



THE HARE & HOUNDS HOTEL

Christmas Day

STARTERS

Devonshire brown crab custard tart, dressed crab salad, watermelon radish

Caramelised celeriac soup, hazelnut & rosemary pesto (pb/df/gf)

Duck liver parfait, plum & orange chutney, toasted brioche

Roasted pumpkin, sprouts, endive, pomegranate & clementine (pb/df)

CLEANSER

Clementine consommé (pb/df/gf)

MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,
cranberry & mandarin jam (df/gf)

Native halibut, St Austell Bay mussel & clam broth (df/gf)

28-day aged beef Wellington, roasted heritage carrots, Hasselback potatoes, beef jus

Chestnut & celeriac pavé, celeriac purée, marinated beetroot, sage, crispy kale, pickled enoki
mushrooms (pb/df/gf)

Served with sharing plates of roast potatoes & a selection of seasonal vegetables (pb/df/gf)

PUDDINGS

Christmas pudding, brandy sauce & brown butter ice cream (v)

Chocolate orange mousse, spiced mandarin granita, chocolate tuile

Poached berries, raspberry gel, burnt meringue, hazelnut crumb (pb/df/gf)

Raspberry inspiration tart, preserved raspberries, raspberry tuile

Mince pies (v)

Chocolate truffles (v/gf)

Tea & coffee

£95 pp