THE JUGGED HARE

FESTIVE SET MENU

Silver: 3 courses £49.95 | Gold: 3 courses £59.95

January: 2 courses £34.95 | 3 courses £39.95

APERITIFS

Crimson Highland | Scottish Pear | Mince Pie Sour | Tiramisu | Black Ruby Sour | Ruby Negroni

£14 supp

CHAMPAGNE

Joseph Perrier, Cuvée Royale Châlons-En-Champagne, France NV

Glass £18.5 | Bottle £88

STARTERS

Rabbit, wood pigeon, pork & green peppercorn terrine, spiced pear chutney

Sherry cured salmon, dill, soda bread

Artichoke, truffled ricotta & tomatoes *pb*

MAINS

Roast breast of Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, sage & onion stuffing, creamed Brussels sprouts & chestnuts, duck fat roast potatoes, Chantenay carrots, parsnips, Christmas gravy

North Sea cod, crushed creamer potatoes, brown butter

Hen of the Woods, celeriac pureé, hispi cabbage, mushroom tea *pb*

PUDDINGS

Our Christmas pudding, Brandy custard

Sticky toffee sponge, salted caramel & clotted cream ice cream

Baked cheesecake, berry compote *pb*

CHEESEBOARD

Black Cow Cheddar, Monkey Chop, Rosary Ash goat's, London honeycomb, onion jam, crackers

£16 supp

COFFEE, TEA & MINCE PIES

£5 supp

Please enquire for peak and off peak dates. Sample menu subject to change | (pb) Plant based
Our fish and shellfish are responsibly sourced from Cornish day boats and British fishing ports.
Some game dishes may contain shot. Though every care has been taken to remove them, some dishes may also contain small bones. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Please let our team know if you have any allergies.

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