

HIPPO INNS

# 20

*'Tis the season to get together*

# 17



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

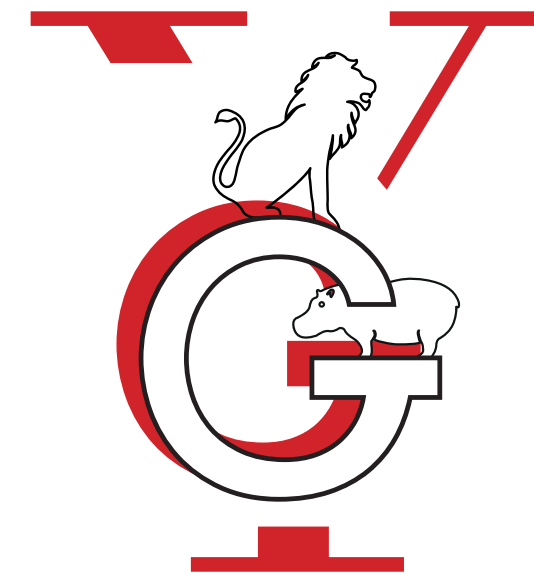
2 bottles of house spirit, unlimited mixers, 3 bottles of house champagne (upgrade to a premium champagne £50)

Other premium packages available on request

THE GRAFTON

*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

NW5

## 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

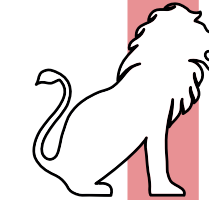
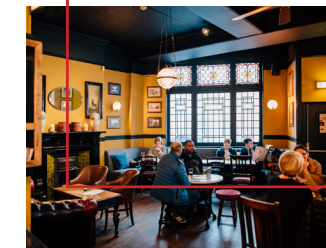
Roast turkey, pork & apricot stuffing, pigs in blankets, all the trimmings, bread sauce, roast turkey gravy  
Hereford four bone roast rib of beef, triple cooked chips, roasted tomato, Portobello mushroom, watercress, béarnaise  
Pan roasted halibut, crushed new potatoes, seared baby gem, lobster & crab 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

