

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.