



CHRISTMAS DINNER MENU

Starters

Celeriac and Apple Soup with Smoked Bacon Dumplings and Fresh Bread
Steamed Fish Terrine, Spiced Tomato Relish and Toasted Ciabatta
Duck Liver and Pistachio Parfait, Red Onion Relish and Apricot Bread
Warm Brioche with Wild Mushrooms, Blue Cheese and Rocket Salad
Tea Smoked Chicken Salad with Parma Ham and Salad Leaves

Main course

Pan Fried Chicken Supreme wrapped in Pancetta, with Parsnip Puree and Thyme Jus
Roast Turkey, Pigs in Blankets and all the Trimmings
Char Grilled Venison Haunch with Fondant Potatoes and Spiced Red Cabbage
Hampshire Sirloin Steak with Brandy Cream and Portobello Mushroom
Pan Fried Cod with Shrimp and Lemon Butter and Crushed New Potatoes
Winter Vegetable Wellington, Rosemary Gravy and Roasted Potatoes
All Served with Fresh Vegetables

Pudding

Chocolate and Orange Tart with Vanilla Ice Cream and Crushed Honeycomb
Vanilla Panna Cotta with Forest Fruit Coulis
Christmas Pudding with Chestnut Ice Cream
Gingerbread Cheesecake with Chantilly Cream
Cheese Board (£2.50 Supplement)



All Tables Decorated with Crackers

£25.00 per person

To book call or email Sarah on:

sarah.conchie@hardys-catering.co.uk or 07901 806955

If you have a nut allergy, regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. **Please advise our waiting staff if you have any food related allergies or special dietary needs.**

An optional 10% service charge will be added for tables of six or more