

MAKE THE FESTIVE SEASON SPARKLE

*Let us spoil you with a selection of
indulgent treats and divine tipples*



HARE & HOUNDS
NEWBURY



LET THE FESTIVE FEASTING BEGIN!

*Join us in celebrating the festive season
in true sparkling style.*

Settle in with our two or three-course festive menus,
plan a cosy seasonal staycation, or drop by for a glass
of something sparkling. Whether it's family gatherings,
team celebrations, or long-overdue catch-ups,
you'll find the joy of Christmas happening here.



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OUR MENUS

This Christmas, The Hare & Hounds invites you to gather around the table for festive feasts made for sharing. From 16th November, our seasonal menus will be filled with comforting classics and rich, warming dishes, served in cosy spaces made for celebrating together. Whether it's a long lunch with loved ones or dinner with friends, pull up a chair, settle in and enjoy the season with us.





Canapés

Savoury

- Steak Tartare Crostini horseradish cream 3.5
Smoked Salmon Blini lemon & chive crème fraîche, salmon caviar 3
Devon Crab Tartlet apple, chives 3.5
Pig in Blanket Mini Hotdog cranberry chutney 2.5
Goats' Cheese & Clementine Chutney Tartlet | V 2.5
Whipped Ricotta Tart butternut squash, cranberries, crispy sage | V 2.5
Chicken Liver Parfait quince, toasted focaccia 2.5
Chicken, Pitchfork Cheddar & Leek Croquette 3
Brie & Chestnut Crostini winter greens, cranberry slaw | V N 2.5
Vegan Burrata Crostini pomegranate, chestnuts | PB N 2.5
Beetroot & Rosemary Hummus crispy chickpeas, pickled
guindilla chilli | PB NG 2.5

Sweet

- Stollen Bites | V 3
Mince Pie | V 3
Christmas Spiced Chocolate Brownie | PB 2.5
Vanilla Madeleines orange, honey, pistachio | N 2.5
Mini Sticky Toffee Pudding 2.5

Champagne & Fizz

Full drinks list
available

	125ml	Bottle
Prosecco Extra Dry Veneto, Italy, 11%	7.9	46
Nyetimber Rosé West Sussex, England, 12%	11.4	66
Moët & Chandon Brut Champagne, France, 12.5%	15.2	88

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.



Festive Set Menu

2 Courses 33.95 | 3 Courses 42.95

Starters

- Smoked Salmon orange, pomegranate & watercress salad, crème fraîche, sourdough
- Chicken Liver Parfait quince, pickles, sourdough
- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
- Heritage Beetroot Salad orange, pear, walnuts, radicchio | PB NG N

Mains

- Roast Turkey Crown beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy
- Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy **5 supplement**
- Roasted Harissa Cauliflower Steak chickpeas, winter greens, chestnuts & orange | PB NG
- Pan-Roasted Seabass celeriac, samphire, new potatoes, hazelnuts, gremolata | NG N

Puddings

- Christmas Pudding brandy butter ice-cream | N
- Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble bay-leaf custard | PB NG
- Cornish Blue quince, celery, seeded crispbreads | V

Champagne & Fizz

Full drinks list available

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Signature Celebration Menu

3 Courses 58

Starters

- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
- Dressed Devon Crab celeriac remoulade, brown crab mayo, sourdough
- Smoked Duck Breast pear, watercress & radish salad, sourdough
- Twice-Baked Pitchfork Cheddar & Red Leicester Soufflé truffle, sage
- Roasted Crown Prince Squash, Pomegranate, Lentil & Winter Leaf Salad yogurt & tahini dressing | PB NG

Mains

- Roast Turkey Crown honey roasted gammon, beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy
- Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy
- Roasted Hake bisque sauce, fennel, samphire, mussels | NG
- Wild Mushroom Wellington roast potatoes, crushed winter roots, Brussels sprouts, roast parsnips, gravy | PB NG
- Pan-Roasted Duck Breast crushed winter roots, red chicory, cherries | NG

Puddings

- Christmas Pudding brandy butter ice-cream | N
- Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble bay-leaf custard | PB NG
- Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbreads

Champagne & Fizz

Full drinks list available

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Sharing Boards

Sliders

Mix of ten - 90

- British Beef Burger Oglesfield cheese, pickles
- Roast Turkey winter greens, chestnut slaw, cranberry sauce
- Plant-Based Burger vegan cheese, pickles | PB

