



PRIVATE DINING 'FEAST MENU'

Three course feast menu: £55 per person (subject to supplements and cheese)

Minimum number of 8 people required

**Please select two dishes for your starter, two for your main and two for your pudding,
for all your guests to share**

Any dietary requirements will be catered for separately

TO START

MEAT, POULTRY AND GAME

Selection of cured and potted meats, baby gherkins, chutney and toast

Pig's head terrine, piccalilli

Classic English brawn

Pork and green peppercorn terrine, baby gherkins

Game terrine, bilberry chutney

Confit duck terrine, apple and fig chutney

Foie gras and chicken liver parfait

FISH AND SHELLFISH

Crayfish and avocado cocktail, quail's eggs

Scottish smoked salmon, smoked mackerel pate, smoked eel, creamed horseradish, pickles

Rock oysters, shallot vinaigrette, tabasco, lemon

Isle of Man king scallops, garlic and parsley butter

Dressed Dorset crab (*£3.50 per person supplement*)

Roasted half native (Scottish or Cornish) lobster, hot garlic and parsley butter (*£5 supplement*)

Poached Isle of Benbecular, Western Scottish Isles langoustines, served cold with mayonnaise and lemon
(*£5 supplement*)

VEGETARIAN

Seasonal soup (*we will discuss your requirements depending on the time of year*)

Steamed English asparagus from Wye Valley served with poached eggs and hollandaise

Wild mushrooms on toast

All prices are including VAT and are subject to a discretionary 12.5% service charge

All our fish and shellfish is hand selected in the mornings at Billingsgate Market

All items may contain traces of nuts

The Jugged Hare

49 Chiswell Street London EC1Y 4SA
020 7614 0134 www.thejuggedhare.com
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MAINS

MEAT, POULTRY AND GAME

Whole roast fore-rib of Aberdeen Angus beef, roast marrow bone, bacon potatoes, roasting juices

Rare breed Beef 'Wellington', fondant potato, red wine jus

Dexter beef, bone marrow and oyster pie, creamed mashed potatoes, beef jus

Slow cooked shin of veal, goose fat roast potatoes

Roast leg of salt-marsh lamb, Dauphinoise potatoes, rosemary gravy

12 hour braised shoulder of Herdwick mutton, lamb sweetbreads, whole roast garlic, mashed potato

Whole roast suckling pig, apple, boulangère potatoes, sage gravy (*price per pig depending on size of group*)

Whole roast salt crusted Suffolk free range chicken, lemon and thyme stuffing, bread sauce, roast potatoes

Braised Venison haunch, Dauphinoise potatoes, red cabbage, glazed onions

Slow roast shoulder of wild boar, soft polenta

Jugged Norfolk hare, herb dumplings

Rich game pie, creamed mashed potato, game gravy

Game birds: Pheasant / partridge / mallard / pigeon / grouse / woodcock / teal / snipe

We will discuss your requirements according to the time of year! Supplements may apply

FISH AND SHELLFISH

Whole poached sea trout, Shetland Isles mussels, buttered spinach, parsley cream sauce

Whole Scottish salmon 'en croute', parsley new potatoes, creamed leeks, chive butter sauce

Cornish fish stew (*red mullet, king scallop, monkfish, mussels, langoustine*)

'Jugged Hare fish pie'

Whole salt-baked wild, line-caught sea bass, buttered new potatoes, lemon and dill butter sauce

(supplement according to market price)

Roasted whole native (Scottish or Cornish) lobster, hot garlic and parsley butter, hand cut chips

(£5 supplement)

VEGETARIAN

Vegetarian main options are available on request

ALL MAIN COURSES ARE SERVED WITH APPROPRIATE SIDE DISHES IN ACCORDANCE WITH THE SEASONS AND OUR RECOMMENDATIONS (WE WILL DISCUSS ALL WITH YOU)

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TO FINISH

DESSERTS

Eton Mess
Crème brûlée
Bakewell tart
Sussex Pond pudding
Baked white chocolate cheesecake, berry compote
Spotted Dick and custard
Sticky toffee pudding, vanilla ice cream
Old fashioned rice pudding
St. Clements posset, vanilla shortbread
Pear and walnut tart, brandy custard
English plum crumble, custard
Chocolate brownie, salted caramel ice cream
Tarte tatin, Calvados caramel, cinnamon ice cream
Bread and butter pudding, mascarpone ice cream

CHEESE

(£9.50 per person)

British cheeseboard, oatcakes, fruit and nut bread, fig chutney

Please note that the above is a seasonal menu which means some of the items are not available all year round

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