



## Mother's Day at the Hopping Hare

*Sunday 18th March*

Champagne on arrival

### STARTERS

Creamed celeriac soup with toasted spiced almonds and curry dressing  
Pressed ham and foie gras terrine with pear and apple chutney  
Smoked Scottish salmon with carpaccio of beetroot and creamed horseradish  
Seared king scallop and prawn with spinach purée and crispy pancetta  
Baked blue cheese and Cheddar rarebit with spiced chutney and walnut salad

### MAINS

Roast ribeye of Leicestershire beef with roast potatoes, bashed root vegetables, Yorkshire pudding and red wine pan gravy  
Slow roast pork belly with Savoy cabbage, roast potatoes and homemade apple sauce  
Braised shoulder and sausage of local venison, red cabbage, caramelised shallots  
Baked cod supreme with mustard crust, prawn butter and spinach crushed potatoes  
Risotto of wild mushrooms and butternut squash with vegetable crisps and spiced dressing

### DESSERTS

Baked plum and almond tart, plum purée, vanilla ice cream  
Tonka bean crème brûlée, berry compote  
Baked chocolate and walnut brownie, vanilla ice cream, black cherries  
Selection of homemade ice creams and sorbets with textures  
Hopping Hare cheeseboard with celery, grapes and biscuits

### Coffee & tea

**£29.95 per person**

*(Children £14.95)*

### Nursery Rhyme £9.95 per child

Baked giant fish finger with minty peas, and creamy crushed new potatoes  
Roasted chicken breast, creamed mash, buttered vegetables and gravy

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