



Starters

Chef's Wild Mushroom Soup
Served with Beer Bread Croutons & Rustic Bread
(GF V No Croutons)

Roast Duckling Filo Pastry Ruffle
Served with Orange & Brandy Sauce & Mixed Leaves

Seafood Paella
with Giant Mussels, King Prawns & Crayfish Tails

Oven Baked Mushroom
Filled with Black pudding & Blue Stilton Cheese

Deep Fried Brie Wedges
Served with Cranberry Sauce, Salad Garnish & Rustic Bread

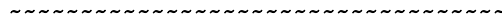


On the Carvery

Hardwick Estate Leg of Lamb Roasted with Rosemary & Local Honey

Roast Topside of Aberdeen Angus Beef

Roast Loin of Pork Rolled with Apricot Stuffing
(GF Yorkshire Pudding & Gravy Available)



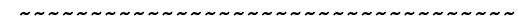
2 Course £22.75

3 Course £29.95

From the Grill

8oz Gammon Steak

Topped with Egg or Pineapple & Served with a Choice of Potatoes & Fresh Vegetables or Salad



8oz Sirloin Steak £5 addition

12oz Ribeye Steak £10 addition

Steaks served with Grilled Tomato, Mushrooms, and Beer Battered Onion Rings

Why not complement your Steak with our homemade sauces

Cracked Black Pepper & Brandy Sauce

Diane Sauce

£2.95 addition

From the Kitchen

Fresh Beer Battered Haddock

Served with Homemade Chips & Mushy Peas

Grilled Swordfish Steak

Topped with Sun Dried Tomatoes & Olives in Garlic Oil

Homemade Aberdeen Angus & Cracked Black pepper Pie

Served with Homemade Chips & Fresh Vegetables or Mushy Peas

Fresh 8oz Chicken Fillet in a Diane Sauce

Served with Fresh Vegetables & a choice of Potatoes

Camembert Cheese & Cranberry Tart

Served with Fresh Vegetables & a Choice of Potatoes





Homemade Cold Sweets

Toblerone Cheesecake

Crushed Toblerone & Biscuit Crumb Base with a Vanilla & Cream Cheese Top

Snow Blizzard Pie

Biscuit Crumb Base topped with Belgian White Chocolate & Marshmallow Mousse

(All above served with a choice of Fresh Cream or Ice cream)

Black Forest Meringue

Meringue Shell filled with Vanilla Ice Cream, Black Cherries, Kirsch &

Fresh Whipped Cream *(GF)*

Baileys & Clementine Trifle

Rich Chocolate Sponge Soaked with Irish Cream Layered with Clementine Orange

Segments & Chocolate Custard

Homemade Hot Puddings

(Served with a choice of Custard, Fresh Cream or Ice cream)

Homemade Christmas Pudding

Homemade with fresh ingredients to our own recipe served with Brandy Sauce

Spiced Christmas Crumble

Bramley Apple & Sweet Mince with a Spiced Crunchy Crumble Topping

Treacle Sponge

A light Steamed Sponge Smothered with Treacle

Terrys Chocolate Orange Brownie

Homemade Terrys Chocolate Orange Brownie

Selection of Cheeses

Served with biscuits, grapes, celery & chutney

(GF Crackers Available)

Luxury Peak Dairy Ice Creams

Irish Cream Sundae

Rum & Raisin Sundae

Cherry Bakewell Sundae

Gluten Free; will be served without Wafers & Flakes - Please inform a waitress if you are Gluten Free



New Year's Eve 2018 Menu



Hardwick Inn

Bookings Only

6.30pm- 8.30pm

Please see the bar to book a table or contact us below

Tel: 01246 850245

www.HardwickInn.co.uk

