

CHRISTMAS
AFTERNOON
TEA MENU

A SELECTION OF FIVE FINGER SANDWICHES

Oak smoked salmon, lemon & cream cheese
Free range egg, shallot & watercress in a brioche roll
Coronation roast breast of English turkey on caramelised onion bread
Mature cheddar & Hopping Hare cranberry & orange chutney
Mini roast breast of English turkey & sage sausage roll

SCONES AND PASTRIES

Freshly baked fruit scones with clotted cream & strawberry preserve
Clementine, white chocolate & gingerbread cheesecake
Mulled wine & honey poached pear, almond frangipane
Dark chocolate yule log
Chestnut & vanilla choux bun

INCLUDING VARIETY OF TEA & COFFEE

Elf Afternoon Tea £28pp

Rudolph's Afternoon Tea £34pp including glass of prosecco

Santa's Afternoon Tea £40pp including a glass of champagne

Available from Monday 25th November – Tuesday 3rd January,
served Monday – Saturday 12pm – 5pm.

Excluding ALL Sundays, Christmas day, Boxing day, New years eve & New years day.
48 hours notice is required, also a £10 deposit per person upon booking

BOOKING FORM & MENU SELECTOR

Party name _____ Email _____
No. of persons _____ Time _____
Contact number _____ Date _____

CHRISTMAS DAY

STARTERS

Salmon _____
Duck _____
Pithivier _____

MAINS

Turkey _____
Beef _____
Halibut _____
Celeriac _____

DESSERTS

Christmas pudding _____
Roulade _____
Cheesecake _____
Cheese _____

BOXING DAY

STARTERS

Soup _____
Goats' Cheese _____
Terrine _____
Salmon _____

MAINS

Turkey _____
Beef _____
Seabream _____
Squash _____

DESSERTS

Christmas pudding _____
Pear _____
Delice _____
Cheese _____

CHRISTMAS FAYRE

STARTERS

Soup _____
Goats' Cheese _____
Terrine _____
Salmon _____

MAINS

Turkey _____
Beef _____
Seabream _____
Butternut Squash _____

DESSERTS

Christmas pudding _____
Pear _____
Delice _____
Cheese _____

TERMS & CONDITIONS

CHRISTMAS FAYRE PARTY

Please note a £10 non-refundable deposit per person is required upon booking of parties of 8 people or more. Food choices to be pre-ordered 7 days in advance for groups of 14 people or more.

BOXING DAY

Please note a £10 non-refundable deposit per person is required upon booking. Also a pre-order will be required 2 weeks in advance (12.12.24)

CHRISTMAS DAY

Please note a £20 non-refundable deposit per person is required upon booking. Full balance to be paid and pre-order required 2 weeks in advance (11.12.24). Food Sitings 12pm – 1pm or 2:30pm – 3:30pm The Hopping Hare will close at 6pm

If you require further information on ingredients to which you have an allergy or intolerance, please check with us before booking.

THE
HOPPING
HARE

WWW.HOPPINGHARE.COM

FESTIVE
MENUS

2024

The Hopping Hare, 18 Hopping Hill Gardens, Duston, Northamptonshire, NN5 6PF
+44 (0)1604 580090 | info@hoppinghare.com | www.hoppinghare.com



CHRISTMAS
DAY LUNCH
MENU

£98 per person
£50 per child

AMUSE BOUCHE

Celeriac & Apple Soup
Chive creme fraiche

STARTERS

Olive Oil & Lime Confit & Torched Salmon
Hopping Hare kimchi, avocado, candied beetroot

or

Hickory Smoked Creedy Carver Duck Breast
Confit leg bon bon, caramelised red onion, vegetable noodles, honey & cranberry dressing

or

Roast Portobello Mushroom & Leek Pithivier
Creamed leeks, shallot, mushroom & truffle cream

