

Christmas Dinner

APPETISERS & SOUP

Festive Soup

Honey Roasted Lightly Spiced Parsnip,
Sweet Potato & Apple Soup with Parmesan Oil 1a, 7, 9, 12

Assiette of Duck

Smoked Duck, Confit Duck Leg Spring Roll, Duck Liver Parfait,
Slow Cooked Tomato Confit, Toasted Sourdough Onion Bread
1a, 3, 6, 7, 9, 11, 12

Lime Oil Scented Fish Cake

Wasabi Mayonnaise, Tangy Mango Relish, Organic Baby Leaves,
Caper Berries and Citrus Dust 1a, 3, 7, 9, 10

Rainbow Beetroot & Goat Cheese Mousse

Candied Walnuts, Organic Greens, Goat Cheese Pearl 1a, 6, 7, 8c, 9, 10, 12

MAIN COURSE SELECTION

Thyme & Rosemary Marinated Braised Beef

Saffron Braised Baked Potatoes, Red Apple & Onion Marmalade,
Star Anise Scented Red wine Jus 1a, 7, 9, 12

Turkey Breast, Maple Glazed Ham

Fresh Tarragon & Figs Stuffing, Gratin Potato Baby
Red Currants Madeira reduction 1a, 7, 9, 12

Pan Fried Fillet of Salmon

Sautéed greens, samphire, Saffron and Lemon Balsamic Glaze,
Baby Tomatoes, Champagne Thermidor Cream Sauce 1a, 2, 4, 7, 9, 10, 14

Wild Mushroom & Sweet Green Pea Risotto

Mascarpone Cheese, Shaved Black Truffle,
Grilled Artichoke 1a, 7, 9, 12

All main dishes are served with Honey Roasted
Winter Vegetables, Creamed potato

DESSERTS

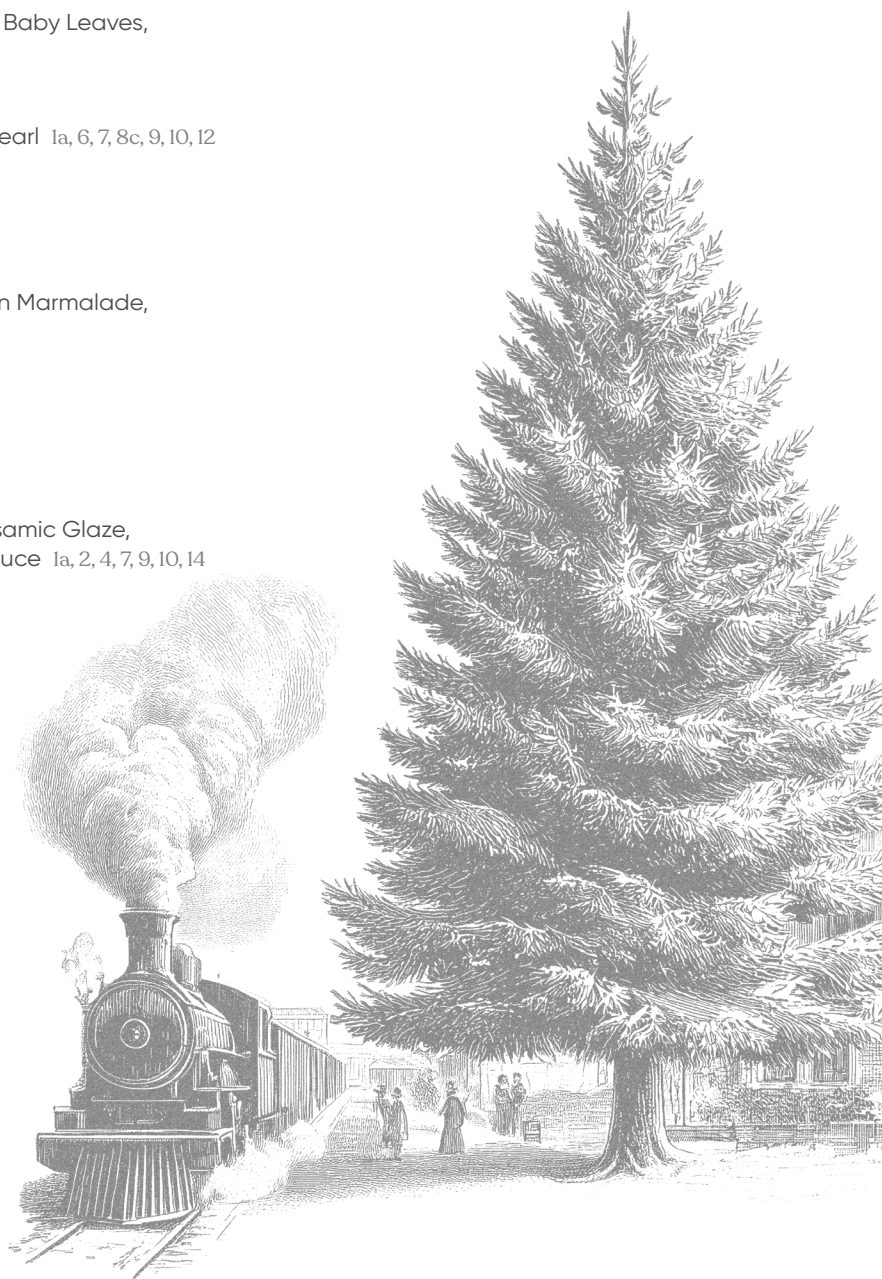
Hardiman Selection of Dessert Plate:

Salted Caramel Profit Rolls
with Caramelized Popcorn and Strawberry
Traditional Christmas Pudding
served with Jersey Cream & Amaretti Custard
Gingerbread & Rhubarb Ice Cream 1a, 3, 7, 8a, 8c

White Chocolate & Raspberry Roulade

With Winter Wild Berry Dust &
Raspberry Coulis 3, 7, 8a

Freshly Brewed Coffee and Tea



the
HARDIMAN
1852



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