



Christmas Menu

APPETISERS & SOUP

Festive Soup

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

Chicken, Wild Mushroom & Bell Pepper Vol au Vent

With Creamy Chicken in Puff Pastry Shell with Tarragon 1a, 3, 6, 7, 9, 11, 12

Trio of Seafood

With Prawn Cocktail, Smoked Salmon & Crab Mousse,
Salad Mescun & Lemon Ginger & Honey Dressing 1a, 3, 7, 9, 10

Rainbow Beetroot & Goat Cheese Mousse

Candied Hazelnuts, Organic Greens & Beetroot Dust 1a, 6, 7, 8b, 9, 10, 12

MAIN COURSE SELECTION

Thyme & Rosemary Marinated Braised Beef

Gratin Potato, 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 Maderia Reduction 1a, 7, 9, 12

Pan Fried Fillet of Cod

Sauteed Greens, Samphire, Saffron and Lemon Balsamic Glaze,
Baby Tomatoes, Champagne Thermidor Cream Sauce 1a, 2, 4, 7, 9, 10, 14

Edamame & Sweet Green Pea Risotto

Mascarpone Cheese, Grilled Artichoke & Wild Rocket 1a, 7, 9, 12

All Main Course are Served with Honey Roast
Vegetables & Creamed Potatoes

DESSERTS

Hardiman Assiette Plate

Guinness Dark Chocolate Brownie | Trifle Cake |
Traditional Christmas Pudding
Served with Jersey Cream & Amaretto Custard
1a, 3, 7, 8a, 8c

Wild Winter Berry Pavlova

With Raspberry Coulis & Fresh Cream 3, 7, 8a

Freshly Brewed Coffee and Tea

