



## Christmas Menu

### Starters

Cream of celeriac soup, caramelised celeriac, truffle, croutons

Mixed game and pistachio terrine, sloe berry and apple chutney,  
pickled apricots, toast

Beet cured river trout, dill pickled cucumber, beet cheese, mustard cream

Truffle and mushroom risotto balls, tarragon mayonnaise *plant based*

### Mains

Seared Peterhead cod loin, haddock and winter vegetable  
chowder, buttered spinach

Braised leg of venison, cured venison salami, crushed root  
vegetables, redcurrant jelly

Roast breast of turkey, streaky bacon, sprout and chestnut ragout,  
game sausage and walnut stuffing, game fat roast potatoes, turkey gravy

Cranberry, pine nut, lentil and sage roast, rosemary potatoes,  
red cabbage, parsnips, herb gravy *plant based*

### Desserts

Christmas pudding, brandy custard

Potted chocolate mousse, blood orange compote, mint oil

Coconut rice pudding, stewed plums, honeycomb crunch

Sticky toffee pudding, vanilla ice cream

*Mince pies, tea and coffee*



## *Christmas Menu*

**£65pp for 3 courses**

Includes mince pies, tea and coffee

### *Packages*

*All of the following packages include the 3 course meal, as above*

#### **Bronze £79pp**

Includes half bottle of wine

*Muscadet Sèvre et Maine, Sur Lie, La Griffre, Chéreau Carré, Loire Valley, France '18 or  
Barbera del Piemonte, Ottone 1, San Silvestro, Piemonte, Italy '18*

#### **Silver £97pp**

Includes glass of Joseph Perrier Champagne and half bottle of wine

*Gavi, Palás, Michele Chiarlo, Piemonte, Italy '18 or Rioja Reserva, Ondarre, Spain '15*

#### **Gold £106pp**

Includes glass of Joseph Perrier Champagne, bottle of Kingsdown  
still or sparkling water and half bottle of wine

*Chardonnay, Omaka Reserve, Saint Clair, Marlborough, New Zealand '17  
or Château au Pont de Guitres, Lalande-de-Pomerol, Bordeaux, France '14*

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