

.....

BEST OF THE SEASON

.....

SALMON FROM THE SEVERN & WYE SMOKERY IN GLOUCESTERSHIRE

Taste the centuries-old curing techniques used by Gloucestershire's Severn & Wye Smokery in our London Porter smoked salmon. Cookie, the owner of the smokery, uses only the finest salmon from sustainable sources, which, when smoked with our very own London Porter, makes for a mouth-watering Christmas dish.

.....

TURKEY FROM USK VALLEY IN MONMOUTHSHIRE

All our turkeys are barn-reared by Nick & Maria Davis in the beautiful Usk Valley in Monmouthshire. The Davis family are traditional farmers who have supplied local butchers with beautiful, full-flavoured turkeys for the past 30 years.

.....

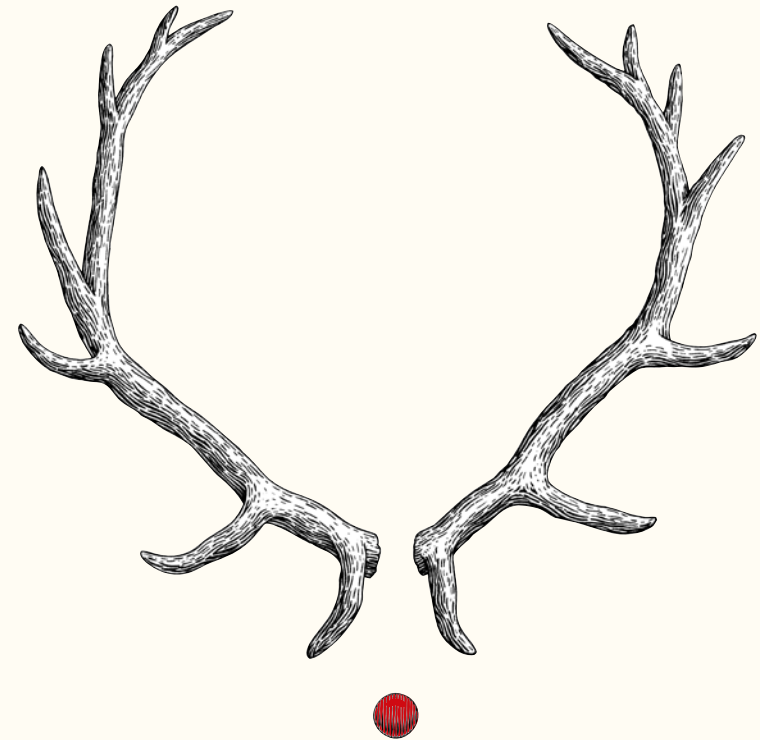
BLACK CAB CHRISTMAS PUDDING

Our signature Christmas dish is given its distinctive rich taste by soaking the prunes & apricots in Fuller's Black Cab Stout. Inspired by a nineteenth century recipe & crafted from five different malts, Black Cab infuses this traditional pudding with an intense fruit flavour in every spoonful.

.....



@JUGGEDHARESIV
#CHRISTMASALEANDPIE



CHRISTMAS
at
THE JUGGED HARE

.....

PRE-ORDER DRINKS PACKAGES

.....

WINE & PROSECCO PACKAGES

Buy 5 bottles
& we will give you 6

.....

BEER PACKAGES

Buy 10 bottles of beer
& we will give you 12

.....

*Please ask our staff for details on
which wines & beers are on offer*

.....

**TO BOOK YOUR CHRISTMAS PARTY,
PLEASE CONTACT US**

020 7828 1543
thejuggedhare@fullers.co.uk

.....

.....

CHRISTMAS MENU

£27.95 for 2 courses, £31.95 for 3 courses

.....

STARTERS

Cream of Cauliflower Soup, toasted cumin seeds, sage croutons
New Forest Game Terrine, pear chutney, Golden Pride sourdough
London Porter Smoked Salmon, pickled shallots, crème fraiche, soft herbs

MAIN COURSES

Roast Usk Vale Turkey Breast,
mini apricot & sage stuffing pie, pigs in blankets, turkey gravy,
with honey-roast parsnips & carrots, roast potatoes & sprouts

Herb-Crusted Loin of Cod, spiced puy lentils,
wilted spinach, leeks & parsley

Rump of Hampshire Beef, mini steak &
London Pride pie, grain mustard mash, kale, red wine jus

Butternut Squash & Laverstoke Farm Brie Parcel,
tomato, black olive & tarragon sauce

PUDDINGS

Black Cab Christmas Pudding, Fuller's brandy butter ice cream
Plum, Hazelnut & Maple Tart, vanilla crème anglaise
Selection of British Cheeses, quince jelly, celery, grapes, savoury biscuits

.....

If you require information regarding the presence of allergens in any of our food or drink,
please ask your server who will be happy to provide this information.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used
in our kitchen, foods may be at risk of cross contamination by other ingredients.