

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...

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

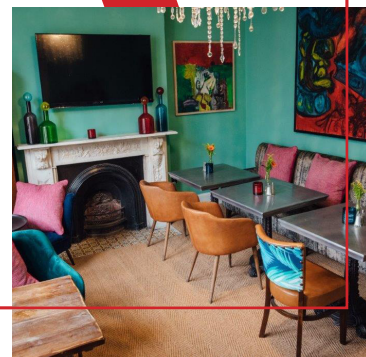
From an office get together, family reunion or three course sit down dinner, we can host a fabulous Christmas party tailored to your needs with festive menus and special packages across all our pubs.

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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

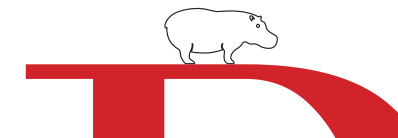
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GIVE A GIFT



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!

TT

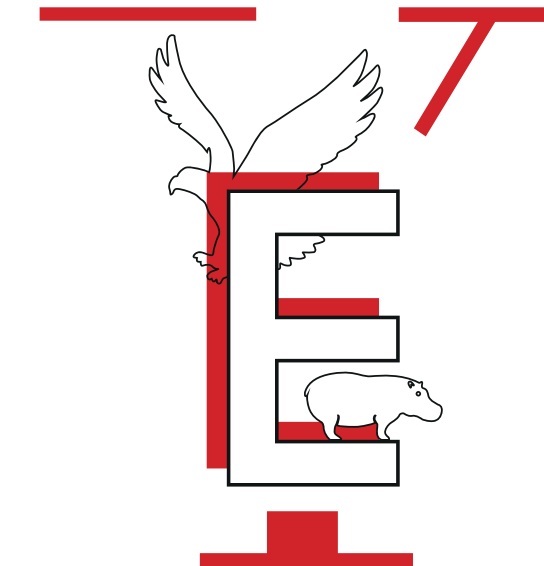
For many £150
24 bottles of beer
4 bottles of wine
(Recommended for 10 guests)

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

THE EAGLE

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

W10

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

