

THE ADMIRAL HARDY

At the corner of the market, centrally located in the heart of Greenwich, The Admiral Hardy is your ideal British pub, bar and event space, catering to families, tourists and students alike. With craft beer, real ale and mouthwatering fish and chips we are sure to have something for everyone.

After a day of play in Greenwich Park, strolling through the market or wandering along the riverside, our first floor private dining room is perfect for a meal on Sundays or a private party for you and your friends. If looking for a special event, Clarence Hall is the ideal spot, incorporating two floors and accommodating up to 120 guests, with grand windows flooding the room with light. Whether a quick pint, lunch in the market or a wedding reception join us at The Admiral Hardy.

7 College Approach, London SE10 9HY
events@admiralhardygreenwich.co.uk
0208 293 9535



THE BAR.

Seated : 45 guests
Standing : 85 guests

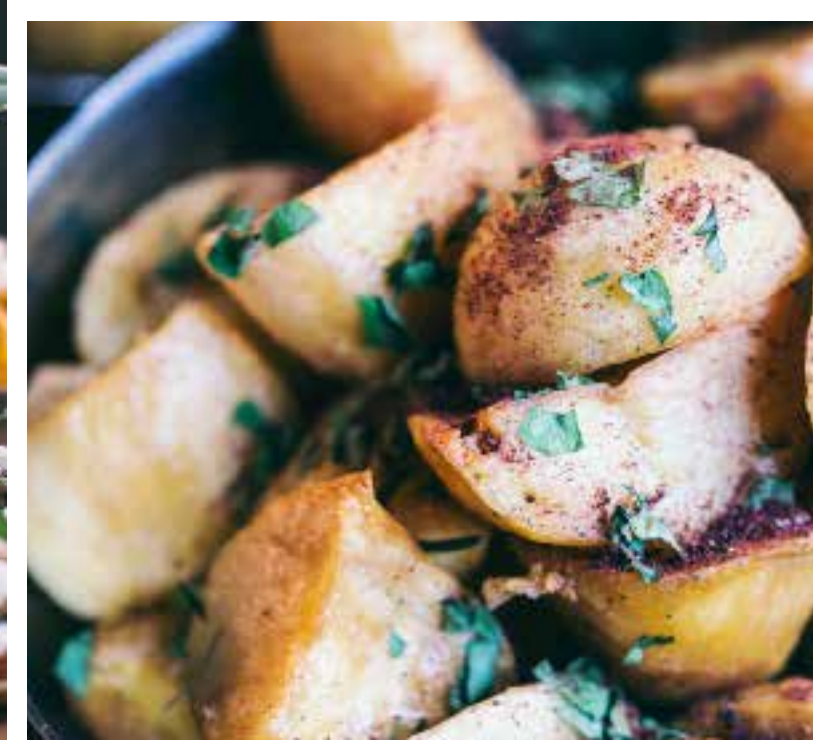
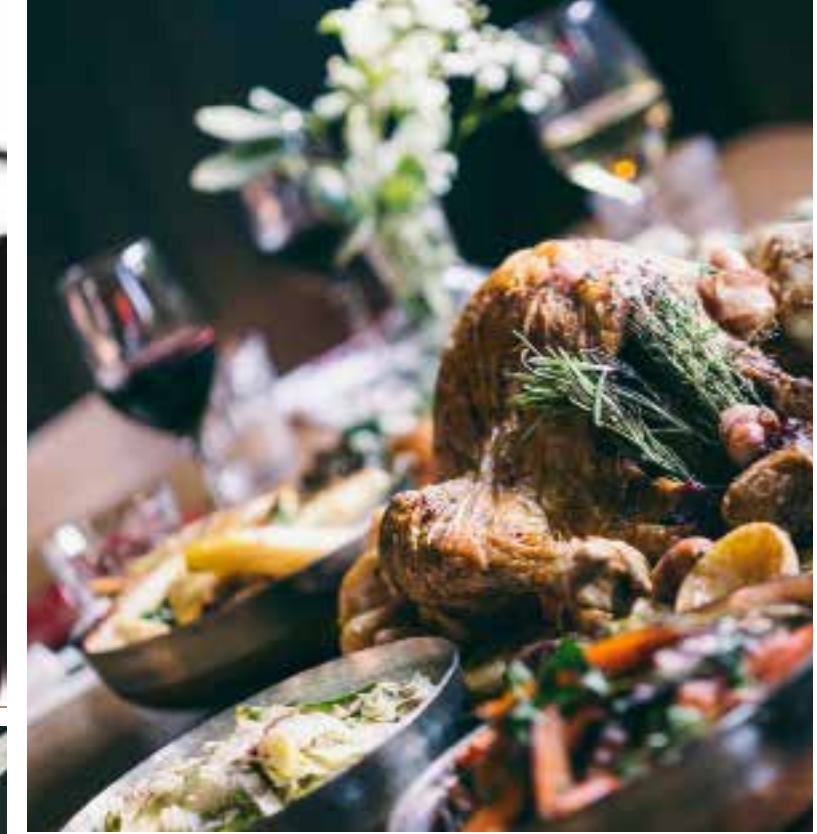


THE SNUG.

