



CHRISTMAS DAY LUNCH MENU

Mimosa or Bucks fizz

On arrival

Winter Vegetable Soup

A rich warming soup made with winter vegetables

Smoked Salmon and Scrambled Egg

Thinly sliced Smoked Salmon topped with Scrambled Egg and sprinkled with capers

Mushroom Pithivier

Mushrooms sautéed with onions, garlic and herbs wrapped in a Spinach leaf then puff pastry, baked in the oven and served with a chive sauce

Peppered Beef, Stilton, and Red Onion Salad

A light fresh salad, using mature stilton, prime fillet and red onion marmalade

Traditional Roast Turkey

Served with all the trimmings, chipolatas, stuffing and cranberry sauce

Roast Sirloin of Beef

Served with Essex Soufflé and Horseradish

Roast Breast of Duck

Roasted pink with five spiced vegetable spaghetti and a spiced honey sauce

Grilled Fillet of Sea Bass

served with a mussel and herb risotto with a tarragon sauce

Roasted Vegetable Puff Pastry Parcel

A selection of roasted vegetables wrapped in puff pastry baked until golden, served with a cream sauce

Christmas Pudding

and Brandy Sauce

Chocolate Mousse

with Chantilly Cream

Bread and butter pudding

with sauce anglaise

Mince pies, tea or coffee

£120 per head



THE HARE BOXING DAY MENU

Trio of Cheese and Parma Ham Tart

with a red onion marmalade

Mushroom and Spinach Soup

Chicken Liver Parfait

*grape and apple Chutney, melba toast**

Cajun Beef and Stilton Salad

with toasted pine kernels, croutons and a balsamic dressing

Spicy Cod and Salmon Fishcakes

with turmeric rice and a curry sauce

Roast Sirloin of Beef, Essex Soufflé

horseradish and roast potatoes

Roast Festive Turkey and Ham

with chipolatas, stuffing, cranberry sauce, roast potatoes and a rich gravy

Slow Roasted Belly of Pork with Asian spices

with sautéed Savoy cabbage and a sweet plum sauce

Fillet of Salmon, wrapped in Puff Pastry

with mussels and a white wine sauce

Rack of Lamb, marinated with Garlic and Rosemary

roasted pink served with dauphinoise potato and a mint and caper sauce

Christmas Pudding

Brandy Sauce

Bread and butter pudding

Sauce Anglaise

Sticky Toffee Pudding

Toffee Sauce

Lemon Posset

Chantilly Cream

£75.00 per head



New Years Day Lunch Menu

Tomato and Basil Soup

A homemade vegetarian soup

Deep Fried Brie

A wedge of French brie, breadcrumb, deep fried and served with a redcurrant sauce

Spicy Cod and Salmon Fishcakes

with turmeric rice and a curry sauce

King Prawns

Half a dozen king prawns sautéed in garlic butter, served with a Crusty roll

Chicken Liver Parfait

A smooth chicken liver pate served with apple and grape chutney and melba toast

Roast Fore Rib of Beef

A prime sirloin roasted rare served with Essex soufflé, roast potatoes and horseradish

Roast Breast of Chicken

Roasted breast of chicken, served with roast potatoes and a rich gravy

Roast Breast of Shoulder of Pork

Slow Roasted served with apple sauce, roast potatoes and a rich gravy

Fillet of Sea Bass

Grilled fillet of sea bass served with stir fried vegetables and a tarragon sauce

Lamb Wellington

Fillet of lamb wrapped in puff pastry baked golden served on creamed spinach with a redcurrant sauce

Baked Fillet of Salmon

Fillet of salmon baked in foil with white wine and herbs served with mussels and a dry vermouth sauce

Vegetable Puff Pastry Parcel

Stir fried vegetables wrapped in puff pastry with a chive sauce

Sticky Toffee Pudding

sticky date sponge served with butterscotch sauce

Bread and Butter Pudding

A rich pudding served with anglaise and ice cream

Crème Brûlée

An egg custard dessert with a caramelized topping

£59.50 per head (service charge not included)



The Hare Christmas Party Menu

Starters

Tomato and basil soup with Parmesan croutons

A fresh homemade soup served with a crusty baguette

Chicken liver pate

with apple chutney and toast

Smoked bacon, Stilton and walnut salad with a raspberry vinaigrette

A fresh tossed salad, an ideal light starter

Baked Goats Cheese and Pesto

on an olive oil crostino with beetroot and a balsamic dressing

Pork and Pancetta Terrine

with red onion chutney and fresh bread

Roast Festive Turkey

served with cranberry sauce, chipolatas, stuffing and roast potatoes

Gently Grilled Fillet of Sea Bass

with stir fried vegetables served with a tarragon sauce

Roast Breast of Duck

marinated in honey, roasted pink served with a honey and soy sauce

Grilled Fillet of Salmon, 'en croute'

Wrapped in pastry, served with spinach and chive sauce

Braised Lamb Shank

Slowly braised with root vegetables, creamy mash and a red wine jus

Pan Fried Medallions of Pork Fillet

topped with Sauteed mushrooms and mozzarella served with a red wine sauce

Traditional Christmas pudding

with Brandy sauce

Lemon Posset

with Chantilly cream

Bread and Butter Pudding

Sauce Anglaise

Sticky Toffee Pudding

Toffee Sauce

£39.95 per head