



Festive Feasts 2018

For parties of twelve guests or more we offer a selection of feast menus, designed to share.

Choose from one of our seasonal Feast menus.

*Enjoy three sharing starters,
followed by the feast of your choice
and family-style sharing desserts.*

There is an option to add a cheese course onto each menu.

*We are happy to tweak your menu to suit any dietary requirements
and can suggest wine pairing for your chosen menu.*

Swainson House Farm Chicken Feast

- 40 -

- WITH CHEESE 47.50 -

Chicken scratchings with kimchi ketchup

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Atlantic prawns with orange and shaved fennel

Heritage beets with pickled walnuts and Ticklemore goats cheese

Yorkshire pudding with whipped chicken livers

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Roast barn-reared Indian Rock chicken with chestnut stuffing
Buttermilk fried chicken

Chicken dripping chips

Lettuce heart salad

Cumin-roasted root vegetables

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Salted caramel fondue
with marshmallows and doughnuts

Cock 'n' Bull Feast

- 50 -

- WITH CHEESE 57.50 -

Winter squash with Cashel Blue and pickled walnuts

Salmonata 'HIX cure' with keta caviar and Ridley Road flatbreads

Cock 'n' bull croquettes with horseradish mayonnaise

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Roast barn-reared Indian Rock chicken with chestnut stuffing

Glenarm Estate chateau steak with peppercorn sauce

Chicken dripping chips

Salt 'N' vinegar onion rings

Sutton Farm salad with Tewkesbury mustard

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Christmas Bakewell pudding

Glenarm Estate Mighty-Marbled Beef Feast

- 60 -

- WITH CHEESE 67.50 -

Truffled artichoke salad

Crispy beef salad with watercress, chilli and ginger

De Beauvoir smoked salmon 'HIX Cure' with soda bread

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Rib, Shoreditch strip and chateau of mighty-marbled Glenarm Estate beef

Beef dripping chips

Sutton Farm salad with horseradish dressing

Garlic roasted mushrooms

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Cranberry and white chocolate cheesecake

Goosnargh Turkey Feast

- 60 -

- WITH CHEESE 67.50 -

Woodall's Black Combe ham with Lincolnshire pears and watercress

Heritage beets with pickled walnuts and Stichelton

Salmonata 'HIX cure' with keta caviar and Ridley Road flatbreads

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Roast Goosnargh turkey

Roasted Tiptoe Farm potatoes

Buttered Oakchurch Farm sprout tops

Cumin-roasted root vegetables

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Willie's Peruvian Gold chocolate tart and clementine

Vegetarian & Vegan Menu

- 30 -

- WITH CHEESE 37.50 -

Please choose one starter and one main
for all of your meat-free guests.

Pudding will be the shared feast pudding.

For a vegan friendly option,, we can tweak the dishes with a (v) beside them.

Roast butternut squash with Westcombe ricotta and hazelnuts (v)

Truffled Jerusalem artichoke and lambs lettuce salad (v)

Heritage beets with pickled walnuts and Stichelton (v)

Pumpkin and chestnut soup

~

Creamed Sharpham Estate spelt with wild mushrooms

Roasted root vegetable hash with fried Braddock white duck's egg (v)

Butternut squash curry with spiced parsnip crisps
and Ridley Road flatbread (v)

Black Cow mac 'n cheese

Suppliers

Goosnargh Poultry

Situated on the edge of the Ribble Valley in the picturesque village of Goosnargh (pronounced 'Goozna'), lies Swainson House Farm. Here, Johnson and Swarbrick have been producing fine poultry for the past three decades, including chicken, duck and geese. The chickens are barn-reared and grown at a natural rate giving them a deep, intense flavour.

Glenarm Estate

Peter Hannan, founder and owner of Hannan Meats, was born into a farming family and grew up on a beef and sheep farm in Co. Kildare, Ireland. Their breeds include Shorthorn, Hereford and Aberdeen Angus. The beef is kept a Himalayan salt chamber for a period of 28-45 days, this concentrates the flavour of the meat, seals the natural juices and purifies the air in the room, producing totally unique sweet and flavoursome beef.