

CHRISTMAS PARTIES

Bring your family, friends or work colleagues to The Hodd this Christmas. Christmas parties are available to book every day of the week but we recommend booking early to get the date and time you would prefer!

If you place a group* booking with us by 30th October the organiser will receive a complimentary bottle of bubbles to take home with you!

**groups of 7 adults or more*

PRICES

Three Course £34.95

Please note: For groups of 7 or more guests, a deposit of £10.00 per person is required at the time of booking. Our chefs will also require a pre-order for your party at least 5 days before your booking. A discretionary 10% service charge will be added to your final bill.

CHRISTMAS PARTY MENU

STARTERS

Honey roast root vegetable soup
Grated 36 month aged Parmesan,
homemade baguette and jersey butter

Classic chicken liver parfait
Truffle butter, sweet onion chutney and
homemade toasted brioche

Gorilla gin cured Loch Duart salmon
Shallots, capers, horseradish crème fraîche,
cucumber, soft herbs and crostini

Warm breaded marinated Tunworth cheese
Gem lettuce, candied walnuts and pickled apple

MAINS

Slow braised Stokes Marsh Farm Beef Blade
Salt baked celeriac, beef dripping mashed
potato, buttered kale and a rich thyme jus

Grilled Fillet of Cornish Plaice
Steamed St Austell bay mussels, carrot purée,
sautéed samphire and white wine cream sauce

Honey Roast Creedy Carver Duck Breast
Crispy leg meat fritter, roast winter roots, duck
fat fondant potato and roasting juices

Twice Baked Soufflé of Goats Cheese
Creamed leeks, watercress, red wine poached
pear and walnut salad

DESSERT

Dark Chocolate Mousse
Griottine cherries, coco crumbs and dark
cherry sorbet

Lemon and Passion Fruit Tart
Raspberry coulis and lightly whipped
vanilla cream

Lightly spiced crème brûlée
Warm orange and almond shortbread biscuits

Selection of Three English artisan cheeses
homemade chutney & biscuits

Extra cheese course
Artisan cheese platter served before or after
dessert (suitable for 4 guests) £16 per platter

BOOK NOW TO AVOID DISAPPOINTMENT

Telephone

01256 862371

email

bookings@hoddingtonarms.co.uk

web

www.hoddingtonarms.co.uk

CHRISTMAS OPENING HOURS

Christmas Eve

Noon – Midnight

Christmas Day

Noon – 4pm

Boxing Day

Noon – 2pm

Drinks Only

Friday 27th - Monday 30th December

Usual Opening Hours

New Years Eve

Noon – 2:30pm – Lunch

7pm – 1am – Dinner (*Ticket ONLY*)

New Years Day

CLOSED

CHRISTMAS



at the

HODDINGTON
ARMS

2019

HODDINGTON ARMS

Gift Vouchers

Do you have a family or friend that loves to dine out?

Treat them this Christmas to a meal at The Hodd. Just let us know how much you would like to spend and we will create a personalised voucher for you. Please ask one of our team for more details.

Chocolate Gifts

Give the gift of chocolate. Our delicious chocolates are made in house by our very talented Joshna Gurung, who has been trained by chocolatier Mark Tilling. Mark was the winning star of the first edition of Bake Off Crème de la Crème as well the winner of two editions of UK Chocolate Masters.

Rich homemade Belgian chocolates filled with assorted ganache flavours

Box of 6 - £8.00

Box of 10 - £12.50

Mini Belgian chocolate slabs individually wrapped

£3.00 per slab

4 for £10

Christmas Eve

It's the night before Christmas and what better way to spend your evening than coming to The Hodd for a sumptuous meal with all the family.

Enjoy a beautifully created menu using the most seasonal ingredients and look forward to the arrival of St Nick.

We highly recommend booking a table in advance to avoid disappointment.

Please note: For groups of 7 or more guests a deposit of £10.00 per person is required at the time of booking. We will also require a pre-order for your party at least 5 days before your booking.

