

HISPI

GROUP FESTIVE MENU A

3 COURSES £52 | 2 COURSES £47

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt
STARTERS	<p>Chicken liver parfait { <i>Sauternes</i> } farmhouse chutney, wholemeal sourdough toast</p> <p>Butternut squash roasted with baharat spice { <i>Sauvignon Blanc</i> } hazelnut cream, pickled cucumber and dill</p> <p>Gin-cured sea trout { <i>Sauvignon Blanc</i> } pomelo and endive salad, yoghurt, chive oil</p> <p>Madeira-braised pig's cheek { <i>Pinot Noir</i> } caramelised apple purée, hazelnut, parsley and caper dressing</p>
MAINS	<p>Confit duck leg { <i>Camay</i> } port-braised red cabbage, parsnip purée, Madeira and prune sausage, pickled walnut</p> <p>Halibut fillet { <i>Charles Heidsieck Brut Reserve</i> } pak choi, crispy enoki mushrooms, black noodles, caramelised celeriac broth, toasted nori</p> <p>Pan-roasted cauliflower with sumac { <i>Pinot Blanc</i> } butterbean mash, green chilli and salted lemon dressing, toasted almonds</p> <p>Turkey breast { <i>Pinot Noir</i> } crispy pork, apricot and hazelnut stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce</p>
SIDES	<p>Truffle and Parmesan chips +£5</p> <p>Red cabbage braised with port and mulling spices + £5</p> <p>Roasted carrots with smoked garlic honey + £5</p> <p>Long-stem broccoli with extra virgin olive oil and lemon + £5</p> <p>Roasted carrots with smoked garlic honey +£5</p>
DESSERTS	<p>Vanilla crème brûlée { <i>Sauternes</i> }</p> <p>Elite Bistros Christmas pudding { <i>10-Year-Old Tawny Port</i> } brandy sauce, orange marmalade</p> <p>Chocolate 'Oblivion' { <i>Pedro Ximénez</i> } mint choc-chip ice cream, dark chocolate sauce</p> <p>Baked vanilla yoghurt { <i>Charles Heidsieck Brut Reserve</i> } spiced apple compote, cinnamon palmier</p>
TO FINISH	Caramelised white chocolate, salted lime and almond fudge

HISPI

GROUP FESTIVE MENU B

3 COURSES £47 | 2 COURSES £42

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt
STARTERS	<p>Chicken liver parfait { Sauternes } farmhouse chutney, wholemeal sourdough toast</p> <p>Truffled Jerusalem artichoke and Welsh rarebit on brioche toast { Arinto } pear and horseradish relish</p> <p>Butternut squash roasted with baharat spice { Sauvignon Blanc } hazelnut cream, pickled cucumber and dill</p>
MAINS	<p>Pan-fried cod fillet { Picpoul de Pinet } creamed potato, long-stem broccoli, parsley sauce</p> <p>Turkey breast { Pinot Noir } crispy pork, apricot and hazelnut stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce</p> <p>Pan-roasted cauliflower with sumac { Pinot Blanc } butterbean mash, green chilli and salted lemon dressing, toasted almonds</p>
SIDES	<p>Truffle and Parmesan chips + £5</p> <p>Roasted carrots with smoked garlic honey + £5</p> <p>Red cabbage braised with port and mulling spices + £5</p> <p>Long-stem broccoli with extra virgin olive oil and lemon + £5</p>
DESSERTS	<p>Vanilla crème brûlée { Sauternes }</p> <p>Elite Bistros Christmas pudding { 10-Year-Old Tawny Port } brandy sauce, orange marmalade</p> <p>Honeycomb ice cream { Pedro Ximénez } dark chocolate sauce and a wedge of honeycomb</p>
TO FINISH	Caramelised white chocolate, salted lime and almond fudge