

New Years Eve in the Restaurant

£17.50 per person (includes admission to masquerade ball)

Starters

Spicy Parsnip soup
with bread & butter

Layered Pork & Chicken Liver and Cranberry Terrine
served with Melba toast & chutney

Prawn & Smoked Salmon Roulade
served with brown bread & butter & salad

Haggis Neeps & Tatties
with whiskey cream

Mains

Salmon fillet stuffed with Smoked Haddock Mousse
with champagne sauce, crispy new potatoes and vegetables

Breast of Roast Duck
served with Drambuie Oranges on a bed of Bubble & Squeak

Wild Venison & Red Wine Casserole
with Herb Dumplings and Bubble & Squeak

Chicken Stuffed with Haggis wrapped in bacon
with a creamy whiskey sauce, crispy new potatoes & vegetables

Brie, Pesto & Cherry Tomato Filo Tart
served with crispy new potatoes and vegetables

Desserts

Banoffee Pie
Apple Toffee Brioche Pudding
Chocaberry Pie

TERMS & CONDITIONS

Bookings to be reserved with a £10 deposit by no later than 3 weeks prior to sitting for Christmas Day. For the New Years Eve menu we require a deposit of £5. Menu prices are per person. The Christmas set menu may not be used in conjunction with any other promotion or discount. Side orders are not included in the Christmas set menu. Any extra items ordered are at an additional charge at the regular menu price. Should a dish become unavailable due to difficulties with suppliers, we will contact you immediately with a proposed alternative for your consideration. Dishes may alter due to seasonal menu changes. Should this occur, we would notify you in advance. Prices include VAT.



Masquerade Ball in the Pavilion

*Join us in the Pavilion for our traditional end of year party, a masquerade ball, dress to impress, with hot buffet dancing to a live five piece band with music from the 60's to date
£10 per head (entrance by ticket only, ages 12 and over)*

CHRISTMAS MENUS '09



The Hare & Hounds

Watery Lane, Coventry, CV7 8JA

Tel 02476 332716

Christmas Lunch Menu

Just £9.99 per person

Starters

Winter Vegetable Soup

served with crusty bread and butter

Ardenne Pate with plums and brandy

served with chutney and toast

Mains

Roast Turkey

*served with chipolatas wrapped in bacon,
stuffing and seasonal vegetables*

Grilled Loin of Pork

*with whole grain mustard & honey sauce
with new potatoes and vegetables*

Mushroom Stroganoff

served with rice

Desserts

Christmas pudding

with brandy sauce

Irish Cream Liqueur Cheesecake

Christmas Evening Menu

Just £16.95 per person

Starters

Winter vegetable soup

with crusty bread and butter

Ardenne Pate with Plums & Brandy

Salmon & Asparagus Terrine

served with brown bread & butter

Mains

Roast Turkey

served with chipolatas wrapped in bacon, stuffing and seasonal vegetables

Steak Diane

*8oz Sirloin Steak cooked to your liking with a Dianne sauce,
crispy new potatoes and vegetables*

Stuffed Salmon Fillet

*with smoked haddock mousse stuffing and champagne sauce,
crispy new potatoes and vegetables*

Brie Pesto & Cherry Tomato Filo Tart

served with vegetables & new potatoes.

Desserts

Christmas pudding

with brandy sauce

Irish Cream Liqueur Tart

Apple & Toffee Brioche Pudding

Christmas Day Menu

Adults £45 Children £25

Starters

Roasted Carrot & Parsnip Soup

with bread & butter

Duck Rillettes

*Textured duck pate made with lightly seasoned shredded duck
served with fruit chutney & Melba toast.*

Smoked Salmon Mousse

*with a soft mustard & dill centre served with
brown bread & butter*

Cheddar & Tomato Chutney Tart

served with rocket salad

Intermediate

Champagne & Blackcurrant Sorbet

Mains

Roast Turkey

*served with chipolatas wrapped in bacon, new &
roast potatoes and seasonal vegetables*

Roast Saddle of Lamb

*served with new and roast potatoes, seasonal vegetables
and home-made Mint & Rosemary jelly*

Fillet of Duck

*pan-fried and served with a raspberry and sherry sauce
new potatoes and vegetables*

Brie, Pesto & Cherry Tomato Filo Tart

served with vegetables & new potatoes

Desserts

Christmas Pudding

served with brandy sauce

Fig, Plum & Pistachio Frangipane Tart

Triple Chocolate Bavarois

Cheese and Biscuits

To Finish

Coffee and Petit Fours

Boxing Day Menu

Just £13.50 per person

Starters

Broccoli & Stilton Soup

with crusty bread and butter

Ardenne Pate with Plums & Brandy

served with chutney & melba toast

Prawn & Smoked Salmon Roulade

served with brown bread & Butter and salad

Mains

Roast Beef

*served with Yorkshire pudding, new and roast
potatoes and seasonal vegetables*

Grilled Pork Loin

*served with wholegrain mustard and honey sauce
new potatoes & vegetables*

Fillet of Scottish Salmon

*served with crispy new potatoes and seasonal vegetables
with a white wine and coriander sauce*

Brie, Pesto & Cherry Tomato filo Tart

served with new potatoes and vegetables

Desserts

Christmas pudding and brandy sauce

Irish Cream Liqueur Tart

Apple & Toffee Brioche Pudding

Seasons Greetings

