

# HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

## New Year's Eve 2020

£55 per person

### Chefs Canapes

Gordal olives, homemade truffle potato crisps, Cornish crab mayonnaise with ginger and coriander

### First Course

#### **Crispy Confit Lemon and Thyme Chicken Thigh Terrine**

Caesar emulsion, anchovy, aged parmesan, gem lettuce and crostini

*Or*

#### **Organic Stockbridge Mushrooms**

Puree, pickled shimeji, tempura portabello, chestnut mushroom foam

### Fish

#### **Confit Sea Trout (just cooked)**

Beetroot puree, salt baked beet and shaved fennel salad

*Or*

#### **Crispy Katsu Curry and Basmati Rice Arancini**

Coconut curry sauce, red onion, cucumber and mint salad

### Mains

#### **Stokes Marsh Farm Fillet of Beef Wellington**

With slow braised short rib and mushroom duxelles, truffled Tunworth cheese mash, roasted winter roots and port and madeira jus

*Or*

#### **Herb Roasted Cauliflower**

Cauliflower cheese puree, Puy lentil ragout, toasted hazelnut dressing and aged parmesan

### Dessert

#### **Dark Chocolate Fondant Tart**

Candied hazelnuts and homemade praline ice cream

*Or*

#### **Vanilla Bean Panacotta**

Strawberry jelly, marinated strawberries, Strawberry and prosecco sorbet and shortbread crumble

### **Extra cheese course**

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