

# GIN TASTING MENU

25th April 6:30 for 7:00pm

*Tom Warner to host the evening & briefly talk about the gins  
and visit tables for Q&As*



Please write a review online at  
[www.hoppinghare.com](http://www.hoppinghare.com)



A Selection of Canapés  
*Saints Gin*

## STARTER

**Sloe Gin, Marinated & Seared Beef Fillet**  
*Shallot, capers, parmesan & rocket*

*Raspberry Gin*

## FISH COURSE

**Lemon Balm Gin Cured & Lightly Smoked Seatrout**  
*Jersey royals, cucumber, lemon balm & shallot dressing*

*Apple and Pear Gin*

## MAIN COURSE

**Roast Rump of Lamb**  
Confit potatoes, green beans, golden beetroot, curly kale, spiced blackberry gin jus

*Shiraz Gin*

## DESSERT

**Iced Honey Bee Parfait**  
Roasted hazelnuts, dark chocolate & raspberries

*Lemon Gin*

**Tea & Coffee**  
Warners spiced rum chocolate truffles

Warners branded glass for everyone buying a ticket and dicounted buying codes from Warners direct

*£110 per person*  
*£300 to dine & stay for two*



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Please make your server aware of any allergies/intolerances. The quality of our food stems from the freshness and purity of our ingredients, locally sourced where possible. Please visit [www.hoppinghare.com](http://www.hoppinghare.com) for suppliers list. Please visit our website and become a friend to receive details of forthcoming events and promotions.