

HISPI

December Party Menu

3 COURSES £46

2 COURSES £36 (LUNCH ONLY)

Monday - Saturday from 18th November until 24th December for groups of 9 and above.
Order two (at lunchtime only) or three courses and enjoy our freshly-baked focaccia and fudge included.

Please note: a pre-order is required a minimum of five days before your booking,
along with any group dietary requirements.

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt
STARTERS	Sticky belly bacon parsnip purée, smoked garlic honey, sesame dukkah spice Roasted butternut squash with baharat spice hazelnut 'cream', dill pickled cucumbers Crab-cake red-fish butter sauce, saffron rouille, toasted sesame chilli oil
MAINS	Turkey breast crispy apricot and hazelnut stuffing, cranberry sauce, buttered sprouts, roast potatoes, parsnip purée, red wine sauce Sea bream charred cucumber and samphire, poached mussel and tarragon cream sauce Pan-roasted maitake mushroom truffled sunchoke fregola, toasted sunflower seed and shallot dressing
PREMIUM MAINS	Pan-roasted cod loin + £6 white onion purée, Lardo Ibérica, hen-of-the-woods mushroom, toasted hazelnut Braised featherblade of beef + £6 beetroot ketchup, truffle and Parmesan chips, red wine sauce
SIDES	Truffle and Parmesan chips + £5 Carrots roasted with smoked garlic honey crispy onions + £5 Port-braised red cabbage + £5 Selection of sides to share for the table + £5 per person
DESSERTS	Vanilla crème brûlée Christmas pudding orange marmalade and brandy sauce Chocolate 'Oblivion' mint choc-chip ice cream, dark chocolate sauce Four British and Continental artisan cheeses + £5 per person house made digestive biscuits, fig and orange chutney
TO FINISH	Rum, raisin and white chocolate fudge

MERRY CHRISTMAS
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We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. Fish may contain bones.
A discretionary 10% service charge will be added to your bill.