



FESTIVE FEASTING

Served to share family style

Silver: 3 courses £49.95 | Gold: 3 courses £64.95

January: 2 courses £34.95 | 3 courses £39.95

APERITIF

Holy Berry Margarita | Elderflower Bramble | Chocolate & Orange Espresso Martini

£12 supp

CHAMPAGNE

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

Glass £18.5 | Bottle £88

STARTERS

Middle white pork & green peppercorn terrine, cranberry chutney

Potted Scottish salmon, gherkins, soda bread

Truffled leek & potato tart, cream cheese *pb*

MAINS

All mains served with festive trimmings

Roast potatoes | Brussel sprouts, chestnuts | Chantenay carrots | Parsnips

Celeriac, feta & chickpea Wellington, chestnut sauce *pb*

Peterhead cod, sea vegetables, garlic & brown butter sauce

Roast breast of Norfolk Bronze turkey, pigs in blankets, bread sauce, cranberry

DESSERTS

Baked cheesecake, berries compote *pb*

Christmas pudding, Brandy custard

Sticky toffee pudding, salted caramel sauce, vanilla ice cream

CHEESEBOARD

Black Cow Cheddar, Cashel Blue, Rosary Ash goat's cheese, chutney, crackers, grapes, celery

£16 supp

COFFEE, TEA & MINCE PIES

£5 supp

Please enquire for peak and off peak dates. Sample menu subject to change | (v) Vegetarian | (pb) Plant based (gf) Gluten free. 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.



THE
JUGGED HARE



49 CHISWELL ST, LONDON EC1Y 4SA
020 8161 0190 | THEJUGGEDHARE.COM

