



CHRISTMAS SET MENU

3 COURSE OFF PEAK 49 | 3 COURSE PEAK 59

✦ STARTERS ✦

Smoked duck breast, plum, chicory, celeriac purée

Middle White pork & green peppercorn terrine, cranberry chutney, brioche

Gin cured salmon, gherkin, soda bread

Ale roasted Ironbark pumpkin, cream cheese, toasted seeds, chervil *(pb)*

✦ MAINS ✦

Roast breast of Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, sage & onion stuffing, braised chestnuts & Brussels sprouts, roast goose fat potatoes, carrots & parsnips, Christmas gravy

Wild Suffolk venison haunch, braised leg croquette, spiced red cabbage, creamed mash, broccoli, game jus

North Sea cod, white bean, fennel & pepper stew, anchovy sauce

Swede, feta & chickpea Wellington, roast potatoes, kale, chestnut sauce *(pb)*

PUDDINGS

Christmas pudding, brandy custard

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote *(pb)*

Dark chocolate tart, whipped crème fraîche

British cheeseboard, plum chutney, crackers *(v) (supplement 8)*

Mince pies, coffee/tea

*Peak Times: all day Tuesday-Thursday & Friday daytime until 5pm

*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

(v) vegetarian *(pb)* plant based

Groups of 13 and over to pre-order from this menu. Please speak to our events team for details.
Price per person is including VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. All game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Please let our team know if you have any allergies and for full allergen information please go to thejuggedhare.com