Candlelit Carols

Bring the family to join us for some festive cheer and start your Christmas celebrations at The Hodd.

At 6pm we are welcoming everyone to join us for a glass of mulled wine and mince pies, to enjoy some Christmas carols by candlelight in our garden. So dress up warm!

£5.00 per person

All donations will be given directly to St Mary's Church, Upton Grey

Christmas Day

Once you have unwrapped all your presents, let the team at The Hodd do the rest of the hard work for you.

Arrive at Noon and one of our team will show you through to your festive table. You will have the opportunity to enjoy a drink before tucking in to a fabulous 4 course menu created by our Head Chefs, Chris and Tom, using the freshest and most seasonal ingredients.

You will also be able to choose the perfect wines for the occasion on our specially selected wine list from Berry Brothers.

PRICES

£85.00 per adult

Including tea, coffee & homemade mince pies

£42.50 – per child (under 12 years old)

Please note: A deposit of £10 per person is required at the time of booking. Full payment by Monday 12th November with menu choices by Monday 2nd December. A discretionary 10% service charge will be added to your final bill.



CHRISTMAS DAY MENU

STARTERS

Organic Stockbridge Mushroom Velouté
Truffled mushroom brioche toast

or

Home Smoked Creedy Carver Duck Breast
Confit leg terrine, celeriac remoulade, red wine poached pear and watercress

FISH

Gorilla gin cured Loch Duart salmon
Shallots, capers, horseradish crème fraîche, cucumber, soft herbs and crostini

or

Warm breaded marinated Tunworth cheese
Gem lettuce, candied walnuts and pickled apple

MAINS

Christmas Turkey with all the trimmings
Norfolk bronze turkey breast and leg, pigs in blankets, sausage and chestnut stuffing, buttered sprouts, roast parsnips, duck fat roast potatoes and roast gravy

or

Twice Baked Soufflé of Goats Cheese
Creamed leeks, watercress, red wine poached pear and walnut salad

DESSERT

Homemade Hodd Christmas pudding
With brandy custard

or

Dark Chocolate Mousse
Griottine cherries, coco crumbs and dark cherry sorbet

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Homemade mince pies

Extra cheese course  
Artisan cheese platter served before or after dessert (suitable for 4 guests) £16 per platter

## New Years Eve

Welcome in the New Year in style at The Hodd. Chris and Tom will be creating a fabulous feast for you all to enjoy.

Arrive from 7:00pm and enjoy a glass of champagne and a selection of canapés before your 5 course meal.

You can then dance the night away with music from our resident DJ, stopping only briefly to hear the chimes of Big Ben at midnight.

Let the Celebrations begin!

£67.50 per person to include arrival drink, 5 course tasting menu and entertainment.

Tickets only.

**Please note:** A deposit of £10.00 per person is required at the time of booking and full payment will be due with your pre-order by Wednesday 18th December. A discretionary 10% service charge will be added to your final bill.



## NEW YEARS EVE MENU

### Chefs Canapés

Gordal olives, Smoked mackerel paté with crostini and slow braised beef croquettes

### STARTERS

Roasted Celeriac velouté  
Truffled hazelnut vinaigrette

or

Wiltshire Pork and Black Pudding Ballotine  
Wrapped in pancetta, spiced apple chutney, pickled apple and crackling

### FISH

Pan Roasted Cornish Cod

Tempura king prawn, creamed leeks and a shellfish bisque

or

Risotto of Local Watercress

Grilled goats cheese and finely shaved fennel

### MAINS

Local venison two ways

Roasted loin, slow braised pie, parsnip purée and bittersweet chocolate jus

or

Twice Baked Soufflé of Goats Cheese  
Creamed leeks, watercress, red wine poached pear and walnut salad

### DESSERT

Dark Chocolate and Hazelnut Delice  
Candied hazelnuts and homemade praline ice cream

or

Mango and White Chocolate Macaron  
Mango and passion fruit salsa, mango sorbet

Extra cheese course

Artisan cheese platter served before or after dessert (suitable for 4 guests) £16 per platter