

## Sample Menu

Two Course £18.95

Three Course £21.95

### Starters

*Cream of Mushroom and Garlic Soup*

*Duo of Seasonal Melon Flower with Elderflower Berry Compote*

*Prawn Cocktail with Buttered Brown Bread*

*Ham Hock and Smoked Chicken Terrine served with Piccalilli and a Toasted Baguette*

*Giant Yorkshire Pudding served with Red Wine and Onion Gravy*

*Smoked Salmon and Sweet Pea Risotto*

*Mordon Farmhouse Cheese and Spinach Soufflé*

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### Main Course

*Slow Roast Topside of Durham Beef, Yorkshire Pudding and Roast Gravy with Horseradish Sauce*

*Sirloin of Local Beef Served Pink (Supplement £3.00)*

*Roast Loin of Pork, Sausage Meat Stuffing and Crackling with Apple Sauce*

*Roast Leg of Lamb served with Hardwick's Mint Sauce*

*Roast Turkey Breast and Sausage Meat Stuffing served with Cranberry Sauce*

*Pan Roast Chicken Breast served with Chasseur Sauce*

*Baked Halibut served with a Mussel and Spinach Sauce*

*Roasted Root Vegetable Hotpot*

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### Dessert

*Orange and Chocolate Bread and Butter Pudding served with Custard*

*Chocolate Brownie served with a White Chocolate Sauce*

*Summer Berry Eton Mess*

*Carrot Cake served with Orange Cream and Berry Compote*

*Banoffee Cheesecake served with Chantilly Cream*

*Trio of Dessert – Chocolate Brownie, Citrus Posset and a Banoffee Tart*

*Hardwicks Knickerbocker Glory*

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*Freshly ground coffee or Yorkshire tea, chocolate mints*



**HARDWICK HALL**

HOTEL

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