



**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 £29 / 3 COURSE MENU £34

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 & griottine 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

£22 PER BOARD

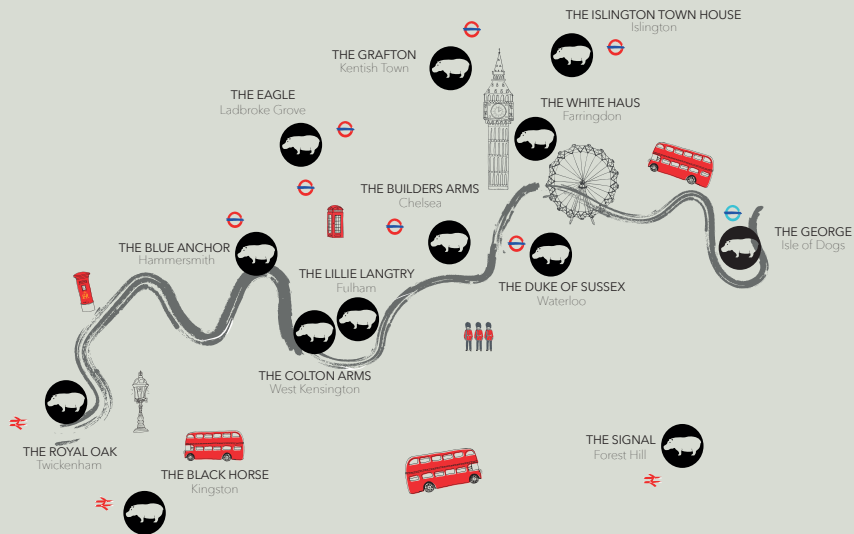
- Pigs in blankets
- Beer battered fish & chips, tartare sauce
- Pearl barley & mushroom risotto balls (vg)
- Homemade sausage rolls
- Buffalo cauliflower, cucumber ranch sauce (vg)
- Prosciutto & mozzarella skewers
- Ricotta, olive & tomato crispbreads (v)
- Beef sliders, cheese, gherkins (£5 supplement)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

10 OF THE SAME ITEM PER BOARD









| Dec and Jan   | Tues 24th | Wed 25th | Thurs 26th | Tues 31st | Wed 1st |
|---------------|-----------|----------|------------|-----------|---------|
| Opening Hours | 11am-8pm  | closed   | closed     | closed    | closed  |



*The*  
W H I T E  
H A U S



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