

STARTERS

Jerusalem artichoke and thyme soup, rarebit toast

Yorkshire game terrine, fruit chutney, toast

Cured Hampshire trout, smoked mackerel, smoked eel,
creamed horseradish, pickles

Cornish Blue lobster and king prawn cocktail, Marie Rose sauce

Salt baked celeriac, heritage beetroot and white
Stilton salad, walnuts, cranberries

MAINS

Whole free-range Lincolnshire turkey, chestnut stuffing,
bread sauce, roasting juices

Whole roast Tamworth suckling pig, apple,
Boulangère potatoes, sage gravy

Roast forerib of Cumbrian Shorthorn beef,
roast bone marrow, roasting juices

Slow roast shoulder of wild Suffolk fallow deer,
offal faggots, rich game jus

Scottish salmon en croute, horseradish gribiche, watercress

Root vegetable 'Wellington', chestnuts, field mushroom sauce

All feasts are served with duck fat roast potatoes,
honey roast parsnips,

Brussels sprouts and tops, pigs in blankets,
cranberry sauce and gravy

DESSERTS

Georgie Porgie's Devonshire Christmas pudding, brandy butter

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate pots, cinnamon cream, toasted almonds

Honey panna cotta, whiskey steeped fruits

*British cheeses, quince, oat cakes & port
Coffee / tea and mince pies*

Please note that this menu needs to be pre-ordered at least 72 hours in advance and a minimum of 10 people.

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 Feast Menu



FEAST MENU £95

Our Christmas Feast menu is designed for special occasions where all your guests will 'feast' from the same menu, expect big plates and sharing dishes for a memorable evening

Large sharing items such as roast fore-rib of Shorthorn beef, roast suckling pig, or free range turkey all served whole to the table certainly make for a sumptuous feast!

Where possible, all dishes will be served on platters and boards in the centre of the table with large bowls of vegetables and jugs of gravy to accompany them.

From the menu, the host should select two starters, two main courses and two desserts for all guests to share. Any guest with dietary requirements will be catered for individually.