MAINS

Roast Breast of English Turkey, Chestnut & Cranberry Stuffing
Crispy roast potatoes, roasted root vegetables, buttered brussel sprouts, light sherry gravy

or

Pan Fried Fillet of Beef
Potato gratin, shimeji mushrooms, buttered kale, salt baked turnip, carrot puree, thyme jus

or

Pan Roasted Halibut Fillet
Lemon & saffron potatoes, spinach, shrimp, herb & caper butter sauce

or

Salt Baked Celeriac
Fondant potatoes, parsnip puree, honey roast root vegetables, winter greens, thyme jus

DESSERTS

Christmas Pudding
Brandy crème Anglaise sauce

or

Dark Chocolate & Cherry Roulade
Brownie crumb, cherry sorbet

or

Clementine & White Chocolate Cheesecake
Gingerbread, mulled spiced ice cream

or

A Selection of British Cheeses
Hopping Hare chutney, oat biscuits, celery & grapes

TEA, COFFEE & MINCE PIES



CHRISTMAS
FAYRE MENU

£40 per person

STARTERS

Roast Chestnut Mushroom & Thyme Soup
Truffle cream, rosemary focaccia

Marinated & Glazed Goats Cheese
Celery, apple, glazed walnuts, apple & mustard dressing

Althorp Estate Game Terrine
Hopping Hare fig & apple chutney, rocket, orange brioche

Smoked & Torched Salmon
Cucumber, golden beetroot, red wine pickled shallots, pea shoots, saffron & citrus dressing

MAINS

Roast Breast of English Turkey, Chestnut & Cranberry Stuffing
Roast potatoes, seasonal vegetables, chipolatas, thyme jus

Slow Cooked Beef Brisket
Smoked mash, carrot puree, honey roast parsnips, curly kale, thyme jus

Pan-Fried Fillet of Seabream
Anya potatoes, spinach, roasted aubergine, char grilled courgette, red pepper dressing

Garlic & Thyme Baked Butternut Squash
Wild mushrooms, pesto gnocchi, shallots, lemon & parsley oil

DESSERTS

Christmas Pudding
Brandy crème Anglaise

Mulled Wine Poached Pear
Cinnamon straw, honey & whisky ice cream

Dark Chocolate & Cherry Delice
Cherry & Kirsch sorbet

Selection of British Cheese
Hopping Hare chutney, celery, grapes, oat biscuits

Available from Monday 25th November – Tuesday 3rd January.
Excluding ALL Sundays, Christmas day, Boxing day, New years eve & New years day.



BOXING DAY
MENU

£45 per person
£25 per child

STARTERS

Roast Chestnut Mushroom & Thyme Soup
Truffle crème fraiche, rosemary focaccia

Marinated & Glazed Goats' Cheese
Celery, apple, glazed walnuts, apple & mustard dressing

Althorp Estate Game Terrine
Hopping Hare fig & apple chutney, rocket, orange brioche

Hickory Smoked & Torched Salmon
Cucumber, golden beetroot, red wine pickled shallots, pea shoots, saffron & citrus dressing

MAINS

Roast Breast of English Turkey, Chestnut & Cranberry Stuffing
Roast potatoes, seasonal vegetables, chipolata, thyme jus

Roast English Grass Fed Sirloin of Beef (served medium rare)
Roast potatoes, seasonal vegetables, braised red cabbage, thyme jus

Pan-Fried Fillet of Seabream
Anya potatoes, spinach, roasted aubergine, char grilled courgette, red pepper dressing

Garlic & Thyme Baked Butternut Squash
Wild mushrooms, pesto gnocchi, shallots, lemon & parsley oil

DESSERTS

Christmas Pudding
Brandy crème Anglaise

Mulled Wine Poached Pear
Cinnamon straw, honey & whisky ice cream

Dark Chocolate & Cherry Delice
Cherry & Kirsch sorbet

Selection of British Cheese
Hopping Hare chutney, celery, grapes, oat biscuits

£10 non-refundable deposit per person to be paid upon booking, food served from
12pm – 4pm close at 6pm