



## CHRISTMAS LUNCH 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 (£2.50 Supplement)

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

Two Courses £15.00 per person

Three Courses £20.00 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