

HODDINGTON ARMS  
UPTON GREY • HAMPSHIRE

Christmas Day Menu 2020

*£85 per person*

First Course

Warm Confit Creedy Carver Duck Leg and Potato Terrine

*Celeriac puree, duck and tarragon vinaigrette*

Or

Smooth Cauliflower Velouté

*Caramelised onion and parmesan crouton*

Second Course

Citrus Cured Loch Duart Salmon

*Potted prawn terrine, lemon, dill and cucumber*

Or

Local Tunworth Cheese *Served two ways*

*marinated in truffle, honey and thyme and warm crispy panko crumbed, gem lettuce and toasted hazelnut dressing*

Main Course

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

Organic Stockbridge Mushroom and Caramelised Onion Wellington

*Salt baked celeriac, celeriac puree, wilted greens and madeira jus*

Dessert

Homemade Hodd Christmas pudding

*With brandy custard*

Or

Vanilla Bean Panacotta

*Winter berry compote, orange and hazelnut biscuit*

Homemade mince pies

*Served with tea and coffee*

Optional extra cheese course

Artisan cheese platter served before or after dessert

(suitable for 4 guests) £16 per platter

FOOD ALLERGIES: If you have an allergy please speak to the manager on duty about your requirements.

100% of gratuities received go directly to the staff cooking and serving your meal.

Due to all of our dishes being cooked to order there may be a delay during busy periods.