



CELEBRATE
CHRISTMAS

AT THE
HARE & HOUNDS

Menu

The festive season is fast approaching..

Whether you are looking to celebrate Christmas with family, friends or colleagues,
the Hare & Hounds is the perfect choice.

We have a fantastic 2 & 3 course Christmas Fayre menu available late November and
throughout December plus our special 4 course Christmas Day menu, all served and prepared to the
highest standard using the best local ingredients.

Drinks can be pre ordered for your party booking - please see the enclosed order form
for full details and pricing.

From our new collection of wine we have selected some whites and reds to inspire and excite you,
along with our festive selection of Champagnes and sparkling Prosecco.

**BOOK EARLY FOR OUR CHRISTMAS FAYRE MENU
AND RECEIVE A GREAT OFFER:**

**Book your Christmas Fayre meal before 31st October 2017
and receive a Complimentary Bottle of Prosecco
for your party.**

Applies to bookings of 8 or more - terms and conditions apply.

Should you require any further details on our Festive Menus then our
professional and dedicated team will be happy to discuss with you.
Please call us on **0161 427 0293** or email **hareandhounds@hydesbrewery.com**

We look forward to seeing you

Nick, Sarah and the Team

at the Hare & Hounds



CHRISTMAS FAYRE

at the Hare & Hounds

2 Courses -£17.95 | 3 Courses -£20.95
per person | *per person*

Children under 11 years £12.95 *per child*

Starters

Winter Root Vegetable Soup (v) *Sourdough croutons*

Duck and Orange Pâté *Quince chutney*

Prawn Cocktail *Bloody mary mayonnaise, gems and lemon*

Wild Mushroom Tortelloni (v) *Parmesan cream, truffle oil*

Mains

Roast Turkey *Traditional garnish, sage, onion and cranberry stuffing, roast gravy*

Braised Shin of Beef *Button onions and red wine, parsley mashed potato, roasted roots*

Pan Fried Salmon Supreme *Mushroom orzo, soy sauce, King oyster mushrooms and rock chives*

Butternut Squash & Onion Fritter (vv) *Curried parsnips and chestnuts*

Desserts

Christmas Pudding *Rum sauce, brandy butter*

Dark Chocolate Tart (v) *Salted caramel*

Mulled Wine Poached Pear (vv) *Clementine 'cheesecake'*

(v) denotes vegetarian dishes (vv) denotes vegan.
Gluten Free options are available. Please contact us direct.

CHRISTMAS DAY

at the Hare & Hounds

4 Courses - £64.95 per person

Children under 5 years £20.00 / Children aged 5-11 years £29.95

Starters

Parsnip Velouté (v) *Pumpkin seeds and oil*

Duck & Orange Pâté *Celeriac remoulade, thyme brioche*

Traditional Smoked Salmon *Capers, shallots and lemon, brown bread and butter*

Whipped Goat's Cheese (v) *Roasted and pickled beets, hazelnut dressing*

Mains

Roast Turkey *Traditional garnish, sage, onion and cranberry stuffing, roast gravy*

Oven Roasted Venison Loin *Turnip, bacon and cider gratin, winter roots, port jus*

Pan Fried Sea Bass Fillet *Shellfish, saffron and fennel broth, sea vegetables*

Baked Butternut Squash (vv) *Chestnuts, cranberries, sunblushed tomatoes and sage, sesame roasted kale and brussel sprouts*

Desserts

Christmas Pudding *Rum sauce, brandy butter*

Dark Chocolate Tart (v) *Salted caramel*

Stewed Pear and Winter Berries (vv) *Ginger, cinnamon and anise*

Cheese from the Region *Hydes ale chutney, roasted fig and oatcakes*

Freshly Brewed Coffee & Festive Treats

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CELEBRATION DRINKS

at the Hare & Hounds

RAISE A GLASS

Get your party into the festive spirit by pre-ordering your celebratory drinks in advance. Select from our festive drinks selection below, which includes something sparkling to get the party started to a selection of wines matched to suit your meal. Not sure what to choose? - ask for our staff recommendation when making your booking.

SPARKLE AND BUBBLES

Add a touch of sparkle to your party with bottles of...

Prosecco Emotivo £16.95

Bright straw colour with lively aromas of intense vine fruits.

Emotivo Sparkling Rosé £17.45

Packed full of fresh red berries, a great drier style fizz.

Rivani Prosecco Superiore DOCG £19.65

Golden straw colour with fine, delicate bubbles. A lovely nose of pears, apples and white flowers. Dry and elegant with an attractive fruity finish.

Champagne Cuperly Brut £29.95

A delicious fresh fruit flavour with richness and complexity.

Veuve Clicquot Brut - Yellow Label £51.95

An explosion of citrus fruit and a delightful yeasty toastiness.

Bollinger Brut Special £74.95

An elegance and finesse equalled by very few other Champagnes.

FANCY SOMETHING ELSE ?

We will be happy to reserve wines from our main menu, please ask at the time of booking.

WINES TO ENJOY WITH YOUR MEAL

Choose from our Managers Festive Selection..

WHITE WINES

Healy & Gray Private Cellar -

Bushvine Chenin Blanc £17.35

Aromas of ripe red apple and tropical fruits jump out of the glass.

Lovely pineapple and lychee flavours fill the palate.

Waddling Duck Sauvignon Blanc £19.45

Youthful and very approachable with a nose of intense, fresh gooseberry fruit.

The palate is dry and full of white peach and passion fruit flavours.

Albarino Rias Baixas Faustino £21.95

Bright yellow gold with a shimmering appearance. Displays an aromatic

bouquet of herbs and fruit with a dry finish. Well worth a try.

ROSÉ WINE

Pinot Grigio Blush Primi Soli £15.25

A very easy style of wine with a soft, refreshing burst of summer red fruits.

RED WINES

Via Alta Cabernet Sauvignon £16.95

A wonderful red wine made with the Pinot Noir grape.

Delicate in style with soft raspberry fruit aromas.

Faustino Rivero Crianza - Rioja £18.65

This wine has matured in American oak casks for 12-14 months

and has a spicy and soft blackcurrant fruit aroma.

La Grupa Malbec £18.85

A up-front red fruit nose with sweet spice hints that lead to a structure of cherries and plums.

TERMS & CONDITIONS

To reserve a table for our Christmas Fayre or Christmas Day menus please call **0161 427 0293**, visit our website or complete the booking form included in this leaflet and hand to a member of the Management team.

Bookings require a deposit of £10 per person for our Christmas Fayre menu and £20 per person for our Christmas Day menu. Deposits must be paid in order to guarantee your booking. Please note this is non-refundable.

We must have 24 hours notice of any cancellations or you will be charged for the full amount.

For Christmas Day bookings, full payment must be received by 1st December 2017.

In order to help us maintain the highest possible standards of service during your visit, we would ask you to complete the menu selection form for all members of your party and return it to a member of the Management team at least **ONE WEEK** before your booking.

Please note, our Christmas menus are extremely popular and we would therefore recommend that you book early to avoid disappointment.

FOOD ALLERGIES & INTOLERANCES

Before you order your food and drinks please speak to a member of staff if you want to know about our ingredients.





MERRY CHRISTMAS

from

Nick, Sarah and the team

at The Hare & Hounds



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