



Christmas Fayre

Homemade Tomato & Spinach Soup served with Croutons
& Rustic Bread *(V) (GF Without Croutons/bread)*

Chef's Own Recipe Chicken Liver Paté served with Salad Garnish, Mixed
Berry & Port Sauce & Hot Toast *(GF Crackers Available)*

Sautéed Button Mushrooms; served in Stilton Sauce & Served on a French
Bread Crouton *(GF Without Bread)*

Mixed Melon Cocktail with Winter Spiced Crème Fraiche *(GF)*

Egg & Prawn Platter served with Leaf Garnish, Marie Rose Sauce &
Rustic Bread *(GF Without Bread)*

Deep Fried Brie Wedges in a Crispy Batter Served with Rustic Bread &
Cranberry Sauce



Festive Roast of the Day:

Roast Local Turkey

Roast Topside of Chatsworth Estate Beef

Roast Leg of Pork

*served with fresh seasonal vegetables, potatoes, Yorkshire pudding & pigs in blankets
(Gluten Free Yorkshire Pudding & Gravy Available)*

Please Note; when the carvery is not in service our roasts will be served from the kitchen.

Or a Choice of:

Peak Ales Chatsworth Gold Pie; Succulent Pieces of Beef, Pork & Turkey
with Shortcrust Pastry Topping

Fresh Fillet of Cod served with Creamy White Wine, Lobster &
Crayfish Sauce *(GF)*

Broccoli, Stilton & Walnut Pastry Tart *(V)*

All served with a selection of fresh vegetables & 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 £1.50 Extra

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





Christmas Fayre

1 Course £10.75

2 Course £16.35

3 Course £21.65

With Freshly Filtered Coffee £23.40

Lite Bite 1 Course only £7.75

Available Thursday 22nd November to
Lunchtime 31st December

Xmas Fayre Available 12noon - 8:30pm

Carvery Service Hours

Afternoon: 12noon - 2pm Evening: 6pm - 8:30pm

Sundays 12noon - 8pm



Reservations are now being taken for:

The Garden View Restaurant

The William Derry Parlour

The Little Parlour

The Lounge

Full Christmas Menu & A La Carte Menu available throughout



Full waitress service

No deposit necessary

Please Book Early To Avoid Disappointment

01246 850245



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(Excluding Christmas Day & New Years Eve Evening)

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Sundays All Day: 12noon - 8pm

Tel: 01246 850245

www.HardwickInn.co.uk

