



YULE

LAUGH

A LOT

AT A HIPPO CRIMBO

**THERE IS NO TIME
LIKE THE PRESENT**



**OUR PROMISE. THE FOOD AND DRINK WILL BE SPOT ON...
WE'LL PROVIDE THE GAMES, YOU JUST NEED TO BRING
THE FESTIVE CHEER AND HAVE SOME FUN!**



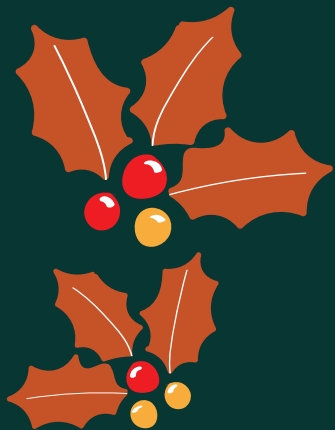
BOOKABLE SPACES

EARLY BOOKINGS

BEAT THE RUSH AND GET IN EARLY

CELEBRATE WITH US ON OR BEFORE THE
30TH NOVEMBER AND WE'LL BANG A MAGNUM
OF WINE ON THE TABLE FOR YOU TO ENJOY

*1 MAGNUM PER 10 PEOPLE



GIFT AN EXPERIENCE

SECRET SANTA AND STRUGGLING FOR GIFT IDEAS?

DO THEY LOVE FOOD & DRINK?

£50 OR £25 GIFT VOUCHERS AVAILABLE

REDEEMABLE AT ANY HIPPO INNS WATERING HOLE

DRINKS PACKAGES

SIT DOWN

Straight Flush

£15 per head

Arrival Prosecco

½ bottle of house wine per person

(White/Red/Rosé)

Royal Flush

£25 per head

Arrival Champagne

½ bottle of premium wine per person

(White/Red/Rosé)

STANDING

Full House

£150 (recommended amount for 10 guests)

24 bottles of beer

4 bottles of wine

All In

£300 (recommended amount for 10 guests)

24 bottles of beer

4 bottles of wine

Prosecco reception (2 bottles)

Bottle of house spirit & mixer



FESTIVE MENU 2019

2 COURSE MENU £25 / 3 COURSE MENU £30

Celeriac & apple soup, walnut & thyme pesto (vg)

Potted smoked salmon pâté, toast, cucumber

Prosciutto, mozzarella, rocket, fig dressing

Truffled pumpkin & polenta, hazelnut vinaigrette (v)

Risotto of pearl barley, roasted onion, wild mushrooms, cavolo nero (vg)

Ballotine of Norfolk turkey, sage & orange stuffing, pigs in blankets, Brussels sprouts

Roast fillet of hake, crushed new potatoes, artichokes, caper & lemon dressing

Rib eye steak, green peppercorn sauce, watercress, fries (cooked medium rare)

(£5 supplement)

On the table bowls of roast potatoes & carrots, sharing style

A little more of what you fancy? Add bowls of pigs in blankets for £7.5

Christmas pudding, brandy custard (v)

Raspberry, marshmallow & wagon wheel brownie, vanilla ice cream (v)

Chocolate & girottine cherry mousse (vg)

Blue Monday cheese, pear chutney, biscuits (v)

v = vegetarian, vg = vegan

CHRISTMAS BUFFET MENU 2019

£26

Chapel & Swan hot smoked salmon
Roast Norfolk turkey ballotine
Pearl barley, roast onion & mushroom risotto (vg)

Bowls of roast new potatoes & watercress and herb salad (vg)

Oxford blue cheese, biscuits (v)
Chocolate brownies (v)
Fresh fruit (vg)



CHRISTMAS CANAPÉS

£20 PER BOARD

- Pigs in blankets
- Beer battered fish & chips, tartare sauce
- Pearl barley & mushroom risotto balls (vg)
- Homemade sausage rolls
- Buffalo cauliflower, cucumber ranch sauce (vg)
- Prosciutto & mozzarella skewers
- Ricotta, olive & tomato crispbreads (v)
- Beef sliders, cheese, gherkins (£5 supplement)
- Plant-based sliders, avocado salsa (vg) (£5 supplement)
- Mince pies (v)

10 OF THE SAME ITEM PER BOARD

CHRISTMAS DAY MENU £60

Canapés & Champagne on arrival (vg)

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Cauliflower soup, truffled winter greens (v)

Smoked chalk stream trout, fennel, watercress

Duck liver parfait, clementine jelly, brioche

Raw winter salad, avocado, cranberries, almonds (vg)

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Ballotine of Norfolk bronze turkey, sage & orange stuffing,
pigs in blankets, red cabbage, bread sauce

Spinach, chestnuts, cep mushrooms, squash & barley Wellington, gravy (vg)

Fillet of seabass & tiger prawns, steamed leeks, bisque sauce

Angus beef fillet, creamed spinach, red wine sauce

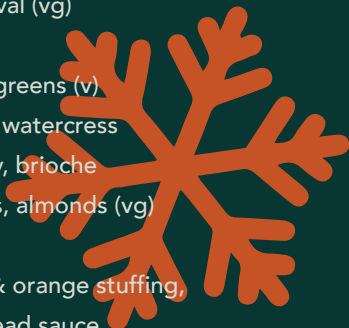
Christmas pudding, brandy custard (v)

Black Forest roulade, griottine cherries (v)

Coconut rice pudding, pineapple, mango (vg)

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Blue Monday cheese & port on the bar (v)

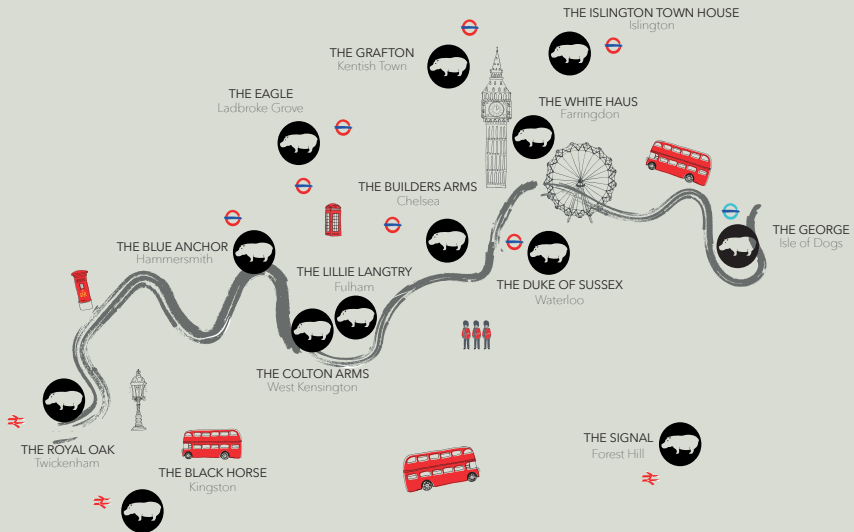


NEW YEAR'S EVE

BACK TO THE 70'S!

OPEN UNTIL LATE
FREE TICKETS AVAILABLE





Dec and Jan	Tues 24th	Wed 25th	Thurs 26th	Tues 31st	Wed 1st
Opening Hours	11am-11pm	11am-6pm	11pm-11pm	12pm-2am	12pm-11pm



THE GEORGE



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