

Christmas Day pre-order form

Fill me in and tear me off!

Contact name:

Tel no:

Alt tel no:

Email:

No. In party:

Arrival time:

Tick the box for the dishes you would like to order

Number of your party ordering this dish

Starter

- Smoked Salmon
- Butternut Squash and Coconut Soup
- Smoked Bacon and Chicken Liver Pate
- Duck Kiev

Mains

- Carvery
- Mushrooms, Brie, Cranberry and Hazelnut Wellington

Desserts

- Steamed Christmas Pudding
- Raspberry Meringue Roulade
- Chocolate Tart
- Lemon and Lime Cheesecake

Boxing Day 2 courses £16.00
Served 12 - 4pm bookings essential

New Years Day food served 12 - 4pm

January

Monday Carvery
£5.00 Per person, Bookings essential
served lunch and evening

Mid Week fixed price Menu
2 courses £8.95, 3 Courses £10.95
served lunch and evening,
Tuesday - Thursday

Sunday Carvery served all day

The March Hare Inn
Broughton Hackett, Worcester, WR7 4BE
01905 381 222 | enquiries@marchhareinn.co.uk



Join us for
Christmas
at
The March Hare Inn
2018

Available November 27th - 22nd December

Please fill out and return to:

The March Hare Inn, Broughton Hackett,
Worcester, WR7 4BE



Available from the 27th November - 22nd December

Christmas Fayre Lunch

Three Courses £13.00 | Monday - Saturday



Starter

Chicken Liver and smoked Bacon Pate -
Toasted Bread and homemade Preserve

Atlantic Prawn Cocktail - Shredded Little Gem
Lettuce, and a traditional Marie Rose sauce

Parsnip, Apple and Sage Soup -
with Handmade Bread

Mains

Carvery - Warwickshire bronze free range Turkey -
Staffordshire outdoor reared leg of Pork -
British grass fed Beef - accompanied by approx 12
locally sourced fresh vegetables, traditional gravy
& proper yorkshire puddings

**Mushrooms, Brie, Cranberry and Hazelnut
Wellington -** with a choice of twelve fresh
vegetables from our Carvery

Desserts

Traditional steamed Christmas Pudding -
Served with Homemade Brandy sauce

**A selection of Handmade Desserts
from our sweet counter -** all served
with the choice of Cream or Ice Cream

Christmas Fayre Evening

Three Courses £16.00 | Tuesday - Saturday



Starter

Chicken Liver and smoked Bacon Pate -
Toasted Handmade Breads and Homemade Preserve

Parsnip, Apple and Sage Soup -
with handmade Bread

Atlantic Prawn Cocktail - Shredded Little Gem
Lettuce, and a traditional Marie Rose sauce

Garlic and Rosemary Baked Mini Camembert -
with handmade Bread

Mains

Carvery - Warwickshire bronze free range Turkey -
Staffordshire outdoor reared leg of Pork -
British grass fed Beef - accompanied by approx 12
locally sourced fresh vegetables, traditional gravy
& proper yorkshire puddings

**Mushrooms, Brie, Cranberry and Hazelnut
Wellington -** with a choice of twelve fresh
vegetables from our Carvery

Desserts

Traditional steamed Christmas Pudding -
Served with Homemade Brandy sauce

**A selection of Handmade Desserts
from our sweet counter -** all served
with the choice of Cream or Ice Cream

Christmas Day

Three Courses £65.00



Starter

Smoked Salmon - with Crayfish and
Chive creme fresh

Butternut Squash and Coconut Soup -
With a hint of chilli, with handmade bread

Chicken Liver and smoked Bacon Pate -
Toasted Bread and homemade Preserve

Duck Kiev - with Ginger Butter and
Chinese five spice dressing

Mains

Carvery - Warwickshire bronze free range Turkey -
Staffordshire outdoor reared leg of Pork -
British grass fed Beef - accompanied by approx 12
locally sourced fresh vegetables, traditional gravy
& proper yorkshire puddings

**Mushrooms, Brie, Cranberry and Hazelnut
Wellington -** with a choice of twelve fresh
vegetables from our Carvery

Desserts

Steamed Christmas Pudding -
Homemade Brandy sauce

Raspberry Meringue Roulade -
with raspberry variations

Chocolate Tart - Popcorn, Honeycomb and
Toffee Ice Cream

Lemon and Lime Cheesecake -
with Vanilla Ice Cream

