

The Hare

The Hare Restaurant & Bar Newsletter Autumn/Winter 2011

Tuscan Dinner Wine Evening

*Room with a view
Thursday 13th October*

Our popular dinner/wine evening takes on an Italian theme this autumn. Head chef, Paul Reed has created a mouth-watering menu featuring some traditional dishes from a country renowned for its regional diversity and abundance of tastes. One of the most popular cuisines in the world, the quality of ingredients used is paramount, something close to our chef's heart.

Newly appointed wine supplier Hallgarten Druitt will be present to introduce its wide range of famous Italian wines with sales director Daniel O'Keefe on hand to discuss each different wine served with every course.

Canapés and the first wine of the evening will be served from 7.15pm, the three-course dinner starting at 8pm.

The ticket price for this special evening is £72.50 per person, all food and wines included. Booking is essential.

Join us for what will prove to be a great Italian night out.



Welcome



As summer evenings draw to a close and we enter the autumn months, our attention naturally turns to the festive season at the end of the year.

Firstly, though, in October we have one of our special dinner/wine evenings. This time the theme is Italian and we look forward to as many of you as possible joining us on Thursday, 13th October for what promises to be a memorable dining experience.

In anticipation of December, head chef Paul Reed has pulled together an enticing selection of Christmas party menus. Always a busy time of the year for us, early bookings are highly recommended.

Talking of bookings, we are canvassing customers on potential interest in The Hare organising a New Year's Eve Gala Dinner. If we get enough expressions of interest, we will definitely go ahead but we need a minimum number of diners to cover the high cost of mounting such an event. More details can be found inside.

Rounding off this edition, we thought you might be intrigued to find out a little more about the local suppliers we use in bringing together our fine menus. When we say we source locally, we do mean it!

Happy reading.

Warmest regards,

Bruno Gautier



Amarone della Valpolicella

by Bruno Gautier

This interesting wine is a typically rich Italian dry red, fermented unusually from dried grapes. In December 2009, it was awarded Denominazione di Origine Controllata e Garantita (DOGG) status, the highest quality assurance label, reserved for the best wines, with a numbered government seal placed around the neck of the bottle.

Amarone della Valpolicella is made from Corvina (40 to 70 per cent), Roninella (20 to 40 per cent) and Molinara (5 to 25 per cent) grapes. These are harvested in the first half of October. Bunches are chosen where the grapes are not too close to one another to let air flow in between.

Of prime concern is the quality of the grape skin as this dictates the tannins, colour and flavour intensity of the wine.

Traditionally, the grapes were allowed to dry and shrivel on straw mats. *Appassimento* or *rasinate* (to dry and shrivel) concentrates the remaining sugars and flavours.

Today, modern Amarone is produced under more controlled conditions in special drying chambers. Drying typically takes around three months but depends on the quality of the harvest and the wine producer.

After drying, the grapes are crushed and then undergo a dry, low temperature fermentation process lasting 30 to 50 days before being aged in oak barrels.

The final wine is normally not released until it is at least five years old by which time it has become a very ripe, full-bodied wine with very little acidity. The alcohol content is high at 15 per cent, with a legal minimum of 14 per cent.

Tuscan Wine Evening

Thursday 13th October 2011

On arrival: Canapés

Sautéed porcini mushroom bruschetta
Smoked duck and honey glazed fig
Peppered tuna carpaccio, lime crème
fraîche crostini

Wine Tasting

'Farnito' Cabernet Sauvignon,
Carpineto 2005

'Poggio Sant' Enrico' Vino Nobile di
Montepulciano DOCG 2001

'Castelgiocondo' Brunello di Montalcino,
Marchesi di Frescobaldi 2005

To start

Herb crusted sardines, crispy lemon
ricotta gnocchi, rocket salad, balsamic
reduction

Pomino Bianco DOC,
Marchesi di Frescobaldi 2010

Main course

Whole roasted partridge,
wild boar tortellini, cannelloni beans, black
kale, light tomato sauce

Chianti Classico Riserva 'La Prima', Castello
Vicchiomaggio 2008

Dessert

Almond cake, baby poached pear,
vanilla cream

'Farnito' Vin Santo, Carpineto 1992

Finale

Tea or coffee, biscotti

£72.50 per person

Christmas Party Menus

Our head chef, Paul Reed, has been busy putting together a quality selection of menus to tempt our regular and new diners to join us during the festive Christmas period. Just look at the selection below and we are sure you will agree he has surpassed himself yet again.

