

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

Ardennes 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

Ardennes 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

Ardennes 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