Boards

- Charcuterie salami, coppa & prosciutto, cornichons, figs, olives, London Sourdough, seeded crispbreads 75
- Artisan Cheeseboard Baron Bigod, Pitchfork Cheddar, Cornish Blue, seeded crispbreads, celery, figs, walnuts, quince jelly | N 75
- British Cured Fish smoked mackerel pâté, hot smoked salmon rillettes, smoked salmon & caper dressing, London Sourdough, cucumber & fennel salad 90
- Maldon Oysters shallot vinegar, lemon, Tabasco, samphire 65
- Winter Mezze raw vegetable crudité, beetroot hummus, sourdough croutons | PB 70

Sides To Share

- Rosemary & Garlic Roasted Potatoes | PB NG 16
- Pigs in Blankets 20
- Parmesan Fries | NG 18
- Seasonal Leaves pistachio, mint, orange dressing | PB N NG 15

Champagne & Fizz

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Christmas Day Celebration

4 Courses 125

For The Table

Choose Three

Devon Crab Tartlet brown crab mayonnaise, apple

Steak Tartare Crostini

Vegan Burrata pomegranate, chestnut crostini | PB N

Whipped Ricotta Tart butternut squash, sage | V

Beetroot & Rosemary Hummus crispy chickpeas, pickled chilli | PB NG

Starters

Spiced Pumpkin Soup sage, chestnuts, sourdough | PB

Roast Scallops orange & sage butter, Aleppo chilli, samphire

Rare Fillet of Beef Carpaccio figs, fennel, pomegranate, olive oil

Slow-Cooked Balsamic Shallot Tarte Tatin mushroom purée, lovage & hazelnut gremolata | PB N

Mains

All served with
beef dripping
roast potatoes,
maple glazed roots,
Brussels sprouts &
pigs in blankets

Roast Turkey Crown honey glazed gammon, duck, cranberry sauce

Pan-Roasted Fillet of Beef celeriac purée, wild mushrooms

Wild Mushroom Wellington truffle, celeriac purée, samphire | PB NG

Pan-Roasted Halibut bisque sauce, mussels, fennel, samphire

Lemon Sorbet to cleanse the palate

Puddings

Christmas Pudding brandy butter ice-cream | N

Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N

Bramley Apple & Fig Crumble bay-leaf custard | PB NG

Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbreads

To Finish

Mince Pie & Coffee

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Wild Mushroom Wellington served with vegan roast potatoes



Festive Afternoon Tea

32.95 per person | Champagne upgrade 37.95 per person

Monday - Saturday, 12pm - 6pm

Sandwiches

Turkey sage and onion stuffing, cranberry

Smoked Salmon cream cheese horseradish and cucumber

Brie truffle and thyme honey | V

Sweet

Festive Sweet Treat

Mini Chocolate Éclair

Mini Mince Pie

Scones clotted cream, fresh strawberries, Tiptree preserves

Includes bottomless tea and coffee

Champagne afternoon tea includes a glass of Champagne per person

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
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DISCOVER OUR PRIVATE DINING SPACES

Our dedicated reservations team are delighted to assist you in finding & planning your perfect festive celebration.

THE ENCLOSURE
UP TO 10 SEATED GUESTS

THE LODGE
UP TO 20 SEATED GUESTS

THE BARN DINING ROOM
UP TO 58 SEATED GUESTS

DRINKS PACKAGES

ASK OUR TEAM ABOUT OUR FESTIVE DRINKS PACKAGES
To book, head to hareandhoundsnewbury.co.uk/occasions

SPEND CHRISTMAS IN BERKSHIRE

Make a stay of the festive season. From Christmas and New Year escapes to relaxed Twixmas breaks and winter weekends, enjoy cosy rooms, roaring fires, seasonal food and a warm countryside welcome.

CHRISTMAS STAY

ARRIVING THURSDAY 24TH DECEMBER

Two-night stay with breakfast - from £349

Three-night stay with breakfast - from £479

Add Christmas Day lunch and a festive evening sharing platter £125pp

Minimum two-night stay

TWIXMAS STAY

ARRIVING SUNDAY 27TH DECEMBER

Two-night stay with breakfast - from £299

Three-night stay with breakfast - from £429

Minimum two-night stay

NEW YEAR'S STAY

ARRIVING THURSDAY 31ST DECEMBER

One-night stay with breakfast - from £179

Two-night stay with breakfast - from £279

Add New Year's Eve dinner £130pp

WINTER WEEKEND ESCAPE

Two-night weekend stays, including a Saturday night - from £300

Add dinner on either evening £55pp

Package upgrades:

