

BRITISH GAME

WEDNESDAY 25TH SEPTEMBER

NORFOLK HARE RILETTE, spiced carrot cake

Herbaceous Sour

Sipsmith gin, pear liqueur, herb syrup, lemon

MALLARD LIVER PARFAIT

gherkin, redcurrant, choux

Simpsons Wine, Gravel Castle, Chardonnay, Kent, England

PARTRIDGE BREAST & LEG

giblets, beetroot, sherry jus

Simpsons Wine, Railway Hill Rose, Kent, England

YORKSHIRE RED GROUSE

heather smoked Dauphinoise potatoes, chard, plum sauce

Simpsons Wine, Rabbit Hole, Pinot Noir, Kent, England

BLACK COW CHEDDAR

bilberry chutney, sesame crackers

Ferreira, LBV Port, Douro, Portugal

DUCK EGG CUSTARD TART

Frangelico whipped cream, hazelnuts

Tokaji Aszu, Blue Label, 5 Puttonyos, Royal Tokaji, Hungary

DARK RUM CANNELLE, rosehip coulis

Gin Alexander

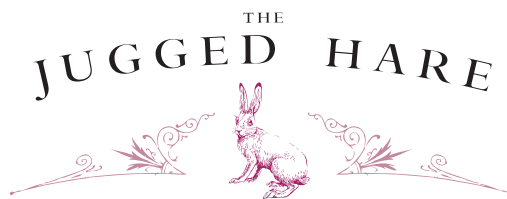
Sipsmith Sloe gin, Sipsmith orange zest gin, cacao liqueur, cream

7pm Cocktails & wines ♦ £135 per person

José Souto, an acclaimed chef with an unwavering passion for game, will be speaking. José works at Lincolnshire Game lincolnshiregame.co.uk where we source much of our game. He is also Chef Lecturer in Culinary Arts at Westminster Kingsway College London teaching young chefs in all aspects of cookery.

PB & vegetarian dishes available on 48 hours notice

Caution, game dishes may contain shot. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. All our fish & game is responsibly sourced and wherever possible, purchased from British fishing ports & game suppliers throughout the UK. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information please go to etmcollection.co.uk/jugged-hare



AT THE JUGGED HARE, WE CHERISH THE BOUNTY OF THE WOODS, MOORS, FIELDS AND SEAS OF GREAT BRITAIN. OUR GOURMET NIGHTS ARE AN INDULGENT DINING EXPERIENCE AND ONE OF THE HIGHLIGHTS OF OUR CULINARY CALENDAR. WE CELEBRATE BRITISH GAME, FRESH SEAFOOD & OTHER SEASONAL PRODUCE, ALL SOURCED SUSTAINABLY FROM OUR COUNTRY'S BEST SUPPLIERS.

SIMPSON'S WINE ESTATE IS OWNED AND RUN BY HUSBAND-AND-WIFE TEAM CHARLES AND RUTH SIMPSON. ORIGINALLY OWNING A VINEYARD IN FRANCE, THEY ARE NOW PRODUCING SOME TOP-QUALITY WINES ON THE NORTH DOWNS IN KENT SINCE 2014. THEIR VINES ARE PLANTED ON THE LIME-RICH CHALK THAT STRETCHES FROM SOUTHERN ENGLAND TO THE FRENCH CHAMPAGNE REGION AND ON TO BURGUNDY.



NEW YEAR'S EVE

Celebrate the end of the year & welcome in the new one with a special feast menu including Champagne, wines & entertainment. Tuesday 31st December 2024



BURNS NIGHT

A Gourmet Night to celebrate the great poet, Robert Burns. With wines, whiskey pairings & live entertainment. January 2025. Exact date TBC



◆ FIND OUT MORE ◆

[THEJUGGEDHARE.COM/GOURMET-NIGHTS](https://www.thejuggedhare.com/gourmet-nights)

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