

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

Christmas party menu

£45 per person

To Start

Crisp Chalk Stream Trout, King Prawn and Watercress Fishcake
smoked butter and chive sauce, pea shoot and herb salad

House Smoked Creedy Carver Duck Breast

Red wine poached pears, celeriac remoulade, sourdough crostini and local watercress salad

Honey Roasted Root Vegetable Soup

14-month aged parmesan, brown butter and hazelnut dressing and Street Bakehouse bread

Twice Baked Montgomery Cheddar Cheese Souffle

Caramelised onions, house pickled shallots and rich cheese sauce

Mains

Roasted Norfolk Bronze Turkey Parcel

Stuffed with sausage meat and wrapped in smoked bacon, served with duck fat potatoes, honey roasted root vegetables, creamed savoy cabbage and rich roast gravy

Red Wine Braised Stokes Marsh Farm Feather Blade of Beef

Truffled parmesan mashed potato, cauliflower puree, butter roasted cauliflower, curly kale and red wine jus

Cornish Cod and Crab

Cod Loin crusted with herbs, parmesan, crab and breadcrumbs, rich shellfish bisque, creamed leeks, and crushed new potatoes

Crispy Cauliflower Cheese Arancini Cake

Roasted chestnut mushroom velouté, sage, onion and brown butter dressing, pickled mushrooms and roasted hispi cabbage

Dessert

Dark Chocolate Crèmeux

Homemade honeycomb, Cointreau syrup, cocoa crumb and honeycomb ice cream

Zesty Lemon Posset

Raspberry Jelly and sorbet, shortbread crumble and crisp meringue shards

Lightly Spiced Crème Brûlée

Orange and almond shortbread biscuit

Selection of Three English Artisan Cheeses

homemade chutney & biscuits

Available for groups of 8 or more guests.

Please note a deposit of £10 per person is required for 8 or more guests and a pre-order for groups of 12 or more. 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