

The Hare at Roxwell

## Christmas Day Menu 2018

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

£85.00 per head for adults  
£50.00 per head for children

.....

### ROASTED AND SMOKED CELERIAC SOUP

smoked bacon and mature cheddar croquette  
and a chive and truffle dressing

### SPICED CRAB

pickled cucumber, burnt cucumber,  
crispy ciabatta topped with brown shrimp, coriander oil and apple salad

### PRESSED DUCK TERRINE

poached plums, sour dough 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, pig in blanket, duck fat potatoes and turkey gravy

### BEEF WELLINGTON

individual beef wellington with celeriac puree, dauphinoise potatoes, grilled asparagus and a truffle jus

### PAN FRIED HALIBUT

'kedgeree', pickled shallots, crispy hens egg, coriander and tomato salsa

### BUTTERNUT SQUASH TERRINE

crispy sage potato, wilted greens, candied walnuts and a cashel blue cheese dressing

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

.....

### 'LILLYPUDS' CHRISTMAS PUDDING

served with brandy sauce

### CHOCOLATE DELICE

cherry sorbet, cherry sauce, chocolate and sour cherry crumble

### SPICED PINEAPPLE TATIN

coconut sorbet, pineapple crisp and a rum syrup

### LEMON PANNACOTTA

tastes and textures of lemon and vanilla ice cream

### SELECTION OF FRENCH AND 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 2018**

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**

**£20.00** for two courses  
**£25.00** 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**  
with seeded bread

**COARSE LOCAL GAME PATE**  
apple and cider chutney toasted granary bread

**SMOKED SALMON PARCEL**  
stuffed with prawns and spring onions with a citrus dressing

**CRISPY GOATS CHEESE**  
beetroot and rocket salad, balsamic dressing

**ROAST GREAT GARNETTS TURKEY**  
sage stuffing, pig in blanket and duck fat potatoes

**STEAK & GOLDEN CRUST ALE PIE**  
encased in shortcrust pastry, served with duck fat potatoes

**PAN FRIED SEA BASS FILLET**  
spiced rice, curried sauce, pak choi and crispy onions

**GRILLED PORK CHOP**  
crispy bubble and squeak, buttered savoy cabbage and white onion sauce

**POTATO & ONION TERRINE**  
mature cheddar, caramelised onion and potato terrine, shallot puree and cavolo nero

All served with seasonal vegetables

**'LILLYPUDS' CHRISTMAS PUDDING**  
with pouring cream

**CHOCOLATE BROWNIE**  
with chocolate sauce and vanilla ice cream

**RHUBARB TRIFLE**  
poached rhubarb, spiced ginger bread and vanilla cream topped with toasted almonds

**AMORE DE GELATO LUXURY ICE CREAM AND SORBET**  
see your server for flavours

Add **CHEESE & BISCUITS £7.50**  
A selection of cheeses with crackers, celery, grapes and red onion marmalade

A NON REFUNDABLE DEPOSIT OF £10 PER GUEST IS PAYABLE AT THE TIME OF BOOKING  
THIS MENU MAY BE SUBJECT TO CHANGE AND CAN BE CHANGED AT ANY TIME.  
SOME FOOD MAY CONTAIN NUTS. PRICES INCLUDE VAT

