

Hare and Hounds Festive Evening Menu

Roasted tomato and basil soup (V) (GF and DF on request)
served with crusty bread and butter

King prawn cocktail (GF and DF on request)
juicy prawns bound in a Marie Rose sauce served over salad
with buttered brown bread and a lemon wedge to garnish

Wild mushrooms in a white wine, truffle and garlic sauce (V)
served over light and flaky puff pastry finished with freshly grated parmesan

Chicken liver parfait with a sweet cranberry and onion chutney (GF on request)
served with crusty bread and butter and mixed pickles



Traditional roast breast of turkey (GF and DF on request)
with all the trimmings

Tender, slow cooked beef in a robust red wine and rosemary gravy (GF and DF on request)
served over creamy mashed potato with seasonal vegetables

Creamy fish pie topped with melted mature cheddar cheese
flakes of smoked haddock, salmon and cod with crab meat and King prawns
bound in a prosecco and cream sauce served with seasonal vegetables

Mushroom, brie and cranberry wellington (V)
served with roast potatoes and rich vegetable gravy,
accompanied by seasonal vegetables



Christmas pudding laced with brandy (GF and DF on request)
served with lashings of brandy sauce

Baileys and Belgian chocolate cheesecake
accompanied by a scoop of vanilla ice cream

Zesty lemon slice (GF and DF on request)
a rich lemon curd set on a shortbread base finished with mixed berries steeped
in red wine and Christmas spices, served with Chantilly cream

A selection of cheeses served with chutney, savoury crackers and grapes (GF on request)

1 course £17.00 / 2 courses £23.50 / 3 courses £30.00

includes Christmas crackers and festive napkins

Please advise of any specific dietary requirements or allergies in advance