

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"/> | Seafood cocktail |
| <input type="checkbox"/> | <input type="checkbox"/> | Parsnip & apple soup |
| <input type="checkbox"/> | <input type="checkbox"/> | Butternut squash, sweet potato & sage risotto |
| <input type="checkbox"/> | <input type="checkbox"/> | Free range chicken liver & cranberry pate |

Mains

- | | | |
|--------------------------|--------------------------|--|
| <input type="checkbox"/> | <input type="checkbox"/> | Our famous carvery & all the Christmas trimmings |
| <input type="checkbox"/> | <input type="checkbox"/> | Goats cheese, wild mushroom & pistachio strudel |

Desserts

- | | | |
|--------------------------|--------------------------|-------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | Christmas pudding |
| <input type="checkbox"/> | <input type="checkbox"/> | Chocolate torte |
| <input type="checkbox"/> | <input type="checkbox"/> | Blackcurrant cheesecake |
| <input type="checkbox"/> | <input type="checkbox"/> | Lemon & lime possets |

Boxing day carvery

2 courses £15.00 p/p
(bookings essential)



New years day carvery

Served 12.00 pm - 4.00 pm
(bookings essential)



The March Hare Inn

01905 381 222

enquiries@marchhareinn.co.uk

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



Join us for

Christmas
at
The March Hare

Please fill out and return to:

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



Available from the 28th November

Christmas Fayre Lunch

Three Courses £13.00 | Monday - Saturday



Starter

Winter root vegetable soup - with chestnut, root vegetable crisps & hand made breads

Chicken liver & smoked bacon pate - with spiced preserve & toasted hand made bread

North Atlantic prawn cocktail - with mini tin loaf

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

Vegetarian - Mushroom, cranberry, spinach, brie & hazelnut wellington

Desserts

Choice from an array of handmade desserts from our dessert counter

Christmas pudding - brandy sauce

Christmas Fayre Evening

Three Courses £16.00 | Tuesday - Saturday



Starter

Winter root vegetable soup - with chestnut, root vegetable crisps & hand made bread

Chicken liver & smoked bacon pate - with spiced preserve & toasted hand made bread

Baked camembert - with walnut & basil pesto & rustic breads

Seafood cocktail - lobster, crab, crayfish & north atlantic prawn, with little gem lettuce & classic marie rose 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

Vegetarian - Mushroom, cranberry, spinach, brie & hazelnut wellington

Desserts

Choice from an array of handmade desserts from our dessert counter

Christmas pudding - brandy sauce

Christmas Day

Three Courses £60.00



Starter

Seafood cocktail - lobster, crab, crayfish & north atlantic prawn, with little gem lettuce & classic marie rose sauce

Parsnip & apple soup - with artisan breads

Butternut squash, sweet potato & sage risotto - with parmesan crisps

Free range chicken liver & cranberry pate - with sourdough toast & spiced chutney

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

Vegetarian - Goats cheese, wild mushroom & pistachio strudel with roasted winter root vegetables

Desserts

Christmas pudding - brandy sauce

Chocolate torte - with honeycomb, chocolate soil & toffee ice-cream

Blackcurrant cheesecake - with a variation of blackcurrants & white chocolate ice-cream

Lemon & Lime possets - with vanilla ice cream, lemon & poppyseed shortbread

