



HARE & HOUNDS

HOTEL & RESTAURANT



Party Menu Winter 2020

Tempura battered Tiger Prawns,
Bloody Mary ketchup (gf)

Chicken Liver & Armagnac Pate,
red onion marmalade, toasted bloomer (gf)

Field Mushroom, baked with Mozzarella & caramelised red onion, dressed leaves,
Smoked paprika mayonnaise (VE, gf & VE avail)

Leek & Potato Soup, crusty bread (gf)

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Slow Roast Pork Shoulder, cooked in Bertha for 10 hours,  
over creamed mash, clementine chutney, pan gravy, (gf)

Breast of Chicken, grilled over fondant potatoes,  
roasted garlic & mushroom cream (gf)

Fillet of Cod, grilled, crushed new potatoes, lemon & tarragon hollandaise (gf)

Honey Roast Carrot & Parsnip Wellington, (VE)  
baked in puff pastry with sage & red onion puree, crushed new potatoes,  
red pepper sauce

*All served with fresh vegetables*

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Winter Berry Cheesecake, fresh cream

Warm Chocolate Brownie, with vanilla ice cream

Sticky Toffee Pudding, toffee sauce and custard

Mango & Kiwi,
with crushed meringue and double cream

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3 Courses £27~ per person

*(gf) please ask for gluten free replacement for wheat product and for (VE) vegan dessert*

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[www.hareandhoundshotel.net](http://www.hareandhoundshotel.net)