



## STANDING PARTIES AT THE JUGGED HARE

*Taking its name from an 18<sup>th</sup> century English recipe (which will be firmly on the menu throughout the game season), The Jugged Hare's dining room features an open 'theatre' kitchen with a state-of-the art eight-spit rotisserie and charcoal grill. Spit roast meats, seasonal British game, wild fish and shellfish will be on offer daily as well as superb roasts on Sundays.*

*The drinks offering focuses on wine. Complex and mature wines will be available by the glass from our 'By The Glass' machine and we will celebrate great producers and varieties with monthly wine flights. Monthly tasting events downstairs in the Josephine Room showcase the world's finest wines.*

*For beer lovers, 4 British cask ales are always available on draught, 2 of which will be from a London brewery including our very own Jugged Hare Pale Ale, brewed in conjunction with Sambrook's brewery in Battersea.*

Named after the prestige cuvée of Joseph Perrier Champagne and also the name of the famous Champagne-maker's daughter, Josephine is a stunning private room with exposed brick walls, vaulted ceilings and restored Champagne racks. For a standing reception there is space for up to 75 people.

**For all enquiries please contact Samantha Kennington:  
samantha@etmgroup.co.uk / 020 7614 0134 / 07872 456 090**



All prices are including VAT and are subject to a discretionary 12.5% service charge  
All our fish is responsibly sourced and wherever possible, purchased from British fishing ports and day boats in Lyme Bay, Dorset.  
All items may contain traces of nuts

**The Jugged Hare**  
49 Chiswell Street London EC1Y 4SA  
020 7614 0134 [www.thejuggedhare.com](http://www.thejuggedhare.com)  
[www.twitter.com/@thejuggehare](https://twitter.com/thejuggehare)

  
[www.etmgroup.co.uk](http://www.etmgroup.co.uk)



## RECEPTION MENUS

*(Available for events between 12am-5pm and 6pm-midnight)*

### CANAPÉ MENU

*Six canapés per person £17 / Nine canapés per person £23  
Please select from fish, shellfish, meat, vegetarian and sweet*

#### FISH AND SHELLFISH

Virgin Mary Oyster shooters  
Crayfish and avocado cocktail  
Dorset crab and chive tart, caviar  
Seared Isle of Man king scallop, crisp bacon, pea purée  
Poached Scottish lobster tail, herb aioli (£2 supplement)  
Smoked eel, horseradish  
Kiln smoked salmon mini fishcakes, watercress purée  
Smoked Scottish salmon on rye, horseradish crème fraiche  
Mini fish and chip fork  
Fish and chip cone (£2 supplement)

#### MEAT

Foie gras ballotine, brioche, Madeira jelly  
Barbary duck rilette, baby gherkin  
Rare roast beef, Yorkshire pudding, creamed horseradish  
Steak tartar crostini, quail yolk  
Mini Aberdeen Angus beef 'Wellington'  
Dexter beef burger, smoked Applewood cheddar (£2 supplement)  
Scotch quail eggs  
Clonakilty Irish black and white pudding sausage roll  
Wild boar and Chimay 'sausage & mash'  
Crispy lamb sweetbreads, white onion purée  
Chicken, tarragon and wild mushroom 'vol-au-vent'

#### VEGETARIAN

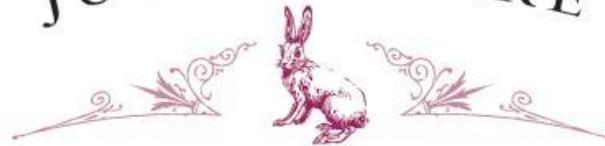
Gazpacho shots  
Minted pea shots (hot or cold)  
Goats cheese tart, poppy seeds  
Leek and wild mushroom tart

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THE  
JUGGED HARE



Quail's eggs, truffled duxelle, celery salt  
Welsh rarebit, Branston pickle  
Deep fried mushroom risotto cakes  
Vegetable spring rolls, sweet chilli sauce

**DESSERTS**

Lemon meringue pie  
Devon custard tart  
Baked vanilla cheesecake  
Chocolate and orange tart  
Chocolate and pecan brownies  
Chocolate and Armangac truffle  
Mini ice cream cones

**Also available for parties:**

***All priced by bowl***

Pistachio nuts £2.50  
Salted peanuts £2  
Green olives (stone in, marinated in mint, lemon and basil) £4

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### BOWL FOOD MENU

*£20 per person for 3 bowls; £16 per person for 2 bowls  
or choose 4 canapés from the canapé menu and 2 bowls per person for £26  
A minimum number of 10 people and 72 hrs notice is required please*

#### MEAT

Slow braised oxtail, smoked bacon, horseradish mash  
Boiled ham, pease pudding, parsley sauce  
'The Londoner' pork sausages, Colcannon, onion gravy  
Slow cooked shoulder of Welsh lamb, rosemary roast potatoes  
Rich venison stew, creamed mashed potato, chestnuts

#### PIES

Steak and kidney pie  
Beef, Guinness and oyster pie  
Game pie  
Duck 'shepherd's pie'  
Chicken, mushroom and tarragon pie

#### FISH

Fish and chips, tartare sauce  
'Billingsgate fish pie'  
Classic smoked haddock kedgeree  
Jellied eels, cockles, winkles and whelks

#### VEGETARIAN

Seasonal risotto  
Truffled macaroni cheese  
Potato gnocchi, baby spinach, pine nuts, basil oil

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### **SALADS**

Prawn, avocado and Marie Rose sauce  
Stilton, pear and endive, candied walnuts  
Bosworth Ash goat's cheese salad, chicory and oak leaf

### **DESSERTS**

Crème brûlée  
Strawberry Eton mess  
Summer pudding, double cream  
Bramley apple and blackberry crumble, custard  
Sticky toffee pudding, butterscotch sauce  
Warm chocolate and pecan brownie  
Hazelnut chocolate pot, praline  
Ice creams and sorbets

### **CHEESE**

***£9.50 per person***

Selection of British cheeses, oatcakes, and chutney

### **LATE NIGHT SNACKS**

***£5 per person***

Bacon sandwich  
Sausage baguette  
Fish and chip cone, tartare sauce  
Chargrilled vegetable and goats curd panini

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