



THE HARE & HOUNDS HOTEL

Boxing Day

AMUSE-BOUCHE

Cornish crab, endive, textures of cucumber & beetroot (df/gf)

Hampshire venison carpaccio, pear, almonds

Goat's cheese mousse, beetroot crisp, fennel (v/gf)

STARTERS

Three bird terrine, apple & brandy chutney, toasted sourdough (df)

Devonshire scallops, Granny Smith apple, pomegranate & hazelnut salad (gf)

Pumpkin ravioli, goat's curd, marjoram, chestnut oil (v)

CLEANSER

Charentais melon sorbet, watermelon granita (pb/df/gf)

MAINS

Rack of spring lamb, courgette, anchovy & black olive duxelles, creamed potato, lamb jus (gf)

Pan-roasted red mullet, onion & bay cream, caramelised artichokes, Parma ham, green olive (gf)

Roasted squash, courgette & spinach pithivier, Barkham Blue cheese, endive & walnut salad (v)

PUDDINGS

Valrhona caramelia chocolate tart, Bahibe chocolate, toasted cocoa nibs (v)

Rhubarb & custard Pavlova, Ashdown Rosé jelly & rosemary crumble

Rum baba, rum syrup, Chantilly cream (v)

Chocolate truffles (v/gf)

Tea & coffee

£95 pp

If you require information regarding the presence of allergens in any of our food or drink, please ask your server.

(v) vegetarian (pb) plant-based (df) dairy free (gf) gluten free. Discretionary service charge of 12.5% may be added, ask for details.