served over buttery mashed potato finished with a red pepper coulis,  
accompanied by seasonal vegetables



Christmas pudding laced with brandy  
served with lashings of brandy sauce

Belgian chocolate orange pot  
served with a shortbread biscuit for dipping

Meringue nest topped with mixed berries mulled in red wine and festive spices  
served with Chantilly cream

A selection of cheeses served with chutney, savoury crackers and grapes

**1 course £16.50 / 2 courses £23.00 / 3 courses £29.50**  
**includes Christmas crackers and festive napkins**

**Please advise of any specific dietary requirements or allergies in advance**