



THE
JUGGED
HARE



ETM COLLECTION
CHRISTMAS 2024

PACKAGES & PRIVATE EVENTS

ETM
collection



YOUR FESTIVE SPACE ✨



LONDON'S LEADING GAME RESTAURANT

The Jugged Hare prides itself on full flavours, innovate ideas and perfectly executed dishes. A focus on traditional and quality seasonal British ingredients and an extensive, expertly sourced wine list makes this beautiful gastro pub a game-changing Christmas event spot.

SPACE	👤	🍷	AREA INFO
Barrels	20	High stools available	Semi-Private
Gourmet Booths	-	30	Semi-Private
Josephine Room	60	45	Private Room
Full Venue Hire	265	113	Exclusive Venue Hire & Private Bar



CHRISTMAS DINING

2 COURSES £65 / 3 COURSES £75

Starters

Middle White pork & green peppercorn terrine, cranberry chutney, brioche

Salt cured duck, plum, chicory, cream cheese

Potted Scottish salmon, gherkins, soda bread

Jugged Hare pale ale roasted Ironbark pumpkin, feta, toasted cobnuts, chervil oil (pb)

Mains

Roast breast of Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, pork & apricot stuffing, braised chestnuts & Brussels sprouts, goose fat roast potatoes, carrots & parsnips, Christmas gravy

Wild Suffolk venison haunch, braised leg croquette, spiced red cabbage, broccoli, game jus

Peterhead cod, smoked haddock mash, kale, garlic & brown butter sauce

Celeriac, spelt & wild mushroom risotto, salsa verde (pb)

Puddings

Christmas pudding, brandy custard

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote (pb)

Dark chocolate tart, whipped crème fraîche

British cheeseboard, plum chutney, crackers (v) (8 supplement)

Mince pies, coffee and tea

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.

CHRISTMAS RECEPTIONS

AMUSE BOUCHE & PETIT FOURS £9

Cold Canapés

Black pudding croquettes, HP sauce **£6.50**

Chicken, corn & chorizo roll, paprika mayo **£7.50**

Rare roast beef, dripping toast, horseradish **£8.50**

Devilled haddock & salmon fishcake, chive mayo **£8.50**

Smoked mackerel rillette, crème fraîche, rye bread **£7.50**

Leek & wild mushroom tart, truffle oil (pb) **£6.50**

Chickpea & lentil fritter, whipped chickpea cream (pb) **£6.50**

ALL 7 FOR £50 PER PERSON

Larger Bites

Poached ham, egg, game chips, Hollandaise **£9.50**

Hereford beef sliders, smoked Applewood Cheddar **£10.50**

Winter squash, sage & fettle bowl, toasted seeds,
mustard dressing (pb) **£9.50**

ALL 3 FOR £26 PER PERSON

Dessert Canapés

Dark chocolate and orange tart **£7.50**

Sticky toffee pudding, caramel sauce **£6.50**

Baked vanilla cheesecake, raspberries (pb) **£7.50**

ALL 3 FOR £20 PER PERSON

Minimum 20 of each canapé

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies. Please note this is a sample menu and some changes are possible due to seasonality and market availability.



*PACKAGES



BOTTOMLESS DRINKS

CLASSIC

2 hours £90PP
Wine, beer & soft drinks

PREMIUM

2 hours £95PP
Spirits, wine, beer & soft drinks

LUXURY

2 hours £100PP
Champagne reception, spirits, wine, beer & soft drinks*

*One glass per person on arrival.
T&C Price and product may vary at time of pre-order. Bottomless drinks packages are available for groups of 20 or more for standing receptions only.



WINE DURING DINNER

CLASSIC

1 BTL £39 | 3 BTL £110

*WHITE: Vermentino, Timo, San Marzano, Salento, Italy
RED: Montepulciano D'Abruzzo, Avegiano, Bove, Italy*

PREMIUM

1 BTL £58 | 3 BTL £170

*WHITE: Sauvignon Blanc, The Raptor, Marlborough, NZ
RED: Pinot Noir, Old Stage, Monterey, US*

CHAMPAGNE RECEPTION

£12PP

Joseph Perrier Champagne

WINTER COCKTAIL RECEPTION

£12PP

Christmas Cosmopolitan & Winter Spice Fizz

DRINKS TOKENS

£8 *(minimum purchase 20)*

Bottled Beer, Glass Classic Wine, Single Spirit & Mixer



*PACKAGES

* BOTTLED BEER & CIDER

HEINEKEN 5% | £5.90

HEINEKEN 0% | £5.20

SOL | £6.20

LUCKY SAINT, Unfiltered | £6.70

OLD MOUT CIDER | £6.90

BOTTLES OF SPIRITS (700 ML)

* WHISKEY

AUCHENTOSHAN THREE WOOD | £230

JOHNNIE WALKER BLACK LABEL | £185

BULLEIT | £185

TOKI | £190

* GIN

AVIATION | £195

CHASE PINK GRAPEFRUIT & POMELO | £210

MIRABEAU ROSÉ | £200

SLINGSBY MARMALADE | £190

ROKU | £190



* RUM

HAVANA CLUB 3YR | £145

OLD J SPICED | £170

RON ZACAPA 23YR | £245

* VODKA

CIROC | £190

KETEL ONE | £170

* TEQUILA

CASAMIGOS REPOSADO | £240

CAZCABEL BIANCO | £175

CAZCABEL COFFEE | £175

* T&C Price and product may vary at time of pre-order

ADDRESS

No. 49 Chiswell Street,
London, EC1Y 4SA

TUBE STATIONS

Barbican - *6 minute walk*

Moorgate- *8 minute walk*

Liverpool Street - *11 minute walk*

PARKING

Beech Street, Finsbury Square,
London Wall and Aldersgate Street.

Free parking on Milton Street
after 6.30pm Monday - Friday,
after 1.30pm on Saturday,
and all day Sunday.

CONTACT

020 7614 0134

etmcollection.com/jugged-hare

