



## Christmas Fayre

**Homemade Sweet Potato & Roasted Red Pepper Soup** served with Croutons & Wedge of Bread *(V) (GF Without Croutons/bread)*

**Chef's Own Recipe Chicken Liver & Basil Paté** served with Salad Garnish, Onion Chutney & Hot Toast *(GF Crackers Available)*

**Mediterranean Mushrooms;** served in Tomato & Oregano Sauce, dusted with Fresh Grated Parmesan Cheese & served on Olive & Sun Dried Tomato Bread Crouton *(GF Without Bread)*

**Fan of Honey Dew Melon** with Figs & Winter Berry & Cointreau Sauce *(GF)*

**Three Prawn Cocktail;** Tiger Prawns & North Atlantic Prawns topped with a King Prawn served on a bed of Mixed Leafs with Marie Rose Sauce & Rustic Bread *(GF Without Bread)*

**Deep Fried Brie Wedges** in a Crispy Batter Served with Cranberry Sauce



### *Roasts from our Carvery:*

**Roast Local Turkey** served with Sage & Onion Stuffing, Chipolata Sausage & Bacon Roll

**Roast Topside of Chatsworth Estate Beef** served with Yorkshire Pudding

**Roast Leg of Pork** served with Sage & Onion Stuffing

**Roast Winter Spiced Ham** *(This Dish is Subject to Availability)*

*(Gluten Free Yorkshire Pudding & Gravy Available)*

### *Or a Choice of:*

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

**Fresh Fillet of Cod & Salmon Roulade** served with Lobster & Crayfish Sauce  
**Fig & Blue Cheese Tart** *(V)*

*All served with a selection of fresh vegetables & potatoes*



### **Baileys Chocolate Cheesecake**

Chocolate Digestive Biscuit Base topped with Cream Cheese & Baileys Irish Cream layer decorated with Whisky Liqueur Truffle & Fresh Whipped Cream

### **Chocolate Orange Bomb**

Chocolate Swiss Roll Shell filled with Belgian Chocolate Fondant & Coated with Terrys Chocolate Orange Ganache

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

### **Banoffi Meringue**

Light Shells filled with Banoffi Ice Cream & Topped with Fresh Whipped Cream, Bananas & Toffee Sauce *(GF)*

### **Snowball Mousse**

Light Advocaat & Fresh Cream Mousse with a hint of Lime

### *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  
*(Gluten Free Option Available On Request)*

### **Spiced Christmas Crumble**

Bramley Apple & Sweet Mince with a Spiced Crunchy Crumble Topping

### **Treacle Sponge**

A light Steamed Sponge Smothered with Treacle

### **Cadbury Roses Brownie**

Homemade Cadburys Roses Brownie

### *Selection of Cheeses £1.50 Extra*

Served with biscuits, grapes, celery & chutney  
*(GF Crackers Available)*

### *Luxury Peak Dairy Ice Creams*

**Rockyroad Sundae**

**Banoffi Sundae** *(GF)*

**Chocolate Fudge Sundae** *(GF)*

**Chocolate Cookie Sundae**

**Trio of Peak Dairy Ice Cream** *(GF)*

*(Choice of Strawberry, Vanilla, Chocolate & Banoffi)*

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





## Christmas Fayre

1 Course £10.50

2 Course £16.00

3 Course £21.20

With Freshly Filtered Coffee £22.95

Lite Bite 1 Course only £7.50

Available Friday 24th 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



## Christmas Fayre 2017 Menu



Available Thursday 23rd November to 31st December

*(Excluding New Years Eve Evening)*

*Xmas Fayre Available 12noon - 8:30pm*

*Carvery Service Hours*

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

*Sundays All Day: 12noon - 8pm*

Tel: 01246 850245

[www.HardwickInn.co.uk](http://www.HardwickInn.co.uk)

