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Spring 2019

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

Choose one of our seasonal menus for your party

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

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 -

Atlantic prawn cocktail

Lancashire artichoke salad with Graceburn cheese

Yorkshire pudding with whipped chicken livers

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Roast barn-reared Indian Rock chicken with sage and onion stuffing

Chicken dripping chips

Sutton Farm garden salad

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Salted caramel fondue with marshmallows and doughnuts

Cock 'n' Bull Feast

- 50 -

- WITH CHEESE 57.50 -

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

Cock 'n' Bull croquettes with horseradish mayonnaise

Heritage beets with Cashel Blue and pickled walnuts

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Roast barn-reared Indian Rock chicken with sage and onion stuffing

Glenarm Estate chateau steak

Chicken dripping chips

Sutton Farm garden salad

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Yorkshire rhubarb and King's Ginger cheesecake

Glenarm Estate Mighty-Marbled Beef Feast

-60-

- WITH CHEESE 67.50-

Wye Valley asparagus salad with quails eggs

Atlantic prawns with shaved fennel and orange

Whipped squash with Whitelake goats' cheese and Ridley Road flatbread

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Rib, sirloin and fillet of mighty-marbled Glenarm Estate beef

Green peppercorn sauce

Berkswell truffled chips

Scrumpy-fried onion rings

Sutton Farm garden salad

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Bramley apple pie and custard

Vegetarian & Pescetarian Menu

- 30 -
- WITH CHEESE 37.50 -

Please select one starter and one main course
for all of your meat-free guests
Dessert is shared as part of the main feast menu
(unless vegan or dairy free option required)

(v*) dishes can be made vegan

Heritage beets with pickled walnuts and Ticklemore goats' cheese (v*)

Atlantic prawn and endive salad with oranges

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

Truffled artichoke salad with tardivo (v*)

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Roasted squash with Cashel blue and sweet walnuts (v*)

Creamed Sharpham Estate spelt with Garlic mushrooms and grilled alliums (v*)

Webster's fish fingers with mushy peas and tartare sauce

Black Cow Mac 'n' cheese

Cornish grilled mixed fish with sea vegetables

Miso grilled aubergine steak with pickled chilli (v*)
