



Private Dining Packages

Package 1 £25.00pp

Includes

Room Hire of Chosen Suite
Four Course Meal including Tea & Coffee
Table Linen (*Choice of White or Ivory*)

Package 2 £30.00pp

Includes

Includes Room Hire of Chosen Suite
Reception Drink
(Prosecco, Sparkling Wine or Glasses of Shiraz or Sauvignon Blanc)
Four Course Meal including Tea & Coffee
Table Linen (*Choice of White or Ivory*)

Package 3 £34.95pp

Includes

Includes Room Hire of Chosen Suite
Reception Drink
(Prosecco, Sparkling Wine or Glasses of Shiraz or Sauvignon Blanc)
Four Course Meal including Tea & Coffee
A Glass of White, Red or Rose Wine with Meal
Table Linen (*Choice of White or Ivory*)

* Hire of Hardwick Hatt Resident DJ with any package at £250.00 Inc. VAT

* Canapes can be added from £6.50 (3 types) per person

* Chair covers with matching organza bow can be added from £3.50 each

* Staging and dancefloors can be hired complimentary from the venue



Private Dining Packages

Soup Selection

Scotch Broth
Braised Lamb & Rosemary Dumplings

Seasonal Vegetable Broth
Sticky Bacon & Chervil Dumplings

Wild Mushroom & Tarragon Soup
finished with Truffle Cream

Roasted Plum Tomato & Basil Pesto Soup
Garlic Croutes

Leek & Potato Broth
Parsley & Leek Dumplings

Broccoli & Mordon Blue Cheese Soup
Blue Cheese Croute

Honey Roast Parsnip & Carrot Soup
Root Vegetable Crisps

Minestrone Soup
Garlic & Parmesan Croute

Starters

Ham Hock & Sweet Pea Terrine
Parsley Infused Piccalilli, Toasted Brioche

Smoked Salmon & Prawn Tian
Caper Infused Marie Rose, Wholemeal Toast

Smooth Chicken Liver Parfait
Tomato Comport, Toasted Croute

Smoked Duck
Thai Noddle Salad, Orange & Chilli Dressing

Sun Dried Tomato & Mozzarella Bruschetta (V)
Black Olive & Red Onion Salad

Charred Goats Cheese (V)
Beetroot Textures, Blood Orange Gel

Rose of Seasonal Melon (V)
Blackberry Gel, Raspberry & Cardamom Comport

Curried Mordon Camburt Samosa (V)
Chicory Salad, Sweet Chilli Relish

Sun Blushed Tomato (V)
Beetroot & Baby Mozzarella Salad, Balsamic Glaze

Private Dining Packages

Main Courses

Slow Cooked Topside of Durham Beef
Yorkshire Pudding, Red Wine & Rosemary Gravy

Rosemary & Garlic Roast Chicken Breast
Dauphinoise Potato, Tomato & Red Pepper Sauce

Roast Sirloin of Durham Beef served Pink
Yorkshire Pudding, Red Wine Jus
(£5.00 supplement per person)

Chicken Breast
*Tarragon & Roast Garlic Mousse, Cream Cheese Gratian,
White Wine & Wild Mushroom Cream*

Twice Cooked Lamb Shank
Rosemary Infused Mash, Hardwick Gardens Mint Jus

Oven Baked Cod Loin
Parsley Buttered New Potatoes, Caper & Tomato Sauce

Loin of Local Pork
*Apricot & Sage Sausage Stuffing, Cracking Shard,
Fondant Potato, Scrumpy Cider Jus*

Pan Fried Seabass, Smoked Haddock &
Sweet Pea Risotto

Braised Feather Blade of Beef
*Dripping Roast Potatoes, Baby Onion & Smokey
Bacon Sauce*

Wild Mushroom & Asparagus Lasagne (V)
Parmesan Garlic Ciabatta, Balsamic dressed house salad

Twice Cooked & Pressed Pork Belly
Purple Heritage Potatoes, Caramelised Apple Jus

Pearl Cous Cous Stuffed Bell Pepper (V)
Glazed Beetroot, Black Olive & Sun Blushed Tomato Salad

Chicken Breast wrapped in Parma Ham
Garlic & Thyme Sautéed Potatoes, Wild Mushroom Sauce

Thai Vegetable Curry (V)
Jasmine Rice

Spinach & Ricotta Tortellini (V)
Tomato & Spinach Sauce, Shaved Parmesan



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Desserts

Chantilly Cream Filled Profiteroles
Dark Chocolate & Orange Sauce

Warm Chocolate & Orange Brownie
White Chocolate Sauce, Chocolate Flake Ice Cream

Vanilla Pod Crème Brulee
Raspberry & White Chocolate Shortbread

Bramley Apple & Rhubarb Crumble Tart
Vanilla Bean Anglaise

Strawberry & Raspberry Pavlova
Mango Gel & Chocolate Shavings

Raspberry & Almond Bakewell Tart
Raspberry Coulis, Mascarpone Cream

Salted Carmel & Ginger Snap Cheesecake
Chocolate Soil, Carmel Ice Cream

White Chocolate & Blackberry Cheesecake
Black Cherry Comport, Chantilly Cream

Coffee & Dark Chocolate Opera Cake
Raspberry Gel, Vanilla Infuse Cream

Lemon & Lime Posset
Pistachio Shortbread

Selection of Local & National Cheese*
*Celery, Grapes, Apple, Radish, Nuts, Chutney,
Biscuits & Crusty Bread Selection*

*(Per person supplement @ £3.00 per person)

(Grand buffet table £4.50 supplement per person)



Private Dining Packages

Sorbet Selection

Why not add a fifth course to your dinner with a sorbet to cleanse the pallet between courses

Sour Cherry & Amaretto

Sicilian Lemon

Champagne

Raspberry

White Chocolate

Sloe Gin

Gin & Tonic

Orange

(£3.50 supplement per person)