Port or Sherry and mince pies for two - £17.5

Bottle of Champagne - £70



OUR SISTER DESTINATIONS

The Hare & Hounds is one of four distinctive destinations in our family, each with its own character and its own patch of countryside - and all of them dressed for the season. Log fires, long lunches, and rooms worth staying the night for. If you're travelling, hosting, or simply fancy somewhere new, we have Christmas stay packages across all four:

THE STAG ON THE RIVER

Eashing, near Godalming, Surrey

A 17th-century inn on the banks of the River Wey, shaped entirely by the water it sits beside. The bar sits at the heart of things, the dining rooms invite you to linger, and in winter it comes into its own - frost on the bank, lamps lit early, and somewhere warm to return to after a long walk.

CHRISTMAS AND NEW YEAR
PACKAGES AVAILABLE
FROM £180



THE WELLINGTON ARMS

Stratfield Turgis, Hampshire

Set within the Wellington Estate, a few minutes from Basingstoke, The Wellington Arms is a country pub, restaurant and rooms surrounded by open Hampshire countryside. It's the kind of place where plans tend to extend - which, at Christmas, is rather the point.

TWO & THREE NIGHT
PACKAGES AVAILABLE
FROM £300



WILD THYME AND HONEY

Ampney Crucis, near Cirencester

An award-winning boutique hotel and pub in the heart of the Cotswolds, stone walls, wooden beams & simple pleasures impeccably delivered. Rooms & suites look out over the countryside, dogs are very much part of the family, and the restaurant sits alongside for a proper pub Christmas by the fire.

THREE NIGHT
PACKAGES AVAILABLE
FROM £725 PER NIGHT





MAKE THEIR CHRISTMAS WITH A GIFT EXPERIENCE

*For the ones who already have everything.
Give them something to look forward to instead.*

A long dinner with the people they love most. Lunch with friends that runs well into the afternoon. Or a weekend away with nothing to do but eat well, sleep properly and take the dog for a wander. Simple pleasures, impeccably delivered - and a few new memories to go with them.

Gift vouchers can be used across any of our pubs. Accommodation experiences are hotel-specific, so do choose the right one for your lucky recipient.

**Posted to your door, or sent straight to your inbox if you've left it a little late.
Browse the options at gifts.linwood-collection.co.uk**

SCAN TO
PURCHASE





T&Cs

FESTIVE DINING *bookings over 6 people*

For tables of 6 or more a deposit of £10 per person is required to confirm the booking and a pre-order is required at least 7 days before the booking.

For tables of 12 or more a cancellation or no-show within 7 days of the booking will incur a £10 charge per person, taken from the deposit provided.

For tables of 6-11 guests a cancellation or no-show within 48 hours of the booking will incur a £10 charge per person, taken from the deposit provided.

A 12.5% service charge is added to the bill for all party sizes

CANAPÉS AND SHARING BOARDS *bookings over 20 people*

A pre-order is required at least 7 days before the booking, with a deposit of £10 per person.

Minimum order of 10 pieces per individual canapé type. A cancellation or no-show within 7 days of the booking will incur a £10 charge per person, taken from the deposit provided. A 12.5% service charge is added to the bill.

PARTIES OF 20 OR MORE

For parties of 20 or more, deposits become non-refundable on confirmation of the pre-order, or 28 days before the booking date, whichever comes first. Up to that point the deposit is held against the booking in the usual way.

CHRISTMAS DAY LUNCH

A deposit of £40 per person applies, including children, so a child on the £50 children's menu still carries the full £40 deposit. A pre-order is required by 11th December (14 days) at the latest. Full payment is required by December 1st and is non-refundable. Bookings made after December 1st will require payment in full upon booking and is non-refundable. A 12.5% service charge is added to the bill.

CHRISTMAS STAYS

Rates are subject to availability, include breakfast and VAT, and are based on two people sharing.

Upgraded rooms available at additional rates. Pre-booking is essential. A 25% non-refundable deposit is required at the time of booking; the remaining balance is required by November 1st.

Bookings made after 1st November should be paid in full upon booking. Once paid in full, rates are non-refundable and non-transferable. For one-night stays and fully flexible rates, see each venue's website; Christmas Day lunch and New Year's Eve table reservations are booked via the website.





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At Home in the

LINWOOD

COLLECTION