

HIPPO INNS

# 20

*'Tis the season to get together*

# 07



CHRISTMAS

*This Christmas, we want to mark the festivities so it isn't one to forget...*



What could you want more than reuniting with friends and family at the most wonderful time of the year?

From an office get together, family reunion or three course sit down dinner, we can host a fabulous Christmas party tailored to your needs with festive menus and special packages across all our pubs.



*Remember the reason for the season...*



BOOKABLE SPACES



Dear Santa,

All I want for Christmas is a Hippo Inns voucher...

Our vouchers of **£10 / £25 / £50** are the perfect gift for those struggling with present ideas.

\*Available & redeemable at any Hippo Inns watering hole

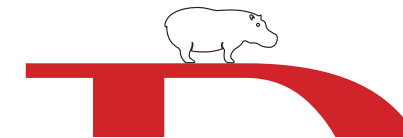


GIVE A GIFT



DRINKS PACKAGES

*Whether you've been naughty or nice, we'll have one waiting for you on ice!*



Oh the weather outside is frightful, but our Hippo Christmas will be delightful, so if you'd like some Merlot, lets us know, let us know, let us know!



*For many* £150  
24 bottles of beer  
4 bottles of wine  
(Recommended for 10 guests)

*For one* £15 per head  
Arrival Prosecco  
½ bottle of house wine pp  
(White/Red/Rosé)

THE ROYAL OAK

*Festive opening times: December to January*

Thursday 24th 11am-11pm  
Friday 25th 11am-6pm  
Saturday 26th 11am-11pm



Thursday 31st 11am-late  
Friday 1st 11am-11pm

TW1

## FESTIVE FOUR COURSE MENU

Bread, Bovril butter  
Nocellara del Belice olives (vg)

### Starters

Roasted butternut squash soup, truffle, pumpkin seeds (vg)  
Crab, prawn & avocado cocktail, Marie Rose (gf)  
Goats cheese mousse, honeycomb, roasted plum, sourdough crisps (v)  
Chicken liver parfait, toasted brioche, roasted tomato chilli jam

### Main Courses

Roast turkey, pork & apricot stuffing, pigs in blankets, bread sauce, roast turkey gravy  
Dry aged sirloin steak, triple cooked chips, roasted tomato, Portobello mushroom, watercress, pepper sauce (gf)  
Chalk stream trout, tartare garnish, tenderstem broccoli, crushed new potatoes, chive beurre noisette (gf)  
Crispy duck leg, cannellini bean, tarragon & pancetta cassoulet, crispy kale  
Roasted butternut squash, chestnut, apple, sage & turmeric giant couscous (vg)  
All served with Brussel sprouts & roasted chestnuts, roasted root vegetables, roasted potatoes

### Desserts

Triple chocolate torte, clementine crème, dehydrated chocolate  
Christmas pudding, brandy custard  
Apple tarte tatin, rum & raisin ice cream  
Hippo cheese, grapes, apple, celery, biscuits

**£36 PER PERSON**

(£10 supplement for the steak main course)

## FESTIVE NIBBLES & PARTY MENU

### Bruschetta Platter on Sourdough Toast

Garlic mushrooms (vg)  
Insalata tricolore (v)  
Smoked salmon, cream cheese, capers  
Avocado, peas, basil pesto (v)  
Seared native sirloin steak, béarnaise  
Turkey, cranberry, brie

### Festive Nibbles

Pork & apple Scotch egg  
Roasted potatoes & roast gravy (gf)  
Orange & honey caramelized Brussel sprouts, chestnuts (v, gf)  
Bubble & squeak bonbons, mustard sabayon (v)  
Butternut squash & truffle soup sips (vg, gf)  
Thyme & garlic roasted parsnips (v, gf)  
Sage, apricot & pork stuffing balls (gf)  
Chef Lee's hot wings (gf)

### Festive Desserts

Christmas pudding, brandy custard  
Mince pies  
Triple chocolate torte

**£25 PER PERSON**

(Minimum of 6 people per per-order)

## BOXING DAY & NEW YEAR'S DAY BRUNCH MENU

Bread, Bovril butter £4.50  
Nocellara del Belice, Rovies mixed olives £3.50 (vg, gf)  
Roasted squash soup, truffle, pumpkin seeds £5 (vg)  
Pigs in blanket sausage roll, Colman's mustard £5

Handpicked Devon crab, sourdough toast, poached eggs, hollandaise £14  
Eggs Benedict, toasted muffin, grilled smoked streaky bacon, poached eggs, hollandaise £9

Eggs Royale, toasted muffin, oak smoked salmon, poached eggs, hollandaise £10  
Eggs Funghi, toasted muffin, grilled Portobello mushroom, rocket, poached eggs, hollandaise £10 (v)

Smoked gammon chop, duck egg, fries, sauce gribiche £14 (gf)  
The Hippo burger; melted cheddar, bacon, burger sauce, red onion marmalade, dill pickle, fries £15  
The Hippo vegan burger; vegan cheese, THIS-isn't-bacon, sriracha mayonnaise, red onion marmalade, dill pickle, fries £15 (vg)  
Fish & chips, peas, tartar sauce £15  
Native breed steak, fried duck egg, French fries £18 (gf)

### Desserts

Hippobocker glory £7  
Baileys bread & butter pudding, salted caramel toffee sauce, vanilla ice cream £7

## CHRISTMAS DAY MENU

A Selection of Canapés & a Glass of Bubbles

### Starters

Roasted celeriac velouté, truffle, toasted pecan nuts (vg)  
Salmon & crab cannelloni, avocado, beetroot two ways, granola, horseradish (gf)  
Crispy pork belly, pineapple, mustard sabayon, pickled onion (gf)  
Goats cheese mousse, honeycomb, roasted plum, sourdough crisps (v)  
Chicken liver parfait, brioche, roasted tomato chilli jam

### Pallet Cleanser

Blood orange sorbet (vg)

### Main Courses

Roast turkey, pork & apricot stuffing, pigs in blankets, bread sauce, roast turkey gravy  
Hereford four bone roast rib of beef, triple cooked chips, roasted tomato, Portobello mushroom, watercress, béarnaise (gf)  
Pan roasted halibut, crushed new potatoes, seared baby gem, lobster & crab bisque (gf)  
Roasted butternut squash, chestnut, apple, sage & turmeric giant couscous (vg)  
All served with Brussel sprouts & roasted chestnuts, roasted root vegetables, roasted potatoes

### Desserts

Triple chocolate torte, clementine crème, dehydrated chocolate  
Spiced apple, plum & pistachio, meringue creams (gf)  
Christmas pudding, brandy custard  
Apple tarte tatin, rum & raisin ice cream

Tea, coffee & mince pies  
Selection of cheese, grapes, apple, celery, biscuits

**£75 PER PERSON**



**NEW YEAR'S EVE  
COME AND SEE OUT 2020  
WITH US AT HIPPO INNS  
AND START 2021 IN STYLE!**

**2021**

**HIPPO INNS WATERING HOLES**

