

Private Dining Packages

Package 1 £35.00pp

Includes

Four Course Meal including Tea & Coffee
Table Linen (Choice of White or Ivory)

Package 2 £41.00pp

Includes

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 £47.00pp

Includes

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)

Meal Options

Please choose 3 starters, 3 main courses and 3 desserts from the menus for your guests to chose from, Pre order required from those three choices two weeks prior.,

*Hire of Hardwick Hall Resident DJ with any package at £275.00 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

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Soup Selection

OR

Starters

Scotch Broth
Braised Lamb & Rosemary Dumplings

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

Seasonal Vegetable Broth
Sticky Bacon & Chervil Dumplings

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

Wild Mushroom & Tarragon Soup
Truffle Cream

Smooth Chicken Liver Parfait
Tomato Comport, Toasted Croute

Roasted Plum Tomato & Basil Pesto
Soup
Garlic Croutes

Smoked Duck
Thai Noodle Salad, Orange & Chilli Dressing

Leek & Potato Broth
Parsley & Leek Dumplings

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

Broccoli & Mordon Blue Cheese Soup
Blue Cheese Croute

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

Honey Roast Parsnip & Carrot Soup
Root Vegetable Crisps

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

Minestrone Soup
Garlic & Parmesan Croute

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

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

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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
Garden's Mint Jus*

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

Loin of Local Pork
*Apricot & Sage Sausage Stuffing,
Crackling Shard, Fondant Potato*

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

Raspberry & Almond Bakewell Tart
Raspberry Coulis, Mascarpone Cream

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

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

Vanilla Pod Crème Brulee
*Raspberry & White Chocolate
Shortbread*

White Chocolate & Blackberry
Cheesecake
Black Cherry Comport, Chantilly Cream

Bramley Apple & Rhubarb Crumble Tart
Vanilla Bean Anglaise

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

Strawberry & Raspberry Pavlova
Mango Gel & Chocolate Shavings

Lemon & Lime Posset
Pistachio Shortbread

Selection of Local & National Cheese *
*Celery, Grapes, Apple, Radish, Nuts, Chutney,
Biscuits & Crusty Bread Selection*
Supplement per person @ £3pp

(Grand Buffet Table £4.50 supplement per
person)

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