

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"/> | Broccoli and Blue Cheese Soup |
| <input type="checkbox"/> | <input type="checkbox"/> | Duck Liver with orange Pate |
| <input type="checkbox"/> | <input type="checkbox"/> | Garlic Mushrooms |
| <input type="checkbox"/> | <input type="checkbox"/> | Seafood Cocktail |

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"/> | Lemon Meringue Roulade |
| <input type="checkbox"/> | <input type="checkbox"/> | Chocolate Tart |
| <input type="checkbox"/> | <input type="checkbox"/> | Mango and Passion Fruit Cheesecake |



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

New Years Day Carvery 12 - 4pm

January

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

Mid Week fixed price Menu
2 courses £9.95, 3 Courses £10.95
served lunch and evening,
Tuesday - Thursday

Sunday Carvery served all day



The March Hare Inn

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www.themarchhareinn.com



Join us for

Christmas 2019

Christmas 2019 Nov 26th - Dec 23rd

Available from 26th November - 23rd December

Christmas Fayre Lunch

Three Courses £13.95 | 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

Winter Root Veg Soup (V) -
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

Available from 26th November - 23rd December

Christmas Fayre Evening

Three Courses £16.95 | Monday - Saturday



Starter



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

Winter Root Veg Soup (V) -
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 £69.95



Starter

Broccoli & Blue Cheese Soup (V) -
with handmade bread

Duck Liver with orange Pate -
Toasted Bread and homemade Preserve

Garlic Mushrooms -
laced with brandy & cream with Rosemary focaccia

Seafood Cocktail
with marie rose sauce and granary 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

Steamed Christmas Pudding -
Homemade Brandy sauce



Lemon Meringue Roulade -
with Citrus Ice Cream



Chocolate Tart -
Popcorn, Honeycomb and Toffee Ice Cream

Mango & Passionfruit Cheesecake -
with Vanilla Ice Cream