



the
HARDIMAN
1852

a very special
Festive Menu

Goats Cheese & Beetroot Mousse
beetroot textures, cranberry gel,
caramelized pecan nuts
7, 8e

Smoked Cod Rilette
pickled cucumber, herbs & daikon salad,
cucumber gel, dill emulsion, spiced rice cracker
3, 4, 10

Honeyed Roasted Carrot Soup
cardamon & orange oil, brown bread croutons
7, 9

Slow Cooked Pork Croquette
quince purée, roasted plum & celeriac remoulade
1a, 3, 7, 9, 10

Roast Turkey & Honey Ham
sage & onion stuffing, chateau potato,
spiced apricot gel, roast gravy
1a, 7, 9, 12

Braised Feather Blade of Irish Beef
sweet potato purée, mushroom
celeriac & herbs tartlet, jus
7, 9, 12

Atlantic Salmon
parsnips puree, brussels sprout,
chestnut & smoked bacon fondue, spiced
clementin & apple oil split velouté
4, 7, 9, 12

Nut Roast
spiced vegetable, nuts & chickpea cake,
pickled butternut squash & spinach,
lentil vinaigrette
6, 8a, 8c, 8d, 8g, 9, 10, 12

Baileys Cheesecake
mandarin gel, brandy snap tuille, chest cream
1a, 3, 7

Grand Marnier & Chocolate Tart
orange & fennel compote, chocolate sauce
1a, 3, 7, 8

Christmas Pudding
vanilla crème anglaise, teeling ice cream
1a, 7, 8, 12

Meringue Roulade
raspberry, lemon cream & cranberry,
redcurrant gel, cinnamon cream
3, 7

2 course or 3 course option 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)