

HIX

OYSTER
& FISH
HOUSE

Christmas 2018

For parties of ten guests or more we offer a selection of seasonal feast menus which are designed to share. Enjoy three sharing starters, followed by the main course feast of your choice and a family-style sharing dessert.

There is an option to add a cheese course onto each menu and we can bespoke any menu to suit your event.

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

Mixed Fish Feast

- 42.50 -

- WITH CHEESE 49.00 -

Cobb smoked salmon 'HIX cure'

Crispy kale heart, blood orange and cobnut salad

Cobb egg with hedgerow garlic mayonnaise

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Mixed grilled fish with seashore vegetables

Green sauce and bearnaise

Heritage potatoes

Buttered greens

Trill Farm garden herb salad

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Christmas mess

Fish Feast

- 45.50 -

- WITH CHEESE 47.00 -

Atlantic prawn cocktail

Grilled scallops with chorizo

Whipped Trill Farm squash with roasted walnuts and goats' curd

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Seaweed-baked monkfish tail with cider and shallot butter

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Crushed laverbread potatoes

Buttered sprout tops

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Willie's Peruvian Gold pavlova with Temperley cherries

Goose Feast

- 52.50 -

- WITH CHEESE 59.00 -

Mixed Trill Farm beets with Beenleigh Blue and pickled walnuts

Salmonata with flatbread

Pheasant on Yorkshire toast with elderberries

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Piper's Farm goose three ways

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Buttered sprout tops

Baked Burrow Hill cider potatoes

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Christmas pudding with
cider brandy custard

Shellfish Feast

- 47.50-

- WITH CHEESE 54.00-

Truffled Jerusalem artichoke salad

Smoked Devon eel with potatoes and horseradish

Pheasant and chestnut salad

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Roasted mixed shellfish
with seashore vegetables

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Chips

Trill Farm garden herb salad

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Hix Fix Jelly