

# THE JUGGED HARE

## Christmas Menu



### STARTERS

Roast fennel and chestnut soup

Beetroot, parsnip and bitter leaf salad, hazelnuts,  
cranberry dressing (*vegan*)

Pheasant and smoked bacon terrine, pear chutney

Oak smoked Scottish salmon and Dorset crab,  
caviar cream, kohlrabi slaw

### MAINS

Roast free range Lincolnshire turkey, pigs in blankets,  
bread sauce, chestnut stuffing, duck fat roast  
potatoes, Brussels sprouts, roasting juices

Braised Longhorn short rib of beef, beef shin  
croquette, Savoy cabbage, horseradish mashed  
potatoes, gravy

Roast fillet of Peterhead cod, crushed Jerusalem  
artichokes, sprout tops, lentil and mussel chowder

Pearl barley, roast cauliflower, walnuts, golden raisins,  
green herb dressing (*vegan*)

### DESSERTS

Georgie Porgie's Devonshire Christmas  
pudding, brandy custard

Dark chocolate mousse, gingerbread  
ice cream, honeycomb

Sticky toffee pudding, butterscotch,  
clotted cream

Mulled clementine, chocolate sponge,  
clementine sorbet (*vegan*)

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THREE COURSES £65

49 Chiswell Street, London, EC1Y 4SA  
020 7614 0134 | [www.thejuggedhare.com](http://www.thejuggedhare.com)

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