

HIPPO INNS

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'Tis the season to get together

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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 four course sit down meal, 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



FESTIVE DRINKS PACKAGES

Driving Home for Christmas
£15pp

Arrival mocktail (or orange juice), unlimited classic post-mix softs

Joy to the World
£15pp

Arrival house prosecco, ½ bottle of house wine

Jingle Bell Rock
£150, minimum 10pax

24 bottles of beer (Peroni or Corona), 2 bottles of house wine

White Christmas
£250, minimum 15pax

24 bottles of beer (Peroni or Corona), bottle of house spirit, unlimited mixers

Santa Baby
£500, minimum 20pax

2 bottles of house spirit, unlimited mixers, 3 bottles of house champagne (upgrade to a premium champagne £50)

Other premium packages available on request

THE ROYAL OAK

Festive opening times: December to January

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



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

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FESTIVE FOUR COURSE MENU

Bread, Bovril butter
Nocellara del Belice olives (vg)

Starters

Roasted celeriac & winter mushroom soup, truffle, pumpkin seeds (vg)
Crab, prawn & avocado cocktail, Marie Rose
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, all the trimmings, bread sauce, roast turkey gravy
Chalk stream trout, tartare garnish, tender stem broccoli, crushed new potatoes, chive beurre blanc
Crispy duck leg, cannellini bean, tarragon & pancetta cassoulet, crispy kale
Roasted butternut squash, chestnut, apple, sage & turmeric giant couscous (vg)
Dry aged steak, roasted Portobello mushroom, chips, watercress, truffle butter

Desserts

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

£36 PER PERSON

(£10 supplement for the steak main course)

FESTIVE BITES & BUNS

Mix and Match

Select as many boards as you want:
Each board is priced individually and serves 10

Roasted red pepper hummus, pitta, vegetable sticks (vg) £20 per board
Thyme & garlic roasted sprouts, nips, potatoes, roast gravy (v) £20 per board
Sage & apricot Scotch egg, home-made piccalilli £20 per board
Bubble & squeak bonbons, hollandaise sauce (v) £20 per board

Smoked salmon, avocado cream, pickled red onion, sourdough £25 per board
Pigs in blanket & pork stuffing balls £25 per board
Turkey goujons, Cumberland sauce £25 per board
Mini fish & chips, tartare sauce £25 per board

Beef sliders, cheddar, burger sauce £30 per board
Vegan sliders, cheddar, burger sauce (vg) £30 per board
Mini pulled duck tacos, red cabbage & fennel 'slaw, Chef Lee's hot sauce (gf) £30 per board
Mini THIS-Isn't chicken tacos red cabbage and fennel 'slaw, Chef Lee's vegan hot sauce (vg) £30 per board
Fior di latte mozzarella, Grana Padano & 'Nduja Arancini £30 per board

Christmas pudding, brandy custard £15 per board
Mince pies £15 per board
Sticky toffee bites, salted caramel sauce, honeycomb £15 per board
Triple chocolate torte £15 per board

BOXING DAY (& NEW YEAR'S DAY) BRUNCH MENU

Starters

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

Eggs

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 £10.50
Eggs Funghi, toasted muffin, grilled Portobello mushroom, rocket, poached eggs, hollandaise (v) £10

Big Plates

Smoked gammon chop, duck egg, fries, sauce gribiche £14.50
The Hippo burger; melted cheddar, bacon, burger sauce, red onion marmalade, crispy dill pickle, fries £16
The Hippo vegan burger; vegan cheese, THIS-isn't-bacon, sriracha mayonnaise, red onion marmalade, dill pickle, fries (vg) £15
Fish & chips, mushy peas, tartare sauce £16
Native breed steak, fried duck egg, fries £18.50

Puddings

Hippobocker glory £7
Triple chocolate torte, clementine crème, dehydrated chocolate £7.50

CHRISTMAS DAY MENU

A Selection of Canapés

Starters

Roasted celeriac veloute, truffle, toasted pecan nuts (vg)
Salmon & crab cannelloni, avocado, beetroot two ways, granola, horseradish
Crispy pork belly, pineapple, mustard sabayon, pickled onion
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

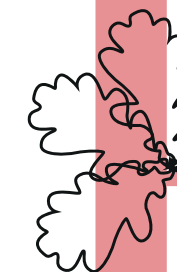
Roast turkey, pork & apricot stuffing, pigs in blankets, all the trimmings, bread sauce, roast turkey gravy
Hereford four bone roast rib of beef, triple cooked chips, roasted tomato, Portobello mushroom, watercress, béarnaise
Pan roasted halibut, crushed new potatoes, seared baby gem, lobster & crab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

Desserts

Triple chocolate torte, clementine crème, dehydrated chocolate
Spiced apple, plum & pistachio, meringue creams
Christmas pudding, brandy custard
Caramelised apple tarte, rum & raisin ice cream
Selection of cheese, grapes, apple, celery, biscuits

Tea, coffee & mince pies

£75 PER PERSON



**NEW YEAR'S EVE
COME AND SEE OUT 2021
WITH US AT HIPPO INNS
AND START 2022 IN STYLE!**

2022

A SELECTION OF HIPPO INNS WATERING HOLES

Christmas menus available across all our venues

