

# HODDINGTON ARMS

## UPTON GREY • HAMPSHIRE

### Christmas Eve Menu

£45 Three Course

£38 Two Course

#### Nibbles

##### **Whole Baked Tunworth Cheese (To Share)**

Baked with Local Hydes cider, shallot and thyme served with homemade chutney, Street Bakehouse bread and pickles £25

##### **Street Bakeshop Bread Board**

Artisan English butter, Extra virgin olive oil and aged balsamic £5.50 (extra butter/oil and vinegar £1)

##### **Mixed Provencal Olives £4.50**

#### Starters

##### **Rillette of Chalk Stream Trout and Oak Smoked Salmon**

Gently poached trout fillet, flaked and finished with crème fraiche and soft herbs served with house pickled fennel and cucumber and Street Bakeshop sourdough

##### **House Smoked Creedy Carver Duck Breast**

Honey toasted hazelnut, truffle and shallot vinaigrette, chicory and red wine pear salad, red wine reduction

##### **Creamy Roasted Chestnut Mushroom Soup**

Sautéed mixed wild mushrooms, 14-month aged parmesan, sourdough croutons and Street Bakeshop bread

##### **Twice Baked Tunworth Cheese Souffle**

Creamed leek fondue, winter root vegetable crisps and rich cheese sauce

##### **Crisp Goujons of Cornish Cod**

Lemon and garlic mayonnaise and Secretts Farm mixed leaf salad

#### Mains

##### **Stokes Marsh Farm Slow Braised Beef Blade**

Truffle oil and parmesan chips, roasted Portobello mushroom, confit vine tomato with a rich peppercorn sauce and a watercress and pickled shallot salad

##### **Slow Braised Flaked and Rolled Wiltshire Pork**

Creamy brown butter mashed potato, celeriac pureed and roasted, sage and onion crumble, apple sauce, crackling and Hydes Cider jus

##### **Aged Parmesan and Herb Crusted Cornish Cod**

St Austell Bay moules mariniere sauce, buttered samphire, crushed new potatoes and crispy seaweed potatoes

##### **Warm Tart of Roasted Celeriac, Wild Mushroom and Spinach**

Celeriac puree, toasted hazelnut dressing and tenderstem broccoli

##### **The Hodd Short Rib Burger**

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

##### **Battered Cornish Haddock and Chips**

Crushed peas and homemade tartare sauce

#### Desserts

##### **Belgian Chocolate and Orange Crème Brûlée**

Warm Chocolate and pecan cookie

##### **Lemon and Passionfruit Posset**

Mango and lime salsa, raspberry sorbet and crisp meringue

##### **Warm Clementine and Ginger Steamed Sponge**

Clotted cream ice cream and orange syrup

##### **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.**