

THE
JUGGED HARE



CHRISTMAS DINING

2 COURSE £65 | 3 COURSE £75

Amuse Bouche & Petit Fours from £9

..... **STARTERS**

Middle White pork & green peppercorn terrine

cranberry chutney, brioche

Salt cured duck

plum, chicory, cream cheese

Potted Scottish salmon

gherkins, soda bread

Jugged Hare pale ale roasted Ironbark pumpkin

feta, toasted cobnuts, chervil oil pb

..... **MAINS**

Roast breast of Norfolk Bronze turkey

sourdough bread sauce, pigs in blankets, pork & apricot stuffing, braised chestnuts & Brussels sprouts, goose fat roast potatoes, carrots & parsnips, Christmas gravy

Wild Suffolk venison haunch

braised leg croquette, spiced red cabbage, broccoli, game jus

Peterhead cod

smoked haddock mash, kale, garlic & brown butter sauce

Celeriac, spelt & wild mushroom risotto

salsa verde pb

..... **PUDDINGS**

Christmas pudding

brandy custard

Sticky toffee pudding

butterscotch sauce, vanilla ice cream

Baked cheesecake

berry compote pb

Dark chocolate tart

whipped crème fraîche

British cheeseboard

plum chutney, crackers v (8 supplement)

Mince pies , coffee and tea

v vegetarian | pb plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to thejuggedhare.com 49 Chiswell Street London EC1Y 4SA. 020 8161 0190

