

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

Mother's Day Menu

3 courses £45

Starters

Crisp Vine tomato and Buffalo Mozzarella Arancini

Vine tomato compote, basil pesto and rocket salad

Grilled Rosary Goats Cheese

Marinated beetroots, truffled hazelnut dressing and local watercress

Crisp Chalk Stream Trout Fishcake

White wine, parsley and watercress cream sauce

Confit Creedy Carver Duck Leg Fritter

Spiced plum chutney, celeriac remoulade and pea shoots

Twice Baked Tunworth Cheese Souffle

Aged parmesan and cheese sauce

King Prawn Cocktail

Classic Mary Rose sauce, iceberg lettuce, cherry tomatoes, cucumber, Street Bakehouse bread and English artisan butter

Mains

Sunday Roasts

All served with roasted potatoes, selection of chef's vegetables and

Roast gravy (extra veg charged at £2 per portion)

Stokes Marsh Farm Sirloin of Beef with Hodd Yorkshire pudding

Slow Roasted Wiltshire Pork Belly

crackling and apple sauce

Slow Braised English Lamb Shoulder

Trio of Meats (£5 supplement)

Roasted Secretts Farm Hispi Cabbage

Veggie gravy

Aged Parmesan and Herb Crusted Cornish Cod

Smoked butter and seaweed butter sauce, tenderstem broccoli, crushed new potato

The Hodd Short Rib Burger

Stokes Marsh Farm burger and slow braised short rib, mature cheddar, mustard mayonnaise, lettuce, tomato, crispy onion ring and skinny fries

Beer battered Cornish Fish and Chips

Crushed peas and homemade tartare sauce

Sweet Potato and Green Pea Falafel Fritters

Roasted Hispi Cabbage, rich coconut curry sauce and flame roasted peppers

Desserts

Hodd sticky toffee pudding

Warm Medjool date sponge, sticky toffee sauce and clotted cream ice cream

Dark Chocolate Crèmeux

Coco crumb, hazelnut praline and salt caramel ice cream

Classic Vanilla Bean Crème Brûlée

White chocolate and strawberry shortbread biscuit

Affogato

Shot of moon roast espresso poured over a scoop of vanilla ice cream

Warm Apple Crumble Tart

Lightly spiced stewed apple with shortbread crumble top in a tart case, vanilla ice cream and calvados syrup

Selection of three English cheeses

with homemade chutney & biscuits

We cook everything to order, during busy periods there could be a waiting time for food for this we apologise. Please note some of our dishes may contain nuts, please advise the team if you have any allergies and our chef can specially prepare your dish.

Group Bookings

For groups of 8 or more we do require a deposit of £10 per person to guarantee your table. Tables up to 10 can be booked using our online booking system. Simply select group booking and you will be able to see our availability.

If you are looking to organise a slightly larger booking then please call one of our team who will be able to check availability and book this for you. Please note that for groups of 15 or more we do require a pre-order from your guests. This will need to be received at least 5 days prior to your booking. Once your booking has been made one of the team will email you the most current menu to share with your family and friends. Please do not use the menus online as these are sample menus and subject to change.

Private Room

The Barn at The Hodd is a beautiful room and is ideal for making any event extra special. This room can be booked for Exclusive Use allowing you and your guests to celebrate on your own. Exclusive Use is available for a minimum of 16 guests and can seat up to 30 guests. If you would like to come and see the room, please let us know and one of the team will be on hand to show you.

Cake

We understand that you may wish to bring your own cake to help mark a special occasion. If you wish to serve this as an alternative to a dessert there will be a charge of £2.50pp. If you and your guests have dessert and wish to have a slice of cake served with tea or coffee then no charge is applied to your bill.

Cancellation/reduction of numbers

If you cancel your event within 7 days of the booking date then the deposit will be taken as the cancellation fee. If one of your guests is unable to make the event then please do let us know by 10am on the morning of your booking to avoid any cancellation charges. After this time, you will incur a cancellation fee of £10 per person. Should your group be large enough to qualify for pre-order, cancellations after 11:30 for lunch and 17:30 for dinner. Your order will be charged at the full rate.

100% of gratuities received go directly to the staff cooking and serving your meal. All of our dishes are made on the Premises and may contain gluten and/or traces of nuts. If you have any allergy/dietary requirement please speak to a staff member.

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