

Amuse Bouche

Cappuccino of wild mushroom soup

Starter

Twice baked blue cheese souffle
Toasted walnuts, poached pear, celery & rocket

Fish

Lightly poached smoked haddock,
Whiskey cream, vegetable pearls, fennel, chive oil

Main

A duo of venison
Pan fried loin & slow cooked haunch, salt baked celeriac,
Braised red cabbage, girolle mushrooms, pickled blackberries
(125ml glass complimentary Malbec)

Dessert

Raspberry & vanilla crème brulee,
Shortbread, raspberry sorbet



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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 for suppliers list. Please visit our website and become a friend to receive details of forthcoming events and promotions.