CHRISTMAS DAY LUNCH

Served Between Noon & 13.30
£125.00 Per Person £65.00 Under 12s
Under 2s No Charge
A glass of our homemade warm punch on arrival

Prawn Cocktail
Served 60's style Norwegian prawns with marie rose sauce, on a bed of iceberg lettuce with diced tomatoes cucumber and a brown bread roll.
***Oriental Warm Salad**,*
Diced chicken and duck breast with spring onions & cucumber drizzled with plum sauce topped with sweet potato crisps
***Fresh Fruit Platter**,*
a selection of fresh seasonal fruit served chilled with a raspberry coulis.
***Chicken Liver Stack**,*
Marinated overnight then sautéed and topped onto garlic bread, pate & black pudding, rocket leaves & salsa.

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***Home Made Vegetable Soup,** made with the finest local produce, served with a warm crusty roll*
***Combination Sorbet**, Two scoops of our chosen fruit sorbet served together to refresh your palate*

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***Roast Turkey Breast**,*
Hand sliced & served with sage & onion stuffing, chipolata sausage, Yorkshire pudding & gravy
***Roasted Sirloin of Beef**, traditionally roasted and hand carved, served with either our mild creamy peppercorn sauce or gravy & Yorkshire pudding*
Seabass Fillet
Skin on and boneless seabass fillets, baked and finished under the grill to create a crispy side, served on a new potato, cherry tomato, red pepper, pea, & spinach mix, drizzled with pesto.
***Roasted Vegetable Wellington**,*
Marinated roasted vegetables topped with goats cheese encased with puff pastry served with warm cranberry jus (V)

ALL SERVED WITH FRESH SEASONAL VEGETABLES & POTATOES

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Choose a dessert:-
***Chef's Home Made Christmas Pudding**, made to Grandma's age old recipe, served with brandy sauce.*
***Choice of dessert from our famous cold table**, served with lashings of fresh cream or ice cream.*
***Cheese**, a selection of English & French cheese with biscuits.*

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Filter Coffee Or Pot Of Tea - with after dinner mints

NEW YEAR'S EVE PARTY NIGHT

£100.00 PER PERSON
The evening commences at 7.00p.m with Bucks Fizz on arrival followed by a four course dinner at 7.30p.m. Entertainment to be provided by AMY SAXON with supporting disco until the early hours and bacon sandwiches served at 1.00 am.

TWICE BAKED GOAT'S CHEESE & CHIVE SOUFFLE
With an apple & walnut salad
MELON BASKET
A chilled melon basket filled with fresh seasonal fruit and sprinkled with cassis.
CORONATION CHICKEN & BACON CANAPES
From one of the King's coronation menus – a modern twist to a british party food favourite, served with mango chutney.
CHICKEN LIVERS STACK
Marinated overnight in sherry, garlic, basil & sesame oil then sautéed and topped onto garlic bread, pate & black pudding, rocket leaves & salsa.

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SOUP
Mild Curry Parsnip & Sweet Potato.
SORBET
Two Scoops of cool refreshing water ice.

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PEPPERED FILLET
An 8oz fillet steak cooked medium/well, served on a mild, creamy peppercorn sauce, crushed potato & tomato.
COD FILLET
Steamed, topped with breadcrumbs and grilled, served on new potatoes, cherry tomatoes, red peppers, peas, & spinach, drizzled with pesto
DUCK BREAST
Roast duck breast, served with cheesy potato gratin and a red currant sauce
HERB CRUSTED LAMB
Served on spring onion mash with a rich minted Madeira sauce.

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INDIVIDUAL BANOFFIE PIE
Toffee, banana and cream on a biscuit base.
WHITE CHOCOLATE & RASPBERRY PANNACOTTA
A light creamy white chocolate and raspberry dessert with a soft fruit compote.
CHEESE PLATTER
A selection of English & French cheese served with artisan biscuits, homemade chutney and grapes

COLOMBIAN COFFEE & AFTER DINNER MINTS

Why not pre order you celebration drinks for when the clock strikes midnight. Let us know and we will have them organized and served to your table.

Accommodation NYE
Classic Room £130,
Garden Double Room £150,
Family Rooms £195 (sleeps 4)
Four Poster garden view £180-£200
Price includes light afternoon tea served
4.00pm – 5.00pm

Hardwicke Hall Manor Hotel
December 2026 Events
Book online
www.hardwickehallmanor.co.uk
Or Telephone 01429 836326
(after 10.30am)

Enjoy a 3 course lunch with some of the best entertainment in town. They will be singing a festive programme of old time classics with a sprinkle of Christmas thrown in for good measure.

