

# Hare & Hounds

## Christmas Menu 2011

### Appetisers

- (v) Homemade Roasted Pepper & Tomato Soup with Crusty Bread
- Homemade Duck Liver Pate with Melba Toast & Chutney
- Field Mushroom Filled with Stilton, Bacon & Breadcrumbs with Crème Fraiche
- Cajun Spiced Chicken Goujons
- Pan Fried King Prawns in Garlic Butter on Toasted Ciabatta Bread
- (v) Homemade Breaded Camembert Wedges with a Redcurrant Jelly

### Main Courses

- Roast Turkey or Topside of Beef with all the trimmings
- Grilled Salmon Fillet Topped with King Prawns & Garlic Butter
- Slow Braised Leg of Lamb Steak in a Red wine & Rosemary Sauce
- Roasted Duck Breast with a Port & Cranberry Sauce
- (v) Tagliatelle with a Creamy Cherry Tomato & Mushroom Sauce
- (v) Vegetarian Nut Loaf

### Desserts

- Christmas Pudding with Brandy Sauce
- Homemade Bread & Butter pudding
- Homemade Lemon Posset with Shortbread Biscuits
- Homemade Apple & Cinnamon Crumble
- Roasted Walnut & Raspberry Cheesecake
- Chocolate Fudge Yule Log
- Trio of Ice-cream

### Coffee and Mints

**Christmas Party Prices: £22.95 per person and £14.95 for children (under 12)**  
£5 deposit per person to secure and confirm your booking

### Free Christmas Offers

**Confirm your booking by 1<sup>st</sup> November 2011 and receive a Free bottle of wine**  
**Bookings for over 25 people – Organiser goes Free**

We aim to be as flexible as possible. If a member of your party cannot find a suitable dish then please speak to us as we are willing to offer alternatives to suit.  
All items are subject availability