



## 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*

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

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

# Canapés

## FISH

Beetroot cured salmon, horseradish  
Tuna tartare, cucumber  
King prawn cocktail, avocado on crostini  
Haddock and leek tartlet

## MEAT

Turkey bonbons, cranberry sauce  
Rare roast beef,  
Yorkshire pudding, horseradish  
Chicken and red pepper tostada  
Curried duck samosa,  
coriander yoghurt

## PLANT BASED AND VEGETARIAN

Smoked tofu, edamame, sesame  
*plant based*  
Vegetable spring rolls, sweet chilli  
*plant based*  
Stuffed new potatoes, piquillo  
cream, basil purée  
Wild mushroom arancini

## DESSERT

Pecan and chocolate brownie,  
Chantilly cream  
Sticky toffee pudding  
Brandy and candied orange mince pie  
Lemon meringue pie

# Bowl food and larger bites

## FISH

Fish and chips, tartare sauce  
Scottish smoked salmon open  
sandwich, dill cream  
Spiced pollock, coconut sauce,  
spinach and crushed potatoes  
Crab and scallop doughnut

## MEAT

Pigs in blankets skewers  
Cheeseburger slider, caramelised  
onion relish  
Chicken and spring onion yakitori  
Pulled pork slider, slaw

## PLANT BASED AND VEGETARIAN

Beetroot and quinoa slider, cranberry relish *plant based*  
Vegetable tempura, soy mirin dipping sauce *plant based*  
Goat's cheese and red pepper frittata  
Truffle mac & cheese croquette

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. This menu needs to be pre ordered and a minimum number of 10 applies.

All prices include VAT. For full allergen information please go to [www.thejuggedhare.com](http://www.thejuggedhare.com)



*Canapés and bowl food*

£35pp for 4 canapés 3 bowls

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## *Drinks Menu*

### CHAMPAGNE

Joseph Perrier, Brut Cuvée Royale, Châlons-en-Champagne, France NV | 67

### WHITE WINES

Muscadet Sèvre et Maine, Sur Lie, La Griffre, Chéreau Carré, Loire Valley, France '18 | 29

Gavi, Palás, Michele Chiarlo, Piemonte, Italy '18 | 39

Chardonnay, Omaka Reserve, Saint Clair, Marlborough, New Zealand '17 | 49

### RED WINES

Barbera del Piemonte, Ottone 1, San Silvestro, Piemonte, Italy '18 | 29

Rioja Reserva, Ondarre, Spain '15 | 39

Château au Pont de Guitres, Lalande-de-Pomerol, Bordeaux, France '14 | 49

### MAGNUMS

Chablis, Jean Goulet, Bourgogne, France '18 | 95

Château Lestritte, Capmartin, Bordeaux Supérieur, France '16 | 90

Châteauneuf-du-Pape, Domaine de la Solitude, Rhône, France '16 | 120

### PORT

LBV Port, Barros, Douro, Portugal '13 | 49



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*Drinks Menu*

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