

Christmas at The Hare & Hounds

With Christmas just around the corner, we are pleased to present our Christmas 2017 menu. Ideal for celebrating the festive season with family or friends. We are offering a choice of either two or three courses.

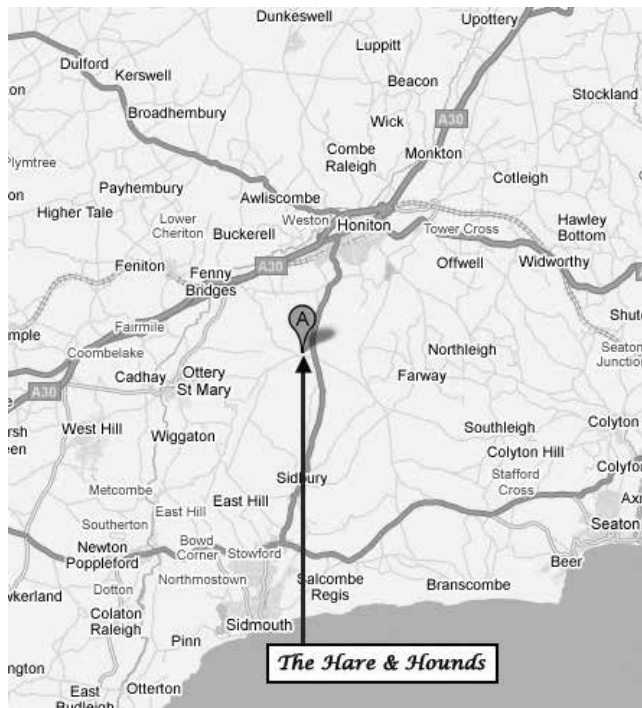
We can comfortably accommodate party bookings of up to 50 people. Whilst we might be able to squeeze one or two extra in, please check with us first to avoid disappointment.

The Christmas party menu is available at both lunch and dinner from the 1st December, excluding Sundays. To confirm your booking, we require a deposit of £5 per person or the full payment. Then, at least 2 weeks before the party, simply complete the pre-order form and return to us together with the party balance.

If you have any special dietary or allergy requirements, please do not hesitate to ask and we will do our best to accommodate you.

Merry Christmas

Lindsey, Tracy, Graham and all the Staff



Christmas Party Menu

(this menu is only available when pre-ordered)

3 Course Christmas Menu, followed by coffee - **£22.50**

Main Course and Sweet, followed by coffee - **£18.50**

Starters

Parsnip & apple soup

served with a bread roll (V)

Feta cheese and rocket salad

with sun-dried tomatoes, olives and a homemade dressing (V)

Smoked Duck salad

with mixed leaves, and a black cherry & balsamic dressing

Vo-fau vent

filled with a creamy leek, mushroom and herb sauce (V)

King prawns in panko breadcrumbs

served with a garlic and lemon mayonnaise

Main Courses

Traditional Carvery

A choice of roast turkey, beef, pork or gammon ham is carved for you, then help yourself to steamed vegetables and seasonal trimmings.

Seasonal nut roast

served with a vegetarian jus, then help yourself to steamed vegetables and traditional trimmings from the carvery (V)

Mushroom, chestnut and cranberry tart

served with new potatoes and salad

Linguine

with cod and smoked haddock in a creamy white wine sauce, served with granary bread

Desserts

Mud pie duo

rich layers of white chocolate and milk chocolate mousse on a chocolate biscuit crumb base

Lemon tart

a sweet butter pastry with a creamy rich lemon filling

Strawberry & red velvet cheesecake

traditional biscuit based cheesecake with red velvet sponge

Chocolate and Cherry Roulade (GF)

chocolate sponge rolled with fresh cream and cherries

All served with clotted cream

Christmas pudding

served with brandy sauce

Coffee and mints