



THE HARE & HOUNDS HOTEL

CHRISTMAS DAY MENU

CANAPÉ & GLASS OF CHAMPAGNE ON ARRIVAL

Smoked salmon mousse, caviar, fennel

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

Spiced clementine consommé (pb, gf, df)

MAINS

(served with duck fat roasted potatoes and seasonal vegetables)

Foraged mushroom & spinach pithivier (pb)

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

Roast Usk vale turkey breast, apricot stuffing, pigs in blankets, cranberry, clementine jam (gf)

Dry aged beef Wellington, Madeira jus

PUDDINGS

Christmas pudding, brandy sauce (v)

Valrhona Caramélia chocolate, caramelised white chocolate, soil

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

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

CHEESE COURSE

Baron bigod, truffle honey, crackers (v)

PETIT FOURS & COFFEE

Chocolate truffles (v)

Mince pies



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.