

A close-up, low-angle shot of a vibrant red ceramic pot, likely a Dutch oven, sitting on a dark surface. The pot's lid is slightly ajar, and wisps of white steam are rising from the opening, suggesting something is cooking inside. The background is dark and out of focus, with some warm, bokeh light spots that hint at a kitchen or restaurant setting. The overall mood is cozy and inviting.

HARTNETT HOLDER & CO

HOST THE ROAST



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GATHER, FEAST & BE MERRY

This festive season, gather your favourite people for something a little different. Host the Roast is an intimate and atmospheric dining experience in our Backstage Kitchen, hosted by HH&Co legend, Iain, our Development Chef.

Settle in around the table, soak up the laughter and watch as a five-course feast is cooked right in front of you. Designed by Angela, Luke and Iain, you'll choose between two mouth-watering menus – the classic Tradizionale or the Italian-inspired Italiano. Escape the washing up and let us Host your Roast!

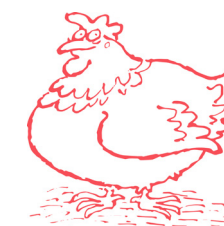


GET TOGETHER

Whether you're planning a work party, a festive get-together with friends, or a chance to bring the whole family together around one table, Host the Roast suits every kind of gathering.

With your own private chef cooking right in front of you and five courses designed to be shared, all you need to do is arrive hungry, raise a glass, and make merry memories.





THE FESTIVE FEAST

Tradizionale or Italiano five-course feast – you decide! The feast will be prepared and served in our Backstage Kitchen with Chef Iain and you'll have the space exclusively for you and your guests. It's designed to be shared, 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 patate arrosto, braised cavolo nero



crostata di mandorle, crema pasticciera



gorgonzola picante, red wine poached pear



tea & coffee

ricciarelli & mince pies



MEET IAIN

As well as over 25 years experience in the industry (over 10 of those at Lime Wood) Chef 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 creatively with local suppliers as HH&Co's Development Chef.

"This isn't just dinner - it's a five-course festive adventure, full of flavour, fun, and a pinch of HH&Co mischief!"

- IAIN





LET'S HEAD BACKSTAGE

Each date is exclusively reserved for a single group of up to ten, so you and your party will have the table all to yourselves.

Prices start at £1,200 for up to 10 guests (excluding wine & beverages), with options to add wine and drink pairings.

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 either follow the link above, 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 let us know any dietary requirements or preferences when booking. To ensure everyone enjoys the feast, this may mean the entire table's menu is adjusted.

A 13.5% gratuity will be added to your bill, which is shared, in full, with the whole team involved in creating your experience. If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better).



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