Seated : 30 guests
Standing : 45 guests







FESTIVE SET MENU

2 COURSES £34 | 3 COURSES £38

STARTERS

Spice butternut squash soup, toasted pumpkin seeds, lemongrass, ginger (PB) (GIF) (DIF)

Oak smoked salmon, pickled cucumber, capers, lemon, chive crème fraîche, toast (GIF & DIF upon request)

Ham hock & parsley terrine, piccalilli, shallot & herb salad, toast (DIF) (GIF upon request)

Salt baked beetroot salad, smoked aubergine purée, cumin, pomegranate, pickled carrot, green chilli, coriander (PB) (GIF) (DIF)

MAINS

Roast Norfolk bronze turkey, roast potatoes, sprouts, pigs in blankets, roast carrots, bread sauce, cranberry sauce & turkey gravy (GIF & DIF upon request)

12hr braised beef feather blade, confit garlic mashed potato, buttered kale, shallot & red wine sauce (GIF) (DIF upon request)

Grilled fillet of sea bream, braised & creamed fennel, pickled cucumber & dill salad (GIF) (DIF upon request)

Mushroom Wellington, roast potatoes, sprouts, glazed carrots, plant based gravy (PB)

PUDDINGS

Christmas pudding, brandy butter, custard (V)

Stick toffee pudding, toffee sauce, vanilla ice cream (V)

Blackberry trifle, mulled wine jelly, lemon sponge, vanilla cream (V) (GIF upon request)

Valrhona chocolate pot, crème fraîche, honeycomb (V)

We offer a plant based & GIF Christmas pudding to substitute any dessert, PB sticky toffee pudding also available upon request

Add a bowl of pigs in blankets £6.50
Add a cheese course £7 per person
Add mince pies & chocolate truffles £3 per person

FESTIVE BITES

SERVED ON PLATTERS
MINIMUM OF 10 PEOPLE

SAVOURY BITES
£16.50 per person

Hummus toasted flatbread (PB), Crispy buttermilk chicken & blue cheese mayo, Salt & pepper squid with aioli, Garlic & herb roasties (PB), Pigs in blankets

Per Person Additions:

Mini chicken Kiev bites £4.50

*Nduja croquettes, roasted garlic aioli £4.50

Smoked salmon, crème fraîche & pickled cucumber on toast £5.00

Tempura king prawns, yuzu & sriracha mayo £4.50

Onion bhaji, mango chutney, coriander £3.50 (PB) (GIF)

Hot brie bites, cranberry ketchup £3.50 (V)

Crispy Buffalo cauliflower, spring onion, chives, ranch dressing £3.50 (PB) (GIF)

DESSERT PLATTER
£8.50 per person

Christmas pudding & clotted cream, Chocolate brownie with crème fraîche (PB) (GIF), Sticky toffee pudding & toffee sauce, Mince pies



CANAPÈS

£4 FOR £14 | 6 FOR £18 | 8 FOR £24

MINIMUM 10 OF EACH SELECTED CANAPÈ

Smoked salmon, cucumber, crème fraîche (GIF) (DIF upon request)

Yellow fin tuna tataki, coriander, ponzu mayonnaise (GIF)

Crispy potato croquette, aioli (PB) (GIF)

Black truffle arancini, truffle mayonnaise (V)

Goats cheese cake, red onion marmalade (VG - GF)

Onion bhaji, mango chutney, coriander (PB) (GIF)

Beetroot tartare, 'feta', sorrel, balsamic caramel (PB) (GIF)

Chicken Kiev bites, parsley emulsion

Grilled sirloin taco, green chilli relish, coriander (GIF)

PRE ORDER DRINKS PACKAGE.

SPARKLING RECEPTION

£7 per person

Enjoy a glass of prosecco to start!

COCKTAIL RECEPTION

Tommy's Margarita - £9 per person
Hugo - £9 per person
Passionfruit Martini - £9.50 per person

AFTER DINNER COCKTAILS

Espresso Martini - £9.50 per person
Old Fashioned - £10 per person

* COCKTAIL JUGS

£30

Choose between
Gooseberry & elderflower spritz,
Rhubarb & rose fizz or Classic Pimms

£10 per non-alcoholic jugs

BEER

£90

Enjoy 20 bottles of Beer
Choose from Heineken or Sol

PROSECCO

£60 / £120

Enjoy 2 or 4 bottles of Prosecco

Galanti

WINE

WHITE

Roquemolière Picpoul de Pinet (V)
Languedoc-Roussillon, France
£32.5

Martín Códax "Alba Martín" Albariño (V)
Rías Baixas, Spain
£36

RED

Pete's Pure Shiraz (V)
New South Wales, Australia,
£29.9

Les Mougeouttes Pinot Noir
Languedoc-Roussillon, France
£33.5

MIX & MATCH

Reserve an area in our bar
and have some drinks and
nibbles waiting for your
arrival.

We tailor our packages to
suit any of your requirements



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ENQUIRE HERE



**FANCY SOMETHING DIFFERENT?
CHECK OUT OUR SISTER SITE,
THE OYSTERCATCHER**

