



A Selection Of Four Finger Sandwiches
Oak smoked salmon, lemon & cream cheese
Free range egg, shallot & watercress in a brioche roll
Coronation roast breast of English turkey
Mature cheddar & Hopping Hare cranberry & orange chutney

Mini roast breast of English turkey & cranberry sausage roll

Scones And Pastries
Freshly baked plain & fruit scones with clotted cream & strawberry preserve
Hopping Hare dark chocolate & cherry yule log
Caramelised lemon & clementine tart
Guinness & beetroot cake, glazed walnuts
Vanilla panna cotta, gingerbread, mulled wine poached pear

A Variety Of Loose Leaf Teas And Coffees

Upgrades available
Rudolph's afternoon tea - £37 includes a glass of prosecco
Santas afternoon tea - £44 includes a glass of champagne

BOOKING FORM & MENU SELECTOR

Party name _____	Email _____
No of persons _____	Time _____
Contact Number _____	Date _____

CHRISTMAS DAY

Starters	Mains	Desserts
Monkfish _____	Turkey _____	Xmas Pudding _____
Terrine _____	Beef _____	Tart _____
Pithivier _____	Halibut _____	Mousse _____
	Celeriac _____	Cheeses _____

CHRISTMAS FAYRE

Starters	Mains	Desserts
Soup _____	Turkey _____	Xmas Pudding _____
Tart _____	Beef _____	Pear _____
Terrine _____	Seabream _____	Yule Log _____
Salmon _____	Squash _____	Cheeses _____

BOXING DAY

Starters	Mains	Desserts
Soup _____	Turkey _____	Xmas Pudding _____
Salmon _____	Beef _____	Torte _____
Scotch Egg _____	Seabass _____	Sticky Toffee _____
Panna Cotta _____	Raviolo _____	Cheeses _____

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.

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.

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



CHRISTMAS
DAY LUNCH
£105 Adult
£55 Child

AMUSE BOUCHE

Celeriac & Apple Velouté
Chive crème fraîche

STARTERS

Hopping Hare Seared & Smoked Monkfish

Candied beetroot, charred artichokes, lemon & herb creme fraiche

Althorp Estate Lamb Fillet & Ratatouille Terrine

Confit tomato, basil pesto, toasted pinenuts, rosemary focaccia

Roast Butternut Squash & Goats' Cheese Pithivier

Courgette & red onion salsa, watercress, roasted pumpkin seeds

MAINS

Roast Breast of British Turkey, Chestnut & Cranberry Stuffing

Crispy roast potatoes, chipolatas, roasted root vegetables, buttered brussel sprouts, light sherry gravy

Pan Fried Fillet of Beef

Fondant potato, mushroom duxelle, roast butternut squash, crispy kale, red wine jus

Pan Roasted Fillet of Halibut

Jerusalem artichokes, spinach, Parisienne potatoes, tempura muscles, vermouth & herb sauce

Garlic & Thyme Roasted Celeriac

Braised leeks, spinach, cauliflower puree, rosti potato, tarragon & shallot sauce

DESSERTS

Christmas Pudding

Brandy crème anglaise sauce

Gingerbread & Pear Tart

Gingerbread crumb, eggnog ice cream

Mango & Passion Fruit Mousse

Carpaccio of pineapple, coconut sorbet

A Selection of British Cheeses

Hopping Hare chutney, oat biscuits, celery & grapes

Tea, Coffee & Mince Pies



CHRISTMAS
FAYRE
£48pp

STARTERS

Roasted Butternut Squash & Sage Soup

Toasted pumpkin seeds, chive crème fraîche

Goats' Cheese, Spinach & Caramelised Red Onion Tart

Celery, apple, glazed walnuts, apple & mustard dressing

Smoked Ham Hock & Confit Chicken Terrine

Escabeche of vegetables, rocket, rosemary focaccia

Beetroot Cured & Torched Salmon

Pickled cucumber, golden beetroot, pea shoots, saffron & citrus dressing

MAINS

Roast British Turkey, Chestnut & Cranberry Stuffing

Roast potatoes, seasonal vegetables, chipolatas, thyme jus

Slow Cooked Beef Brisket

Smoked mash, buttered kale, braised red cabbage, honey roasted parsnip, red wine jus

Pan-Fried Fillet of Seabream

Saffron potatoes, spinach, roasted aubergine, char grilled courgette, red pepper salsa, watercress

Garlic & Thyme Baked Butternut Squash

Pesto gnocchi, sage, wild mushrooms, shallots, mushroom & truffle cream

DESSERTS

Christmas Pudding

Brandy crème anglaise

Mulled Wine & Poached Pear

Cinnamon & almond straw, honey & whiskey ice cream

Dark Chocolate & Cherry Yule Log

Cherry & kirsch sorbet

Selection of British Cheese

Spiced chutney, oat biscuits, celery



BOXING DAY
£52 Adult
£25 Child

STARTERS

Roasted Chestnut Mushroom & Thyme Soup

Chive crème fraîche, rosemary focaccia

Smoked & Torched Salmon

Avocado mousse, fennel, orange, sweet pickled cucumber, saffron dressing

Hopping Hare Turkey & Smoked Bacon Scotch Egg

Celeriac slaw, rocket, BBQ mayonnaise

Goats Cheese Panna Cotta

Celery ribbons, apple, glazed walnuts, beetroot croutons, mustard dressing

MAINS

Roast Breast of Turkey, Chestnut & Cranberry Stuffing

Roast potatoes, seasonal vegetables, cauliflower cheese, braised red cabbage, thyme jus

Roast Sirloin of Beef

Roast potatoes, seasonal vegetables, cauliflower cheese, braised red cabbage, thyme jus

Pan-Fried Fillet of Seabass

Lemon & herb crushed potatoes, cauliflower puree, kale, braised shallots, enoki mushrooms

Open Raviolo of Butternut Squash & Hopping Hare Ricotta

Spinach, caramelised onion, roasted red peppers,

DESSERTS

Christmas Pudding

Redcurrants, brandy crème anglaise

Dark Chocolate & Cherry Torte

Brownie crumb, cherry sorbet

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Selection of British Cheese

Hopping Hare apple chutney, celery, biscuits & quince