



**Traditional Burns Night Supper and Fine Wine Evening
Wednesday 25th January**

Guest speaker Alan Henderson will address the haggis

Arbroath Smokey, haggis, leek and potato

Roussane, Swartland Winery, South Africa 2015

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Haggis stuffed trotter, crackling, pickled girolles

Syrah, Terres de Mandrin, P.Gaillard, Rhône, France 2015

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Venison loin, braised shank and haggis pie, parsnip, Talisker jus

Talisker 10 Years Old, Sky

Saint-Chinian, Terres Blanche, Borie la Vitarèle, Languedoc, France 2014

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Black Crowdie, candied orange, oat cakes

Grüner Veltliner, Johann, Federspiel, Johann Donabaum, Wachau, Austria 2015

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Strathbogie Mist, gingerbread

Muscat de Beaunes de Venise, Delas, Rhône, France 2015

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Coffee / tea and petits fours

7.30pm • 5 courses • 5 wines • £75 per person

Menu created by The Jugged Hare Head Chef Stephen Englefield

Wines chosen by ETM Group Sommelier Guillaume Mahaut

For all enquiries please contact Lizzie: lizzie@etmgroup.co.uk
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