



HARE & HOUNDS

HEBDEN BRIDGE



CHRISTMAS 2021 MENU

For Starters

- ❖ **Sweet Potato Soup With Blackberry & Basil Sauce** **VE VGN**
Served with fresh home-made bread and creamy dairy or vegan butter.
- ❖ **Chicken Liver and Port Pate**
Served With Chunky Spiced Fruit And Thick Sour Dough Bread .
- ❖ **Crayfish & Prawn Cocktail**
Served On A Bed Of Crispy Gem Lettuce and Rich Brandy Marie Rose Dressing.



The Main Event

- ❖ **Roast Turkey Crown**
Served With Homemade Stuffing , Pigs In Blankets , Roast Potatoes, Roast Parsnips and Stock Made Gravy.
- ❖ **Cranberry Glazed Chestnut Roast** **VE VGN**
Served With Horseradish Mash, Red Wine Jus and Seasonal Greens.
- ❖ **Garlic Butter Salmon**
Served with lemon asparagus skillet and herbed new potatoes.



The After Party

- ❖ **Black Forest Trifle**
A blend of chocolate, cream, cherries and kirsch
- ❖ **Mint chocolate pave** **VE VGN**
Layered chocolate and mint ganache served with vegan vanilla ice cream.
- ❖ **Traditional Christmas Cake**
Served With Brandy Sauce. .



VE - VEGETARIAN VGN - VEGAN

Available From 1st December to 2nd January 2022

**PRE ORDER BOOKINGS ONLY USING THE
WEBSITE BOOKING FORM OR DIRECT CALL**

Prices: £25 pp standard days / £65 pp Christmas day / £50pp New Years Eve

£10 Non Refundable Deposit PP Required In Advance On All Bookings

Contact To Book: 07949 867227 -

<https://hareandhoundshebdenbridge.co.uk/>