



the
HARDIMAN
1852

a very special
Festive Dinner

Celeriac & Roast
Chestnut Soup

1, 3, 6, 7, 8

Honey & Soy Glazed Chicken Wings
sesame seeds, spring onion

6, 11, 13

Poached Tiger Prawns & Cured Salmon
fennel & citrus salad, avocado & mary rose aioli

2, 3, 4, 10, 12

Crispy Duck & Bean Sprout Salad
pomegranate, honey toasted cashew nut,
chilli & lime leaf reduction

8, 10, 12

Persian Salad
vegan feta, trio of mixed grains, cucumber,
tomato, pepper, onion and soft herb salad,
mimosa dressing

1, 12

Braised Daube of Charleville Beef
roast garlic & rosemary potato puree,
bourguignon jus

6, 9, 12

Oven Roast Turkey & Ham
sage, onion & apricot stuffing, creamy
brussels sprouts, cranberry and rosemary jus

1, 6, 7, 9, 12

Mizo Glazed Salmon
tender stem broccoli, sesame seed, black bean sauce

4, 6, 7, 10, 11, 12

Thai Coconut Massaman Chicken Curry
steamed basmati rice, crispy poppadom,
mint and cucumber raita

1, 2, 4, 7, 9, 12, 14

Linguine Pasta
tossed with tiger prawns, courgettes and
tomato sauce, chilli and garlic

1, 2, 12

Wild Mushroom & Kale Gnocchi
butternut squash velouté, smoked
Hegarty's cheese and sage

1, 7

Chocolate & Orange Gateau
candied orange peel, dark chocolate bark,
chocolate sauce

1, 7, 3, 8

The Hardiman Assiette

1, 3, 7, 8

Seasonal Fruit Crumble
vanilla ice cream, mixed berry compote, chantilly

1, 3, 7

Christmas Pudding
brandy custard compote and vanilla bean ice cream

1, 3, 7, 8, 12

2 course and 3 course options available

please note these are sample menus only and are subject to seasonal availability



ALLERGENS

V Vegan **1** Cereal Containing Gluten (i.e. Wheat, Rye, Barley, Oats) **2** Crustaceans (i.e. Crab, Prawns) **3** Eggs **4** Fish **5** Peanuts **6** Soy-beans
7 Milk **8** Nuts **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Molluscs (i.e. Mussels, Oysters & Scallops)