

### Package 1 £39.00pp

### Includes

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

# Package 2 £45.50pp

### 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 £51.00pp

### 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



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

Wild Mushroom & Tarragon Soup Truffle Cream

Roasted Plum Tomato & Basil Pesto Soup Garlic Croutes

> Leek & Potato Broth Parsley & Leek Dumplings

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

> Smooth Chicken Liver Parfait Tomato Comport, Toasted Croute

Smoked Duck Thai Noodle Salad, Orange & Chilli Dressing

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

Broccoli & Mordon Blue Cheese Soup Blue Cheese Croute

Honey Roast Parsnip & Carrot Soup Root Vegetable Crisps

> Minestrone Soup Garlic & Parmesan Croute

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

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

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

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



### 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)

Twice Cooked Lamb Shank Rosemary Infused Mash, Hardwick Garden's Mint Jus

Loin of Local Pork Apricot & Sage Sausage Stuffing, Crackling Shard, Fondant Potato Chicken Breast Tarragon & Roast Garlic Mousse, Cream Cheese Gratian, White Wine & Wild Mushroom Cream

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

Pan Fried Seabass, Smoked Haddock & Sweet Pea Risotto

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

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

Chicken Breast wrapped in Parma Ham Garlic & Thyme Sautéed Potatoes, Wild Mushroom Sauce Wild Mushroom & Asparagus Lasagne (V) Parmesan Garlic Ciabatta, Balsamic Dressed House Salad

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

> Thai Vegetable Curry (V) Jasmine Rice

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



#### 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 Raspberry & Almond Bakewell Tart Raspberry Coulis, Mascarpone Cream

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

White Chocolate & Blackberry Cheesecake Black Cherry Comport, Chantilly Cream

Coffee & Dark Chocolate Opera Cake

Strawberry & Raspberry Pavlova Mango Gel & Chocolate Shavings Raspberry Gel, Vanilla Infused Cream

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)