

**BOOK NOW**  
TO AVOID DISAPPOINTMENT

## CHRISTMAS OPENING HOURS

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**Friday 24th December**  
12noon – Midnight

**Saturday 25th - Monday 27th December**  
CLOSED

**Tuesday 28th - Thursday 30th December**  
Usual Opening Hours

**Friday 31st December (New Year's Eve)**  
12noon – 2:30pm – Lunch  
7:00pm – 12:30am – Dinner (*Ticket ONLY*)

**Saturday 1st – Tuesday 4th January 2022**  
CLOSED

Usual business hours resume from  
Wednesday 5th January 2022

Telephone 01256 862371 email [bookings@hoddingtonarms.co.uk](mailto:bookings@hoddingtonarms.co.uk)  
web [www.hoddingtonarms.co.uk](http://www.hoddingtonarms.co.uk)

CHRISTMAS



— *at the* —

HODDINGTON  
ARMS

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2021

## *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.

# Christmas 2021

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After missing out on Christmas celebrations in 2020, it is time to reunite and bring back the Christmas PARTY!! What better way to celebrate the most wonderful time of the year than being with great company, enjoying great food whilst sipping on fabulous wine. The Hodd family can help you organise a spectacular celebration and we will be on hand for your every need. Do make sure to book 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 14 adults or more

## PRICES

£34.95 for three courses

**Please note:** For groups of 10 or more guests, a deposit of £10.00 per person is required at the time of booking. Our chef's 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.



## TO START

**Local Vodka & Dill Cured Chalk Stream Trout**  
Avocado puree, English wasabi, local watercress and Artisan sourdough and Netherend farm butter

**Warm Breaded Tunworth Cheese**  
Homemade cranberry and port chutney, chicory and toasted walnut salad

**Classic Chicken Liver Parfait**  
Truffle butter, apple, pear and cider chutney and toasted brioche

**Grilled Goats Cheese and Beetroot Salad**  
Toasted pine nut, honey and thyme dressing, house pickled shallots and rocket

## MAINS

**Roasted Norfolk Bronze Turkey Parcel**  
Stuffed with sausage meat and wrapped in bacon, served with duck fat fondant potato, honey roasted parsnip, creamed savoy cabbage and rich roast gravy

**Baked Herb Crusted Cornish Cod Loin**  
Aged parmesan mashed potato, roasted hispi cabbage, King prawn and smoked butter sauce

**Slow Braised Stokes Marsh Farm Feather Blade of Beef**  
Celeriac and potato gratin, caramelised shallot puree, tender stem broccoli and rich red wine jus

**Sweet Potato and Green Pea Falafel Fritters**  
Roasted Hispi Cabbage, rich coconut curry sauce and flame roasted peppers

## DESSERT

**Zesty Lemon Posset**  
Blackcurrant jelly and sorbet and hazelnut granola

**Dark Chocolate Orange Tart**  
Pistachio ice cream and coco crumble

**Hodd Sticky Toffee Pudding**  
Medjool date sponge, sticky toffee sauce and vanilla clotted cream ice cream

**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

# New Years Eve

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Welcome in the New Year in style at The Hodd. Chris and Tom will be creating a fabulous feast for you to enjoy. Using the finest ingredients from the best suppliers in the UK, you can guarantee that each course will be as delicious as the last. Arrive from 7:00pm and enjoy a glass of champagne and a selection of canapés before you sit back, relax and enjoy your evening.

Once you have finished your meal stay with us to see in the New Year! There will be a little in-house music for those wishing to have a little dance and a fully stocked bar for those who prefer to watch.

Let the Celebrations begin!

## PRICES

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



## CHEFS CANAPES

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

## FIRST COURSE

**Home Smoked Creedy Carver Duck Breast**  
Confit leg terrine, celeriac remoulade, spiced red wine poached pear and crispy duck crumb

or  
**Organic Stockbridge Mushrooms**  
Puree, pickled shimeji, tempura portabella, chestnut mushroom foam

## SECOND COURSE

**Roasted Cornish Cod**  
Tempura king prawn, spiced coconut shellfish bisque and charred baby leek

or  
**Crisp Tunworth Cheese Croquette**  
Cauliflower and parmesan puree, truffled hazelnut dressing

## MAINS

**Stokes Marsh Farm Fillet of Beef**  
With slow braised short rib and crispy potato terrine, caramelised shallot puree, roasted shallot and truffled madeira jus

or  
**Roasted Tender Stem Broccoli**  
Spiced puy lentil ragout and butter poached carrot

## DESSERT

**Dark Chocolate Fondant Tart**  
Candied hazelnuts and vanilla clotted cream 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

All of our dishes are made on the Premises and may contain allergens not listed in the dish description. If you have any queries, please ask a staff member. **Due to all of our dishes being cooked to order there may be a delay during busy period.**