

CHRISTMAS *Canapés*

FISH AND SHELLFISH

Devilleed Dorset crab tart
Smoked Scottish salmon on rye,
horseradish crème fraîche
Shrimp and bacon croquettes,
mustard aioli
Mini fish and chip fork

MEAT

Braised Dexter beef croquette,
horseradish cream
Turkey, tarragon and wild
mushroom vol-au-vent
Rare roast beef and Yorkshire
pudding, creamed horseradish
Clonakilty black pudding sausage
roll, toffee apple sauce

VEGETARIAN

Breaded brie, cranberry chutney
Goat's cheese tart, poppy seeds
Wild mushroom arancini

VEGAN

Spiced cauliflower soup shots
Heritage beetroot and caper
tartare, chicory

SWEET

Lemon meringue pie
Spiced custard tart
Baked vanilla cheesecake
Chocolate and orange tart



FESTIVE *Bowls*

FISH AND SHELLFISH

Brixham dayboat fish pie
Fish and chip cone, tartare sauce
Smoked haddock kedgeree,
quail's eggs

MEAT

Norfolk Bronze turkey and
tarragon pie
Cumberland pork sausages,
Colcannon, onion gravy
Slow cooked Welsh
lamb shoulder, rosemary
roast potatoes

VEGETARIAN

Mac 'n' cheese
Sautéed gnocchi, roast
pumpkin, seeds and sage

VEGAN

Woodland mushroom, chestnut
and barely risotto
Roast cauliflower and pumpkin,
sage salsa verde, toasted seeds

SWEET

Bramley apple and cranberry
crumble, custard
Sticky date and toffee pudding,
butterscotch
Chocolate and pecan brownie

From the menu above, please select the items you would like and we will then prepare enough of each canapé and bowl food for all of your guests. A minimum number of 10 people and 48 hours notice is required please.

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please ask for the manager or go to www.thejuggedhare.com

THE JUGGED HARE

Christmas Canapés & Festive Bowls



£25PP FOR THREE CANAPÉS
AND TWO BOWL FOOD

£35PP FOR FOUR CANAPÉS
AND THREE BOWL FOOD