Starters

Chestnut mushroom and celeriac soup

Twice baked goat's cheese soufflé, caramelised walnut and
apple salad

Traditional oak smoked salmon, potato mousse, wholemeal
blinis, horseradish crème fraîche

Pressed ham hock and organic chicken terrine, brioche Melba
toast, piccalilli glaze

Main Courses

Free range roast breast of turkey, chestnut and cranberry
stuffing, roast potatoes and celeriac

Pan fried cod fillet wrapped in Parma ham, Jerusalem
artichoke purée, sautéed spinach, fine herb beurre blanc

Beef bourguignon; slow cooked Scotch beef stew, glazed pearl
onions, pancetta lardons, creamed mash potato

Butternut squash tortellini, parmesan shavings, wild mushroom
fricassée, white truffle oil

Desserts

House made Christmas pudding, brandy crème anglaise, rum
and raisin ice cream

Dark and white chocolate marble cheesecake, kumquat jam,
raspberry sorbet

Vanilla poached pear, honeycomb ice cream, redcurrant coulis

British cheeses, biscuits and homemade bread, apple and
cinnamon chutney £2 supplement

Coffee and mince pie

We have kept our prices the same as last year. The set price for lunch is £30 and for dinner £33. A £10 per person deposit will be required at the time of booking and a ten per cent service charge will apply in December.

The Hare Restaurant and Bar will also be available for exclusive Christmas party bookings, subject to a minimum of 50 covers.

New Year's Eve Gala Dinner

We are currently canvassing our customers to see if they would be interested in joining us for a special gala dinner to celebrate New Year's Eve in style on the last Saturday of the year. Subject to sufficient demand, we will be serving a wonderful gala dinner – four courses with complimentary Piper-Heidsieck Champagne and canapés – and organising a spectacular firework display to see in the New Year!

Canapés and Piper-Heidsieck Champagne on arrival

Gala Dinner Menu

Lobster and crab ravioli, pan seared scallop, shellfish bisque

Quince and redcurrant sorbet

Fillet of beef Wellington, wild mushroom and foie gras, Port
reduction

Assiette of chocolate:
white chocolate and raspberry brûlée
milk chocolate and orange torte,
dark chocolate and fine brandy ice cream

Artisan cheeses and biscuits, walnut and sultana bread,
pear and apricot chutney

Tea, coffee or infusion and petits fours

Fireworks display at midnight.

The cost for this fabulous night out will be just £95 per person. If you like to celebrate with family and friends in wonderful surroundings with a superb gala dinner then do let us know. We will be taking reservations and a £10 per head deposit on a first come first served basis. The closing date for initial reservations will be December 2, after which we will decide if there is sufficient interest in us organising this special gala dinner evening. If we decide not to proceed, all deposits taken will be fully refunded.



Why not join us in December and celebrate the festivities?
Early bookings are recommended.



Local suppliers

Wherever possible, we try to source local produce for our kitchens. Conscious that many fine dining establishments make similar claims we thought we would shine a spotlight on some of our long-standing suppliers.

Most of our meat comes from local Lambourn butcher, Neil Richards. Neil has been operating his butcher's shop since 2000 and has worked as a butcher in the village for 26 years. He sources from around the local area. For example, his fillet and sirloin, other than his Inverary Scottish beef, comes from Appleton, Oxfordshire, his racks of lamb from Witney, Oxfordshire and his bacon from Bromham in Wiltshire.

The only meat not sourced from Neil is succulent pork which comes from Kelmscott Country Pork in West Oxfordshire. Formed in 2001, by Kelmscott farmer, Christopher Maughan the pork is aimed at a discerning palate. Christopher knows exactly where the pig comes from, how it is treated and prepared.



Our free range eggs are sourced from Beechwood Farm in Hampstead Norreys. Traditional family farmer, Nathan Rice is dedicated to supplying high quality eggs from small flocks where the hens roam happily in pasture and woodland from dawn to dusk and are fed on a high quality cereal-based diet.

Meanwhile our mushrooms are supplied by Dewi Williams at Marlborough Mushrooms, specialist growers of Shiitake and Oyster mushrooms. Their oriental mushrooms, grown using revolutionary new techniques, have been winning plaudits from some of the country's top chefs for their consistency in volume, appearance and flavour.

New wine supplier

Our new wine supplier is Hallgarten Druitt, one of the historic names in the UK wine trade with over 70 years' experience. Its wine list boasts over 1,000 different wines from around 80 of the world's best winemakers. In 2010, for the second successive year, it was named Best UK On-Trade Distributor by Wine Business Solutions. Hallgarten

Druitt was European Wine Merchant of the Year in 2010 in the Sommelier Wine Awards. It was also awarded the International Wine Spirit Competition Trophy Winner for Outstanding Wine Portfolio in 2008, 2005 and 2000.

Restaurant open for lunch and dinner.
Bar open from 11.00am until late.
Lounge menu available from 11.00am until 6.00pm.
Open seven days a week.

The Hare Restaurant and Bar

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"Happy the hare at morning, for she cannot read The Hunter's waking thoughts" WH Auden