



Christmas 2019 Three Course Menu



Pre-order required

Glass of Chilled Prosecco for all guests on arrival

White Onion & Thyme Soup (GFA, vegan)
Truffle & Garlic Croute

Classic Prawn & Smoked Salmon Cocktail (GFA)
Caramelised Lemon, Pea Shoots & Croutons

Smoked Haddock & Leek Panko Cake
Pea Puree, Watercress and Rocket Salad,
Lemon

Squash & Balsamic Onion Tart (GFA, vegan)
Apple, Pear & Walnut Chutney,
Rocket Salad



Turkey Paupiette
Rolled Turkey with a Cranberry and Orange
Stuffing, wrapped in Bacon

Grilled Corn Fed Chicken
Mixed Bean & Chorizo Cassoulet,
Tenderstem Broccoli



Slow Cooked Beef Shin
Bubble & Squeak, Roasted Carrot,
Tenderstem Broccoli



Wild Mushroom Stroganoff (vegan)
Bubble & Squeak, Roasted Carrot,
Tenderstem Broccoli



Traditional Christmas Pudding (GFA, vegan)
Rich & Creamy Brandy Sauce

Chocolate & Orange Tart
Chantilly Cream, Chocolate Soil



Lemon & Stem Ginger Cheesecake
Topped with a Cranberry Crumb &
Honeycomb

Sussex Cheeseboard (GFA)
Artisan Biscuits, Celery and Onion Marmalade

£32.50 per person

Available from the 1st to 21st December

Available all Day



Party Nights £38.50 per person

Includes our resident festive DJ on the 6th, 7th (new date), 13th, 14th, 20th & 21st December

Includes

A Glass of Chilled Prosecco on arrival
Three Course Menu, Chocolates & Mince Pies
All the Crackers and Poppers you need

£5.00 per person non-refundable deposit required to secure your booking

All Allergy and Dietary Requirements will be Catered for

GFA = Gluten Free Available

For more details or to make a booking, please call 01273 675756,
01903 212869 or email icerink@hardingscatering.co.uk