

# HIBOU BLANC

## CHRISTMAS MENU

### STARTERS

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Lindesfarne oysters  
Mignonette dressing - tabasco -  
lemon  
Single £3.25  
Half dozen £17.95  
Dozen £32.95

12g petrossian oscestria caviar £40  
With a glass of champagne £48

Celeriac soup £8.50  
Mini pheasant hot dog - crispy onion  
- mustard

Steak tartare £13.50  
Shallot - gherkin - capers - parsley -  
hot toast

Prawn cocktail £11.50  
Baby gem - avocado - buttered  
brown bread

Citrus cured salmon £12.50  
Crab mayonnaise - clementine -  
fennel - yogurt - dill

Scottish king scallop £14.50  
Crispy pork belly - celeriac  
remoulade - apple

Roasted winter vegetables (v) £8.50  
Smoked chilli hummus - cavlo nero -  
lime dressing

Burrata mozzarella (v) £9.50  
Mulled pear - beetroot - - pickled  
shallots - Treviso lettuce

### SIDES

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Triple cooked chips (v) £3.50  
Parmesan and truffle fries (v) £4.50  
Seasonal vegetables (v) £4.50  
Large winter leaf salad (v) £3.95  
Buttered heritage potatoes (v) £4.50  
Fine beans, shallot and garlic (v) £4.50  
Pigs in blankets £6.50

### MAINS

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10oz dry aged ribeye steak £31.95  
Triple cooked chips - fine beans - cafe de Paris  
butter

Traditional roast breast of turkey £21.95  
Pigs in blankets - creamed potato - root  
vegetables - fine beans - turkey

Roast loin of venison £29.50  
Caramelised quince - black cabbage - black  
pudding - poivre sauce

Dover sole £39.50  
Brown shrimps - lemon - parsley - capers -  
buttered new potatoes

Roast fillet of halibut £28.50  
Caramelised cauliflower - spinach - brown crab  
Marsala sauce

Beer battered cod £16.50  
Triple cooked chips - crushed peas - tartare  
sauce

Double baked cheese soufflé (v) £17.50  
Emulsion of mushroom and leeks - Parmesan  
cream - large green salad

Chestnut gnocchi £18.50  
Squash - hen of the woods - truffle emulsion

Dry aged Chateaubriand to share £75.50  
Triple cooked chips - cafe de Paris butter - large  
winter leaf salad

### DESSERTS

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Vhalrona chocolate mousse (v) £9.50  
Chocolate and cherry Swiss roll - cherry sorbet

Traditional Christmas pudding £8.50  
brandy sauce

Treacle tart (v) £7.95  
Marmalade ice cream - candied orange

Vanilla pannacotta - spiced orchard fruits £7.50

Selection of fine and unusual cheeses £14.50  
Spiced apple chutney - fruit and nut crackers



## CHRISTMAS BAR MENU

Cheese croquettes - spiced apple chutney (v) £5.50

Triple cooked chips (v) £3.50

Parmesan and truffle fries (v) £4.50

Cod bites - tartare sauce £7.50

Tempura king prawns - Marie Rose sauce £9.50

Pigs in blankets - mustard mayonnaise £6.50

### **Large plates**

Whole baked herb studded Camembert - French baguette  
soldiers - spiced apple chutney £10.50

Celeriac soup £8.50

Mini pheasant hot dog - crispy onion - mustard

Lindesfarne oysters  
Mignonette dressing - tabasco - lemon  
Single £3.25  
Half dozen £17.95  
Dozen £32.95

12g petrossian oscestria caviar £40  
With a glass of champagne £48

Beer battered cod £16.50  
Triple cooked chips - crushed peas - tartare sauce

Traditional roast breast of turkey £21.50  
Pigs in blankets - creamed potato - root vegetables - fine beans  
- turkey gravy

8oz dry aged ribeye steak au poivre £27.50  
Fries - peppercorn sauce

Please note that we cannot guarantee the absence of any allergen. As we use shared equipment in a busy environment, some products may not be suitable for those with severe allergies. Our menu constantly changes; please advise our team every time you visit as we may be using substituted ingredients.

10% discretionary service charge will be added to your bill

# HIBOU BLANC

CHRISTMAS LUNCH  
TWO COURSES £25  
THREE COURSES £30



Celeriac soup  
Mini pheasant hot dog - crispy onion - mustard

Prawn cocktail  
Baby gem - avocado - buttered brown bread

Breaded English Brie (v)  
salad of soft herbs - cranberry relish



Traditional roast breast of turkey  
Pigs in blankets - creamed potato - root vegetables - fine beans - turkey gravy

8oz dry aged ribeye steak au poivre  
Fries - peppercorn sauce

Roast fillet of hake  
Truffled mash - Cavlo Nero cabbage - root vegetables

Thick slice of foraged mushroom tart (v)  
Melted leeks - celeriac - truffle sauce



Thick slice of blue Stilton  
Port poached pear and walnut tart

Traditional Christmas pudding  
brandy sauce

Vhalrona chocolate mousse sundae (v)  
Black cherry - chocolate sponge - 100s and 1000s

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