

CHRISTMAS FEAST

STARTERS

Smoked ham, orange and Sussex
Charmer croquettes, capers and
tarragon crème fraîche

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Suffolk salami and chorizo,
winter pickles, olives,
sourdough toast

MAINS

Crown of English Rose turkey,
pigs in blankets, goose fat roast
potatoes, honey roasted carrots
and parsnips, gravy, bread sauce,
Brussel tops and chestnuts

Celeriac, spinach, leek and
Sussex Charmer gratin,
butternut squash puree,
Jerusalem artichokes, Brussel tops,
rosemary roast potatoes (v)

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream


Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Spiced winter fruit Bakewell,
clotted cream

Isle of Mull Cheddar, quince jelly,
celery, seeded crackers

Salted chocolate and cranberry
tart, caramel ice cream

3 courses £29

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 
Tables of 8 or more are subject to a discretionary service charge of 12.5%



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