

The Hare & Hounds Hotel

Group Dinner Menu

SPRING / SUMMER 2024

STARTERS

Ham hock terrine, with apple cider chutney

Duck liver parfait, with bitter orange chutney

White onion soup, mature Cheddar scone, truffle oil (v)

Laverstoke Park Farm mozzarella, Isle of Wight tomatoes, black olive, basil pesto (v)

Salt-baked beetroot tartare, with pickled walnuts, crème fraîche, endive & soft herbs (pb)

MAIN COURSE

South Coast loin of pork, served with all the trimmings

Cotswold chicken breast, summer vegetables, Madeira sauce

Pan-roasted loin of cod, with lemon scented new potatoes, spinach & parsley sauce

Roasted cauliflower, caramelised cauliflower purée, pickled girolles, capers & lemon (pb)

Roasted sweet potato, courgette & spinach pithivier with Dorset Blue Vinney cheese, endive & walnut salad (v)

DESSERTS

Vanilla cheesecake, with raspberries & honeycomb

Roasted apple crumble, with vanilla custard (pb)

Plant-based Eton Mess (pb)

Sticky toffee pudding, with toffee sauce, caramelised banana and Cornish clotted cream (v)

Set chocolate custard, honeycomb, with hazelnut cream



Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (pb) plant-based



Allergens / Nutrition