

# HODDINGTON ARMS

## UPTON GREY • HAMPSHIRE

### Christmas Eve Menu

*£45 Three Course*

*£38 Two Course*

#### Starters

**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

**Crisp Goujons of Cornish Cod**

Lemon and garlic mayonnaise

#### Mains

**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

**Stokes Marsh Farm Slow Braised Beef Blade**

Crispy layered potato terrine with truffle and parmesan, roasted Portobello mushroom, confit vine tomato with a rich peppercorn sauce and a watercress and pickled shallot salad

**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

**The Hodd Short Rib Burger**

Stokes Marsh Farm burger and slow braised short rib, mature cheddar, mustard mayonnaise, lettuce, tomato, crispy onion rings and skinny fries (*add truffle oil and parmesan for £1.50*)

**Battered Cornish Haddock and Chips**

Crushed peas and homemade tartare sauce

#### Desserts

**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

**Affogato**

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

**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.**