

The Hare at Roxwell

Christmas Day Menu 2019

SERVING CHRISTMAS LUNCH FOR ARRIVAL BETWEEN 12 NOON AND 1.30 PM

Pre-order a bottle of bubbly or a bottle of our fine wine

AVAILABLE ONLY TO
PRE-BOOKED PARTIES

£95.00 per head for adults
£50.00 per head for children

CREAMY SPICED PARSNIP SOUP

Served with root vegetable crisps
and a honey and coriander drizzle

PAN ROASTED SCALLOPS

Sweetcorn puree and a chorizo and spring onion dressing

PRESSED DUCK TERRINE

Poached plums, crostini sticks and duck crackling

PARMESAN AND TRUFFLE ARANCINI BALLS

Wild mushroom and chestnut stew and a rocket pesto

LEMON SORBET

ROAST GREAT GARNETTS TURKEY

Pork and cranberry stuffing, pigs in blankets, goose fat roast potatoes and turkey gravy

FILLET STEAK MEDALLIONS

Dauphinoise potatoes, Broad beans, cherry tomatoes, a Shitake Mushroom ragu and a Madeira jus

PAN ROASTED HALIBUT

Crab-crushed Jersey Royals and sauce Grenoble

MAPLE SYRUP GLAZED BUTTERNUT SQUASH

Stuffed with a green Lentil salad and served with crispy garlic ciabatta

All served with a selection of seasonal vegetables, Brussels sprouts with chestnuts and honey roasted parsnips

'LILLYPUDS' CHRISTMAS PUDDING

Served with brandy sauce

COCONUT PANNA COTTA

Raspberry and lime coulis, home baked short bread

CHOCOLATE DELICE

Cherry sorbet, cherry sauce, chocolate and sour cherry crumble

SELECTION OF TRADITIONAL BRITISH CHEESES

With red onion chutney, grapes, celery and crackers

COFFEE AND PETIT FOURS

A NON REFUNDABLE DEPOSIT OF £10 PER GUEST IS PAYABLE AT
THE TIME OF BOOKING. FULL PAYMENT FOR CHRISTMAS DAY
IS REQUIRED BY 1st DECEMBER WITH THE PRE-ORDER

THIS MENU MAY BE
SUBJECT TO CHANGE
AND CAN BE CHANGED
AT ANY TIME. SOME FOOD
MAY CONTAIN NUTS.
PRICES INCLUDE VAT



The Hare at Roxwell

Christmas Party Menu 2019

1st DECEMBER TO 30th DECEMBER – MONDAY TO SATURDAY ONLY

SERVED FROM 12.00 to 9.30 PM

Pre-order a bottle of bubbly or a bottle of our fine wine

**AVAILABLE ONLY TO
PRE-BOOKED PARTIES**

£25.00 for two courses
£30.00 for three courses
A discretionary 10%
service charge will
apply to all tables of 8
or more. Smaller plate
option available at
a reduced price.

HOMEMADE VEGETABLE SOUP OF THE DAY

Served with seeded bread

HAM HOCK TERRINE

toasted ciabatta, and a tangy piccalilli

CREAMY FRICASSEE OF WILD MUSHROOMS

on a bed of crispy crostini with fresh rocket leaves
and topped with parmesan

SMOKED SALMON

with a vodka crème fraiche and a beetroot salad

TRADITIONAL GREAT GARNETTS TURKEY

Sage Stuffing, Pigs in Blankets and Goose fat roast potatoes

STEAK AND GOLDEN CRUST ALE PIE

Encased in a shortcrust pastry, served with roasted potatoes

CHARGRILLED MAHI MAHI STEAK

spiced coconut potatoes, grilled asparagus spears and a watercress, papaya and pomegranate salad

ROASTED MEDITERRANEAN VEGETABLE LASAGNE

With a rich tomato and basil ragu, fresh arugula leaves and crispy garlic ciabatta

SLOWLY ROASTED PORK BELLY

Celeriac, parsnip and pear mashed potato, honey glazed baby carrots,
sautéed curly Kale and a mulled wine and nutmeg sauce

All served with seasonal vegetables

'LILLYPUDS' CHRISTMAS PUDDING

Served with pouring cream

DARK CHOCOLATE BROWNIE

Served with luxury vanilla ice cream and a dark cherry compote

CARAMELISED APPLE AND WALNUT SPONGE CAKE

Chantilly cream and warm custard

LUXURY ICE CREAM AND SORBET

See your server for flavours

ADD CHEESE AND BISCUITS FOR £7.75

A selection of cheeses with crackers, celery, grapes & red onion chutney

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