Wed 2nd STEVE TAYLOR
Brilliant Guitar Vocal

Thu 3rd/LOIS PIRIE
Fantastic female vocalist

Wed 9th JULIE REECE
Top Class Female Vocalist

Thu 10th MCKENZIE
Awesome vocalist

Tue 15th STEVE TAYLOR
Brilliant Guitar Vocal

Wed 16th DEBORAH PAGE - Fantastic female vocalist

Available most weekday lunchtimes without Entertainment £24.95)

"Christmas Entertainment " £29.95 per person

CHRISTMAS WEEKDAY LUNCH MENU

HOME MADE WINTER VEGETABLE SOUP
Served with toasted croutons
MELON, BERRY, ORANGE & GINGER SUNDAE
Chilled melon with mandarin oranges and pieces of fresh berries, topped with ginger flavoured yoghurt, sprinkled with ginger crumbs,
HARDWICKE HALL PATE
Our chef's chosen Brussels pate, served on toasted garlic bread with red onion marmalade, topped with rocket and drizzled with balsamic reduction

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ROAST TURKEY BREAST & YORKSHIRE PUDDING
Slices of fresh turkey breast served with chipolata sausage, sage & onion stuffing, roast potato & gravy.
ROAST LOIN OF PORK
Served with Yorkshire pudding and traditional accompaniments
NUTLESS ROAST(v)
Served with Stuffing, Yorkshire pudding, roast potatoes and vegetarian gravy.
HERB CRUSTED COD
Fillet of cod oven roasted topped with a lemon & chive crust served with a light lemon sauce.

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CHEF'S HOME MADE CHRISTMAS PUDDING,
Made to grandma's age old recipe, with brandy sauce.
OR
Choose a cold dessert:-

LEMON BERRY DELICE (v,gf)
FRESH FRUIT SALAD
HONEYCOMB CHEESECAKE

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Coffee Or **Tea with Chocolates.**
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Christmas Carvery Lunches
Main & Dessert £18.95

Available dates……..

December Carvery Lunch Dates 1200 – 2,00pm

Mondays 30th Nov & 7th, 14th & 21st December
Tuesdays 8th & 22nd December
Wednesday 23rd December
Fridays 4th, 11th & 18th December

FRIDAY & SATURDAY PARTY NIGHTS

Friday 4th December £24.95

Christmas Disco Party Request Night
with DJ GRAEME.
Enjoy a three course meal. Request your favourite songs then Party the night away to all of your favourite tunes.

Friday 11th December
THE BEST OF SOUL & MOTOWN £34.95

Georgio is well renowned in the Northeast of England for having one of the best soul voices around. Winning a number of awards as Best Male Singer, just shows how good the guy is he will take you back to a soul sensation! With a little mix of the ultimate classics get ready to fill the dance floor for a soul night extravaganza.

Saturday 12th December Claire Page - £34.95

Claire Page is a multi award winning artist and has been in the business for over 3 decades. Her amazing voice and song choices to suit all venues. Singing songs from Tina Turner to Ella Henderson, claire will have you all on the dance floor. PARTY TIME

Friday 18th December £34.95 & Saturday 19th December £29.95

Multi Award Winner Karen is once again coming back from Tenerife to perform just for you. There's something for everyone – but you can expect to hear anything from Adele, Dua Lipa, Ella Henderson, Barbara Streisand, Celine Dion, Candy Stratton, Whitney Houston, Pink, Tina Turner & Many More!! Creating an unforgettable evening.

FRIDAY & SATURDAY PARTY NIGHT MENU

HOME MADE VEGETABLE SOUP
Served with toasted croutons
MELON, BERRY, ORANGE & GINGER SUNDAE
Chilled melon with mandarin oranges and pieces of fresh berries, topped with ginger flavoured yoghurt, sprinkled with ginger crumbs,
WARM SALAD
Chicken, sausage & black pudding, served on mixed leaves drizzled with hollandaise sauce.
CREAMY GARLIC MUSHROOMS
Fresh mushrooms, cooked in a creamy garlic sauce, served on toasted garlic bread

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ROAST TURKEY BREAST & YORKSHIRE PUDDING
Slices of fresh turkey breast served with chipolata sausage, sage & onion stuffing, roast potato & gravy.
ROAST LOIN OF PORK
Served on red onion mash with mild, creamy peppercorn sauce
HERB CRUSTED COD
Fillet of cod oven roasted topped with a lemon & chive crust served with a light lemon sauce.
NUTLESS ROAST(v)
Served with Stuffing, Yorkshire pudding, roast potatoes and vegetarian gravy.

