

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

- | | | |
|--------------------------|--------------------------|-------------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | Bubble and squeak Risotto |
| <input type="checkbox"/> | <input type="checkbox"/> | Cauliflower and Parmesan Soup |
| <input type="checkbox"/> | <input type="checkbox"/> | Smoked Mackerel Pate |
| <input type="checkbox"/> | <input type="checkbox"/> | Crispy Pork Shoulder |

Mains

- | | | |
|--------------------------|--------------------------|--|
| <input type="checkbox"/> | <input type="checkbox"/> | Carvery |
| <input type="checkbox"/> | <input type="checkbox"/> | Mushrooms, Brie, Cranberry and Hazelnut Wellington |

Desserts

- | | | |
|--------------------------|--------------------------|-----------------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | Steamed Christmas Pudding |
| <input type="checkbox"/> | <input type="checkbox"/> | Lime Jamaican Crunch |
| <input type="checkbox"/> | <input type="checkbox"/> | Chocolate Tart |
| <input type="checkbox"/> | <input type="checkbox"/> | Homemade Passion Fruit 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

2017

Please fill out and return to:

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



Available from the 28th November - 23rd 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

Roasted Winter Vegetable and Thyme 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

Roasted Winter Vegetable and Thyme Soup -
With handmade Bread

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

Garlic mushrooms - Brandy and Cream sauce
and Rosemary Focaccia Crostini

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

Bubble and squeak Risotto - With a crispy Duck Egg

Cauliflower and Parmesan Soup -
With handmade Bread

Smoked Mackerel Pate - With beetroot and
horseradish compote, toasted Handmade Bread

Crispy Pork Shoulder - Apple, Sage, Pork Scratching
Chinese Five Spice sauce

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

Lime Jamaican Crunch - With Shortbread Crumb and
White Chocolate and lime Ice Cream

Chocolate Tart - Popcorn, Honeycomb and Toffee
Ice Cream

Homemade passion fruit cheesecake -
With Vanilla Ice Cream