



THE HARE & HOUNDS HOTEL

NEW YEAR'S EVE MENU

CANAPÉ & GLASS OF CHAMPAGNE ON ARRIVAL

Hand dived scallop crudo, apple, celeriac, caviar

Salt baked celeriac, winter truffle (pb)

STARTERS

Lobster ravioli, Cornish crab bisque, courgette duxelle

Three bird terrine, apple & brandy chutney, toasted sourdough

Delicia pumpkin carpaccio, toasted seeds, Laverstoke Park Farm mozzarella & hazelnut oil (v, gf)

Jerusalem artichoke soup, roasted cep mushrooms, truffle oil (pb, df, gf)

PALATE CLEANSER

Rhubarb & ginger consommé (pb)

MAINS

Pavé of turbot, celeriac, apple, mussel ragout (gf)

Guinea fowl breast & thigh, Jerusalem artichoke, leek ash risotto (gf)

Dry aged beef Wellington, hassleback potatoes, roasted heritage carrots, beef jus

Foraged mushroom & spinach pithivier, long stem broccoli, hassleback potatoes (pb)

PUDDINGS

Valrhona Caramélia chocolate, caramelised white chocolate, soil

Lemon & Prosecco Savarin cheesecake, raspberries, clotted cream shortbread (gf)

Apple tarte Tatin, spiced apple caramel, vanilla ice cream

Poached winter berries, meringue, verbena (pb, gf)

CHEESE COURSE

Baron bigod, truffle honey, crackers (v)

PETIT FOURS

Chocolate truffles (v)



COTSWOLD INNS & HOTELS

(v) – vegetarian (pb) – plant based (gf) – gluten free (df) – dairy free

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.