



HISPI



Festive Evening Menu

Groups of 8 or more, 6pm onwards

3 courses £38

Fizz

Fontessa Prosecco Spumante Brut 7 / 29

Charles Heidsieck Brut Reserve Champagne 10 / 59

Bread and Snacks

Sour light rye, Lincolnshire Poacher butter 4

Beer battered salt pickles, cheddar mayo 4

Starters

Chicken liver pate, spiced apple and sultana chutney, toasted rye bread

Smoked haddock fishcake, fennel salad with burnt lemon dressing, parsley mayonnaise

Sweet potato soup, Vadouvan spice and coriander yoghurt

Truffled Yukon Gold potato salad, roasted shallots, rock chives

Crispy pig's heads croquette, white chicory salad, caramelised apple puree

Main Courses

Braised featherblade of beef, beetroot ketchup, truffle and parmesan chips

Turkey breast, roast potatoes, parsnip puree, buttered sprouts, pig in blanket, cranberry

Salt baked celeriac, crispy kale, soy pickled onions, roasted peanut and sesame dressing (n)

Salmon fillet with white onion soubise, confit leeks and watercress sauce

Jerusalem artichoke vol-au-vent, cavolo nero, caramelised onion gravy

Sides

Mulled wine braised red cabbage 4

Honey and butter roasted carrots 4

Roast potatoes 3.5

Sweets

Christmas pudding, orange marmalade, brandy custard

Spiced plum sorbet, chilled Zubrowka

Tonka bean crème brûlée

'After Eight'

Pear and fino jelly, rosemary ice cream, dark chocolate

Cheese

Cropwell Bishop Stilton washed in Sandeman LBV port, celery, sourdough crackers 8

Port

Sandeman LBV 5

Sandeman 10yr tawny 6

This menu is available exclusively for groups of 8 or more people, for bookings between 2nd and 24th December 2019. Menus are subject to change depending on availability of ingredients. All guests will be asked to preorder in advance. Please inform us of any allergies and intolerances, a full list of ingredients is available upon request (n)= contains nuts. A discretionary service charge of 10% will be added to the bill.