

The Three Hares Menu

Starters

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| Soup of the day served with bread & butter | £6 |
| Ham Hock Terrine Caramelised Apple with Toasted Brioche | £8 |
| Pigeon Breast, Black Pudding Croquette, Wild Mushroom and a Blackberry Jus | £8 |
| Oak Smoked Halloumi, Charred Chicory, Poached Pears, Walnut Brittle | £7 |
| Smoked Mackerel Mousse, Beetroot and Croutons | £7 |
| Mushrooms in Creamy Garlic Sauce served on Brioche | £7 |

Mains

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| Venison served with Dauphinoise Potato, Red Cabbage and a Honey & Mustard Jus | £19 |
| Lamb Rump, Petit Pois a la Francais, Pomme William, Celeriac Puree and a Mint Jus | £19 |
| Lasagne with Skinny Fries and Salad Garnish | £12 |
| Steak in Ale or Chicken Leek & Mushroom or Fish Pie served with Chips and Vegetables (choice of Short Crust, Puff or Mashed Potato top) | £13 |
| Divine's of Tadcaster Pork Pie Hand cut Chips and Mushy Peas | £12 |
| Burger with Bacon, Cheddar & Tomato Chutney served with Skinny Fries or change to BBQ pulled pork for additional £2 | £13 |
| Battered Fish, Chips and Mushy Peas Gluten Free available | £12 |
| Whitby Scampi served with Skinny Fries and Salad Garnish | £13 |
| (v) Sweet Potato, Beetroot & Chickpea Tagine served with Cous cous or rice | £12 |

Children's Menu

Sausage Mash & Peas
Burger with or Without Cheese and Skinny Fries
Lasagne
Fish Chips and Garden or Mushy Peas
Scampi with Skinny fries and salad garnish or garden peas
Gammon Egg and Chips
Chicken Goujons Skinny Fries and Garden Peas

£7

Sandwich Selection

Served until 2 pm Tuesday to Friday and 4pm Saturdays

Open on White or Brown Bread

Roast Ham and Piccalilli

Cheese & Onion Chutney

Prawn Marie Rose

Chicken & Mayo

Served with Garnish and Crisps

£7

Warm Toasted on White or Brown or Wrap or Ciabatta

Chicken Bacon Club

Bacon & Brie

Hot Roast Beef & Gravy

BBQ Pulled Pork

Vegetable Chilli Quesadilla, Sour Cream & Guacamole

All served with Salad & Chips

£9

Desserts

Sticky Toffee Pudding, Butterscotch Sauce with Vanilla Ice cream

Blackberry Parfait, Meringue, Shortbread Crumble & Blackberry Sorbet

Pistachio Cake Poached Cherries Pistachio Crumb & Pistachio Ice Cream

Chocolate Orange Brulee Chocolate Ganache, Hazelnut & Orange Tulle

Coffee Cheesecake Crème Fraiche and Raspberries

Apple Crumble and Custard

Treacle Sponge and Custard

(v) & Vegan Chocolate Chip & Orange Pudding

With Vegan Ice-cream

£7

Trio of Ice cream

Choose from Vanilla, Strawberry, Chocolate, Honeycomb or Pistachio

£5

Or per scoop

£1.75

Extra Cream or Ice cream £1

Sunday Lunch Menu

Soup of the Day

Prawn Cocktail

Garlic Mushrooms on Toasted Brioche

Ham Hock Terrine Caramelised Apple with Toasted Brioche

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Roast Topside of Beef

Or Loin of Pork

Or Gammon Roast

Or Chicken Supreme

All served with Roast Potatoes, Seasonal Vegetables, Yorkshire Puddings
(gluten Free available) & Gravy

Pan-Fried Salmon with New potatoes, vegetables and a white wine sauce

Cranberry Brie and Mushroom Wellington served with Roast Potatoes
vegetables Yorkshire Pudding and Vegetarian Gravy

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Coffee Cheesecake Crème Fraiche and Raspberries

Sticky Toffee Pudding with Custard

Apple Crumble and Custard

Treacle Sponge and Custard

Trio of Ice-cream

Choose from Vanilla Strawberry Honeycomb Chocolate and Pistachio

1 Course - £13

2 Courses - £17 3 Courses - £20

The Three Hares Daily Christmas Menu

Soup of the Day with Bread and Butter

Chicken Liver Parfait served with Toasted Ciabatta, Chutney & Salad Garnish

Prawn Cocktail

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Turkey with Stuffing, Pigs in Blankets, Roast Potatoes, Mashed Potatoes
Sprouts, Mixed Vegetables and Gravy

Or Topside of Beef with above Trimmings (without the stuffing)

Or Fillet of Seabass served with New Potatoes, Mixed Vegetables and a creamy
white wine sauce

Chickpea and Red Pepper Wellington served with Roast Potatoes, Mash, Mixed
Vegetables Sprouts and a Tomato sauce or Vegetarian Gravy

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Christmas Pudding with Brandy Sauce

Lemon Posset with homemade Shortbread and Berries

Dark Chocolate Tarte served with Cream and Berries

2 Courses £20

3 Courses £23

The Three Hares

Xmas Day Menu

Chestnut Soup served with Roll and Butter
Game Terrine served with Pear Chutney Toasted Brioche
Smoked Mackerel Mousse with Pickled Beetroot on a Giant Crouton & Salad
Garnish
Vegetable & Squash Mille Feuille

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Sorbet
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Roast Turkey, Stuffing, Pigs in Blankets, Vegetables, Roast Potatoes & Gravy
Or Fillet of Beef with above except Stuffing
Or Pan-Fried Salmon with New Potatoes Vegetables and a Creamy Prawn and
white wine sauce.
Mediterranean Vegetable Tartlet served with Vegetables, Roast Potatoes & a
Tomato & Tarragon Sauce.
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Christmas Pudding with a Brandy Sauce
Or Eggnog Crème Brulee with Shortbread Biscuit
Vegan Chocolate Fudge Cake served with Fudge Sauce and Vegan Ice Cream
Yorkshire Cheeseboard served with Grapes and Crackers

Mince pie with Tea and Coffees

Price per Head **£65**
Children (under 12) and Pensioners **£45**

The Three Hares '2nd Wednesday Club' Menu

11th December 2019

Soup of the Day with Bread and Butter

Chicken Liver Parfait served with Toasted Ciabatta, Chutney & Salad Garnish

Prawn Cocktail

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Turkey with Stuffing, Pigs in Blankets, Roast Potatoes, Mashed Potatoes
Sprouts, Mixed Vegetables and Gravy

Or Topside of Beef with above Trimmings (without the stuffing)

Or Fillet of Seabass served with New Potatoes, Mixed Vegetables and a creamy
white wine sauce

Chickpea and Red Pepper Wellington served with Roast Potatoes, Mash, Mixed
Vegetables Sprouts and a Tomato sauce or Vegetarian Gravy

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Christmas Pudding with Brandy Sauce

Lemon Posset with homemade Shortbread and Berries

Dark Chocolate Tarte served with Cream and Berries

2 courses £12

3 Courses £15

Smaller Plate size and Lunchtime only