All Main courses served with a selection of fresh seasonal vegetables & potatoes

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CHEF'S HOME MADE CHRISTMAS PUDDING,
Made to grandma's age old recipe, with brandy sauce.
OR
HONEYCOMB CHEESECAKE
OR
RASPBERRY & WHITE CHOCOLATE ROULADE

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Coffee Or **Tea with Chocolates.**

AFTERNOON TEAS WITH SANTA 12th & 19th December @ 1.00pm
Adult £18.95 Child £12.95

For The Kids

What's included:
Adult menu: White and wholemeal bread assorted sandwiches | sweet scone with strawberry jam and fresh cream | mince pie | fruit meringues | chocolate éclairs | lemon drizzle cake | bottomless tea or coffee

Child menu (age 12 or under): ham sandwich | mini scone with butter and jam | freshly baked cookie | small piece of traybake | small ice cream | orange squash | a selection box gift from Santa

The festive atmosphere is kept with fire roaring in the hearth, Christmas songs and decorations, as well as a crew of hosts dressed up as elves. Santa will arrive & every child gets the opportunity to chat with Santa, take photos with him and receive a selection box gift

Why not beat the 'q'at the bar and pre order your wines so they can be on your table ready for your party night. - Wines, Prosecco, Beer & Lager Towers

SANTAS SUNDAY LUNCH

Served 12.00 noon - Last orders 1.30pm

6th £27.95 adult £15 child- 13th £29.95 adult £16 child
20st £29.95 adult £16 child
Festive lunch without Santa Clause & the Band 27th £26.95 adult £14.50 child === (Child price is for under 12 years old)

PRAWN COCKTAIL
Large Norwegian prawns topped with prawn sauce & garnished with lettuce, tomato, cucumber and lemon.
WARM SALAD
Chicken, sausage & black pudding, served on mixed leaved, drizzled with hollandaise sauce.
MELON, BERRY, ORANGE & GINGER SUNDAE
Chilled melon with mandarin oranges and pieces of fresh berries, topped with ginger flavoured yoghurt, sprinkled with ginger crumbs,
HAM HOCK & PEA TERRINE
Slow cooked British ham hocks glazed with honey, pressed in a traditional terrine, served with tomato chutney and garlic bread.

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HOME MADE VEGETABLE SOUP
Served with Toasted Croutons (v)
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ROAST TURKEY BREAST
Slices of fresh turkey breast served with chipolata sausage, Yorkshire pudding, sage & onion stuffing, roasties & gravy.
ROAST BEEF
Traditionally roasted and hand carved, served with roast potato, Yorkshire pudding & gravy.
ROAST LOIN OF PORK
Hand carved and served with apple sauce, sage & onion stuffing and Yorkshire pudding.
PAN ROASTED COD
Fillet of cod oven roasted served with a light lemon & chive cream sauce
NUTLESS ROAST
Served with Stuffing, Yorkshire pudding, roast potatoes and vegetarian gravy.

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES.

DESSERTS & COFFEE
Chef's Home Made Christmas Pudding
Made to Grandma's age old recipe, served with traditional brandy sauce.
OR
Choice Of Dessert From Our Famous cold table
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Filter Coffee Or Pot Of Tea, with chocolates

Local Brass Band Will Play A Medley Of Christmas Carols At About 1.15 At Which Time Santa Claus Will Appear Bringing A Selection Box For Each Child. (If You Have Older Children Who Would Like A Box Please Let Us Know At The Time Of Booking) At The End Of The Medley A Collection Will Also Be Taken Towards Their Funds

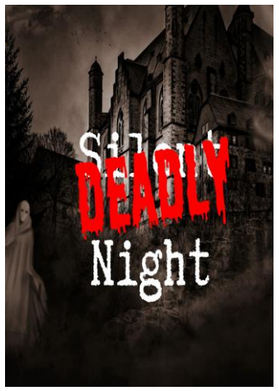
(All menus subject to change without notice)

MURDER AT THE MANOR - MYSTERY NIGHTS

Thursdays in December -- 10th & 17th & Monday 28th -- £39.95

Join us for one of our latest Murder Mystery Nights - There will be clues to help you ! Suspects to mislead you !! - Friends to help you !!!
Surely you will not be fooled !!!!
See if you can succeed where others have failed.

