

A close-up photograph of a vibrant red ceramic pot with a matching lid. The pot is positioned on a dark surface, likely a stovetop. Wisps of white steam are rising from the lid, suggesting the contents are hot. The background is dark and out of focus, with some warm, bokeh light spots. The overall mood is cozy and rustic.

HARTNETT HOLDER & CO

HOST THE ROAST



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A CHRISTMAS PARTY LIKE NO OTHER

'Tis the season to eat, drink and be merry—and what better way to celebrate than with our festive Host the Roast feast at Hartnett Holder & Co.

This year, we are serving up the ultimate Christmas party with a Lime Wood twist, a five-course feast in our intimate Backstage kitchen hosted by HH&Co legend, Iain, our Development Chef. You'll choose between two delicious menus designed by Angela, Luke & Iain. Opt for either our Tradizionale or Italiano menu and Iain will cook up a storm right in front of you. Escape the washing up and let us Host your Roast!



GET TOGETHER

Whether you're planning a work party, a festive gathering with friends, or a family celebration, Host the Roast is the perfect way to kick off the festive season.





THE FESTIVE FEAST

Tradizionale or Italiano five-course feast – you decide! The feast will be prepared and served in our Backstage Kitchen with Iain so you'll have the space exclusively for you and your guests. It's family style so you'll all need to agree on the same menu; the hardest decision you'll make this festive season!

TRADIZIONALE

...think the classic Christmas dinner, pick between a succulent turkey or beef wellington with all the trimmings

focaccia & charcuterie



smoked ham terrine, winter chutney, soda bread



Woolley Park bronze turkey

or

Peter Hannan's salt aged beef wellington, all the trimmings



trifle, clementine & stem ginger



Stichelton soaked in port, sourdough cracker, quince



tea & coffee

Christmas cake & mince pies

ITALIANO

...celebrate the Italian way with a venison rack & loin or whole-baked sea bass with all the trimmings

focaccia & charcuterie



agnolini al brodo



wild Exmoor venison rack & loin

or

whole baked seabass patatee arrosto, braised cavolo nero



crostata di mandorle, crema pasticciera



gorgonzola picante, red wine poached pear



tea & coffee

Christmas cake & mince pies





MEET IAIN

As well as over 25 years experience in the industry (over 10 of those at Lime Wood) Iain also brings a real sense of fun and charisma to the kitchen; the perfect Christmas host!

Previously heading up our cookery school Iain is not unfamiliar the backstage kitchen and can now be found working closely with local suppliers as HH&Co's development chef.

"We've created the ultimate Christmas feasting menu with a HH&Co twist – expect delicious food, great company and a good helping of festive cheer"

- IAIN





LET'S HEAD BACKSTAGE

Each date is exclusively for one group of up to ten, so it will just be your nearest and dearest around the table!

£1,200 for up to 10 guests (excluding wine & beverages) or why not go the whole hog for £1,950 opting for either a wine pairing or a couple of show-stopping bottles for your guests to enjoy.

HOW TO BOOK



You can view the available dates for Host the Roast by heading to the following link or scanning the QR code.

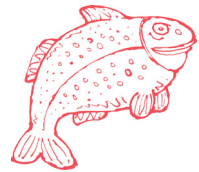
limewoodhotel.co.uk/food/host-the-roast

To book email events@limewood.co.uk or call 023 8028 7177

Get in touch if you're planning on inviting a few additional guests as we may be able to accommodate on request.

Please note all dietary requirements & preferences will be taken into account and may mean the whole table's menu will change.

A discretionary service charge of 12.5% will be added to the final bill.



MAKE A NIGHT OF IT

Rather than working out who is pulling the short straw, we suggest you book a taxi or even better make a night of it and drift upstairs to one of our seriously comfy bedrooms!

Just let us know whether you would like a Room or a Suite, you will get the best available on the night, and we will include a full breakfast the next morning.

- Room rate at £595 Bed & Breakfast
- Suite rate at £795 Bed & Breakfast

Rates are inclusive of breakfast, VAT and use of Herb House Spa facilities.





Hartnett Holder & Co, Lime Wood, Beaulieu Rd, Lyndhurst, Hampshire SO43 7FZ
E: events@limewood.co.uk W: limewoodhotel.co.uk