

BOOKING FORM & MENU SELECTOR

Party Name: Time:
 No. of persons: Date:
 Address: Contact Number:
 Email:

 Postcode:

CHRISTMAS FAYRE MENU

STARTERS	MAINS	DESSERTS
Veloute	Roast Turkey	Christmas Pudding
Parfait	Cod Fillet	Banoffee Pot
Smoked Salmon	Duck Breast	Cheesecake
Goat's Cheese	Risotto	Lemon Tart

CHRISTMAS DAY MENU

STARTERS	MAINS	DESSERTS
Veloute	Turkey	Christmas Pudding
Ham Terrine	Bass Fillet	Black Forest
Salmon	Fillet & Ox Cheek	Mulled Winter Fruits
Baked Camembert	Tortellini	Cheese

BOXING DAY & CHRISTMAS EVE MENU

STARTERS	MAINS	DESSERTS
Soup	Sirloin of Beef	Sticky Toffee Pudding
Chicken Liver	Roast Turkey	Banoffee Pot
Smoked Salmon	Cod Fillet	Cheesecake
Goat's Cheese	Spinach Risotto	Lemon Tart

NEW YEAR'S EVE MENU

2ND COURSE	3RD COURSE
Scotch Egg	Surf & Turf
Seared Tuna	Venison Duo

TERMS AND CONDITIONS: CHRISTMAS FAYRE / CHRISTMAS EVE/ BOXING DAY MENU:

£10 non refundable deposit per person to confirm booking.
 Food choices pre-ordered 14 days in advance.
 If you require further information on ingredients to which you have
 an allergy or intolerance, please check with us before booking.

CHRISTMAS DAY / NEW YEAR'S EVE MENU:

£20 non refundable deposit per person to confirm booking.
 Food choices pre-ordered 14 days in advance.
 If you require further information on ingredients to which you have
 an allergy or intolerance, please check with us before booking.
 Christmas day table booking between 11.30 am and 1.30pm.

BOXING DAY & CHRISTMAS EVE MENU £40 per person £25 per child

LEEK AND POTATO SOUP
herb croutons, flaked ham hock

CHICKEN LIVER AND SMOKED DUCK PARFAIT
spiced clementine chutney, toasted brioche

DILL AND HONEY MUSTARD SMOKED SALMON
heirloom beetroot, burnt orange, radish

GLAZED RAGSTONE GOATS CHEESE
pickled carrot, honey figs, endive and pine nuts

ROAST DRY AGED SIRLOIN OF BEEF
Yorkshire pudding, seasonal vegetables, duck fat potatoes

ROAST TURKEY
duck fat roast potatoes, traditional trimmings, seasonal vegetables

PAN FRIED SOUTH COAST COD FILLET
cauliflower puree, samphire, ratte potato, beurre blanc

BUTTERNUT SQUASH AND BABY SPINACH RISOTTO
sage and Northampton blue cheese

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

'BANOFFEE POT'
chocolate crumb, toffee sauce, banana air

CHOCOLATE ORANGE CHEESECAKE
honeycomb ice cream

LEMON TART
meringue, raspberries and basil

THE
**HOPPING
HARE**
WWW.HOPPINGHARE.COM

FESTIVE MENUS 2017

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CHRISTMAS
FAYRE MENU

ROAST CHESTNUT AND THYME VELOUTE
crispy pancetta, truffle oil

CHICKEN LIVER AND SMOKED DUCK PARFAIT
spiced clementine chutney, toasted brioche

DILL AND HONEY MUSTARD SMOKED SALMON
heirloom beetroot, burnt orange, radish

GLAZED RAGSTONE GOATS CHEESE
pickled carrot, honey figs, endive and pine nuts

ROAST TURKEY

duck fat roast potatoes, traditional trimmings, seasonal vegetables

PAN FRIED SOUTH COAST COD FILLET,
cauliflower puree, samphire, ratte potato, beurre blanc

DUCK BREAST
beetroot and potato gratin, roasted root vegetables, hedgerow fruit jus

BUTTERNUT SQUASH AND BABY SPINACH RISOTTO
sage and Northampton blue cheese

CLASSIC CHRISTMAS PUDDING
brandy sauce

'BANOFFEE POT'
chocolate crumb, toffee sauce, banana air

CHOCOLATE ORANGE CHEESECAKE
honeycomb ice cream

LEMON TART
meringue, raspberries and basil



CHRISTMAS
DAY MENU

£85 per person
£50 per child

AMUSE BOUCHE

JERUSALEM ARTICHOKE AND TRUFFLE VELOUTE
herb croutons

SMOKED HAM HOCK TERRINE
black pudding, scotch egg, piccalilli flavours

GIN AND BEETROOT CURED SALMON
heritage beetroot, radish, G&T jelly

BAKED CAMEMBERT
red onion puree, burnt clementine, endive and crostini

ROAST NORFOLK BRONZE TURKEY
duck fat roast potatoes, traditional trimmings, seasonal vegetables

PAN FRIED STONE BASS FILLET
lobster risotto, seasonal vegetables, lemon and chive butter sauce

ROASTED 28 DAY AGED FILLET AND OX CHEEK
potato and truffle terrine, celeriac puree, roasted root vegetables, port jus

BLACK TRUFFLE AND RICOTTA TORTELLINI
wild mushrooms, baby spinach, pecorino

CLASSIC CHRISTMAS PUDDING
brandy sauce

'BLACK FOREST FLAVOURS'
dark chocolate cherry, kirsch

MULLED WINTER FRUITS
cinnamon ice cream, ginger sponge

SELECTION OF CHEESES
truffle honey, chutney, grapes, celery and biscuits

COFFEE AND MINCE PIES



NEW YEAR'S
EVE TASTING
MENU

£60 per person

AMUSE
Lobster and prawn bisque, saffron rouille

SCOTCH EGG
Black pudding, curry, capers

OR
SEARED TUNA
Yellowfin tuna, avocado puree, soy, chilli and truffle

SURF AND TURF'
Turbot, oxtail, horseradish and celeriac

OR
VENISON DUO
Venison fillet and 'cottage pie', roasted root vegetables, spinach and juniper jus

SWEET AND SAVOURY
Goats cheese croquette, tarragon sorbet, blackberry, hazelnuts

CHOCOLATE ORANGE
Mousse, orange and chilli jelly, yoghurt sorbet

COFFEE AND CHOCOLATE TRUFFLES

MAKE A NIGHT OF IT
Includes bedroom, New Year's Eve dinner and brunch on New Year's Day
£195 per couple

NOVEMBER 27TH TO DECEMBER 8TH
Lunch £26.50 | Dinner £28.50

DECEMBER 9TH TO DECEMBER 23RD
Lunch £28.50 | Dinner £29.95