

**HODDINGTON ARMS**  
UPTON GREY • HAMPSHIRE

## **Christmas Party Menu 2025**

*£45 per person*

*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 10 or more.*

### **To Start**

**Gin and Citrus Cured Chalk Stream Trout and Oak Smoked Salmon Mousse**

Caper, shallot and parsley dressing, crisp sourdough crostini and citrus and dill Crème Fraiche

**Crisp Confit Creedy Carver Duck Leg Fritter**

Celeriac remoulade, pea shoot and pickled red onion salad and red wine reduction

**Creamy Roasted Chestnut and Portobello Mushroom Soup**

House pickled mushrooms, Keens Cheddar rarebit toast and sourdough croutons

**Twice Baked Tunworth Cheese Souffle**

Pickled red wine pear, candied walnut, rocket and parmesan salad and rich cheese sauce

### **Mains**

**Roasted Norfolk Bronze Turkey Parcel**

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

**Slow Braised Flaked and Rolled English Lamb Shoulder**

Cumin scented caramelised cauliflower puree, slow roasted onion, lamb fat, garlic and rosemary mash potato, roasted tenderstem broccoli and rich rosemary jus

**Seaweed Butter Baked Cornish Cod Loin**

St Austell Bay mussel and prawn smoked butter cream sauce, crushed new potato, buttered samphire, puffed potato and aged parmesan crumb

**Caramelised Onion and Rosary Goat Cheese Puff Pastry Tart**

Golden baked butter puff pastry topped with caramelised onions, crumbled Rosary goat cheese with house pickled onions, roasted celeriac, toasted hazelnuts and roasted new potatoes

### **Dessert**

**Rich Belgian Chocolate and Orange Crèmeux**

Caramelised white chocolate and shortbread crumble, spiced cherry puree and cherry and clotted cream ice cream

**Classic Crème Brûlée with Rum-Soaked Golden Raisins**

Warm nutmeg shortbread

**Vanilla Bean Panna Cotta**

Homemade Blackberry and apple compote with crunchy hazelnut and oat granola

**Selection of Three English Artisan Cheeses**

homemade chutney & biscuits

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