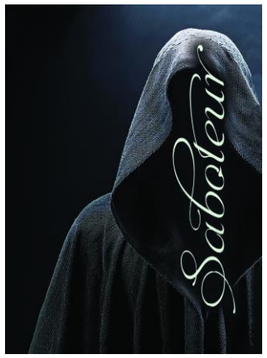
Thursday DECEMBER – 10TH
& Thursday DECEMBER - 17th



Murder Is Served. The hotel manager is doing his hapless best to ruin Christmas dinner for all the guests and his staff would like to see the back of him but when he turns up dead at the dinner table they struggle to hide his body from guests until they realise the best people to investigate are the very guests who have seen everything!

Monday 28th DECEMBER

Our Version of TRAITORS



Saboteur is our Traitors-inspired game with challenges, banishments and murders played in one night. You will be in tables of 8/10. You will have two saboteurs and have enough people to vote out so mixed strangers/friends works well. It's been so popular this year. The show will work around a three course meal. You have two hosts and two cloaked figures.

Guest arrival 6.30pm7pm to order drinks and settle in your seats.
Prompt 7.15pm start – starter is served.
7.30pm Hosts welcome the guests and explain the game.
We invite a brief conversation between guests and choose two saboteurs at each table.
This is why we say a prompt start because if guests are late we can't choose Saboteurs at their table because everyone will know they are not Saboteurs.
7.45pm Main course is served
You are invited to watch each other as they chat over main course.
8.15pm Challenge 1 – tables 1 to 5 are taken for their first challenge.
Tables 6 to 10 are given a question to discuss.
8.25pm
The tables swap to allow 6 to 10 to complete their challenge.
8.35pm Banishment and Murder
8.55pm Desserts are served
9.15pm Challenge 2 – tables 1 to 5
9.20pm Challenge 2 – tables 6 to 10
9.30pm Banishment and Murder
9.45pm Challenge 3 is done at the tables
10pm Final banishment Remaining Saboteurs are revealed and prizes given
10.30pm End

Murder Mystery Menu 3 or 4 course

MELON, BERRY, ORANGE & GINGER SUNDAE
Chilled melon with mandarin oranges and pieces of fresh berries, topped with ginger flavoured yoghurt, sprinkled with ginger crumbs (V)
WARM SALAD
Chicken, sausage & black pudding, served on mixed leaved, drizzled with hollandaise sauce.
CREAMY GARLIC MUSHROOMS
Fresh mushrooms, cooked in a creamy garlic sauce, served on toasted garlic bread. (V)

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HOME MADE VEGETABLE SOUP
Served with Toasted Croutons (v)

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ROAST TURKEY BREAST & YORKSHIRE PUDDING
Slices of fresh turkey breast served with chipolata sausage, sage & onion stuffing, roast potato & gravy.
ROAST LOIN OF PORK
Served on bacon mash with wholegrain mustard sauce
HERB CRUSTED COD
Fillet of cod oven roasted topped with a lemon & chive crust served with a light lemon sauce.
NUTLESS ROAST(v)
Served with Stuffing, Yorkshire pudding, roast potatoes and vegetarian gravy.

All Main courses served with a selection of fresh seasonal vegetables & potatoes

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CHEF'S HOME MADE CHRISTMAS PUDDING,
Made to grandma's age old recipe, with brandy sauce.
OR
HONEYCOMB CHEESECAKE & CREAM
OR
RASPBERRY & WHITE CHOCOLATE ROULADE WITH CREAM

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Coffee Or **Tea with Chocolates.**

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Hardwicke Manor Hotel
Christmas Information ***2026***
01429 836326
All information on our website
www.hardwickehallmanor.co.uk

BOOKING INFORMATION

1. Check availability with the Hotel
2. A NON-REFUNDABLE deposit of £10 per person - **Christmas day & New Year's Eve £40 per person** must be paid.at the time of booking.
3. Communal tables may be used for Smaller Groups events etc.
4. Full payment & food requirements/orders must be made at least 3 weeks prior to the event and sent by email to info@hardwickehallmanor.co.uk
5. Management reserve the right to alter the menu and/or programme without notification.