



CHRISTMAS 2025
PACKAGES & PRIVATE EVENTS

THE
JUGGED HARE





LONDON'S LEADING GAME RESTAURANT

The Jugged Hare prides itself on full flavours, innovate ideas and perfectly executed dishes. A focus on traditional and quality seasonal British ingredients and an extensive, expertly sourced wine list makes this beautiful gastro pub a game-changing Christmas event spot.





YOUR FESTIVE SPACE

SPACE			AREA INFO
Barrels	20	High stools available	Semi-Private
Gourmet Booths	-	30	Semi-Private
Josephine Room	60	45	Private Room
Full Venue Hire	220	110	Exclusive Venue Hire & Private Bar





CHRISTMAS SET MENU

3 COURSE OFF PEAK 49 | 3 COURSE PEAK 59

◆ STARTERS ◆

Smoked duck breast, plum, chicory, celeriac purée

Middle White pork & green peppercorn terrine, cranberry chutney, brioche

Gin cured salmon, gherkin, soda bread

Ale roasted Ironbark pumpkin, cream cheese, toasted seeds, chervil *(pb)*

◆ MAINS ◆

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

Wild Suffolk venison haunch, braised leg croquette, spiced red cabbage, creamed mash, broccoli, game jus

North Sea cod, white bean, fennel & pepper stew, anchovy sauce

Pumpkin, feta & chickpea Wellington, roast potatoes, kale, chestnut sauce *(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) (supplement 8)*

*Peak Times: all day Tuesday-Thursday & Friday daytime until 5pm

*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

(v) vegetarian *(pb)* plant based | All pb dishes are made with plant based alternatives

Groups of 13 and over to pre-order from this menu. Please speak to our events team for details.
Price per person is including VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. All game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Please let our team know if you have any allergies and for full allergen information please go to thejuggedhare.com



CHRISTMAS RECEPTIONS

CLASSIC CANAPES & LARGE BITES £65

CANAPÉ

Roast beef, Yorkshire pudding, horseradish cream
Truffled chicken mayonnaise vol-au-vent (*halal*)
Panko king prawns, spiced apricot, Thai basil
Chapel & Swan smoked salmon, chive cream cheese, blinis
Merguez sausage rolls, red pepper ketchup (*gf on preorder*)
Sun Dried tomato palmier, Superstraccia (*pb,df*)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood (*pb*)
Buttermilk chicken slider, gochujang ketchup, slaw

PREMIUM CANAPES & LARGE BITES £75

CANAPÉ

Beef tartare, confit egg yolk, crouton
Smoked duck, crouton, quince membrillo
Prawn cocktail, avocado, cucumber, cracker
Seared tuna, sesame, wasabi mayo (*gf,df*)
Porcini mushroom arancini, aioli (*v*)
Smoked aubergine miso mousse, pani puri (*pb,gf,df*)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood (*pb*)
Buttermilk chicken slider, gochujang ketchup, slaw

BOWL FOOD - 3 FOR £30

Seabass & salmon ceviche, mango, black corn tortilla (*gf,df*)
King prawn, spinach & coconut green curry, basmati rice (*df*)
Beer-battered haddock, chips, tartare sauce
Pork belly, apple jam, crackling, mash (*df,gf*)
Teriyaki chicken thigh, tenderstem broccoli, sushi rice
Crispy gnocchi, red pepper pesto (*pb,gf,df*)
Tofu poke bowl, avocado, edamame, sushi rice (*pb,gf,df*)



DRINKS PACKAGES





4 HOURS UNLIMITED BEER, WINE, SINGLE
SPIRITS & MIXERS AND SOFT DRINKS AT
£75 PER PERSON

House spirit 25ml + any mixer (ex Red Bull)

Johnny Walker Black whisky

Bombay Samphire gin

Dutch Barn Vodka

Bacardi rum

Birra Moretti bottles

Lucky Saint 0%

Guinness 0.0

Joie de Vigne, Marsanne/ Rolle, Languedoc, France

Pinot Grigio Rose, Terre de Noce, Trentino-Alto-Adige, Italy

Monastrell, Esteban Martin, Jumilla, Spain

Any soft drinks (excluding Red Bull)



WINE DURING DINNER

CLASSIC

10 Bottles £335

WHITE: Marsanne/Vermentino, Joie de Vigne, Languedoc, France

RED: Monastrell, Esteban Martin, Jumilla, Spain

PREMIUM

10 Bottles £420

WHITE: Pinot Grigio, Riserva, Mezzacorona, Trentino, Italy

RED: Cabernet Sauvignon, Vitis Unica, Malpo, Chile

PROSECCO RECEPTION (1 glass per person)

£12.50

CHAMPAGNE RECEPTION (1 glass per person)

£17

Drink Token

£8.50

Bottled Beer, Glass House Wine, Single Spirit & Mixer, soft drink

WHITE: Joie de Vigne, Marsanne/ Rolle, Languedoc, France

ROSÉ: Pinot Grigio Rose, Terre de Noce, Trentino-Alto-Adige, Italy

RED: Monastrell, Esteban Martin, Jumilla, Spain

BEER: Moretti bottle, Lucky Saint 0%

SPIRITS: 25ml: House Pour Vodka, Gin, Whiskey, Rum

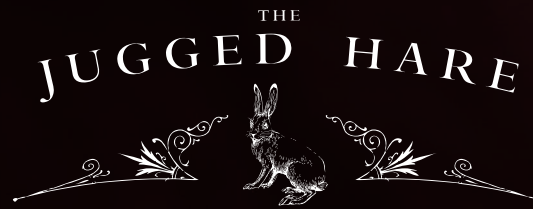
MIXERS: Any mixer except Red Bull

All soft drinks



HARE SITTING.





ADDRESS

No. 49 Chiswell Street, London, EC1Y 4SA

TUBE STATIONS

Barbican - 6 minute walk

Moorgate - 8 minute walk

Liverpool Street - 11 minute walk

PARKING

Beech Street, Finsbury Square, London Wall and Aldersgate Street. Free parking on Milton Street after 6.30pm Monday - Friday, after 1.30pm on Saturday, and all day Sunday.

CONTACT

etmcollection.com/jugged-hare

