

HIX

OYSTER
& FISH
HOUSE

Spring 2019

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 50.00 -

Cobb smoked salmon 'HIX' cure with soda bread

Lyme Bay cuttlefish croquettes with wild garlic mayonnaise

Mixed Trill Farm beets

with Bath Blue and pickled walnuts

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Roasted fish with seashore vegetables

Chips

Trill Farm garden herb salad

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Peruvian Gold chocolate mousse with honeycomb

Mixed Shellfish and Fish Feast

- 47.50 -

- WITH CHEESE 50.00 -

Whipped Trill Farm squash
with Whitelake goat's curd and grilled flatbread

Atlantic prawn cocktail

Smoked haddock and green onion croquette
with wild fennel mayonnaise

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Roasted fish and shellfish
with seashore vegetables

Crushed seaweed potatoes
Trill Farm garden herb salad

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Temperley mess

Surf'n' Turf Feast

- 65.00 -

- WITH CHEESE 72.50 -

Scrumpy-fried rock oysters with chervil mayonnaise

Marinated Manx queenies with cucumber and wild fennel

Steamed Wye valley asparagus with hollandaise

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Roasted Dorset Blue lobster

with Glenarm Estate Mighty-marbled sirloin steak

Chips

Trill Farm garden herb salad

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Elbow Farm rhubarb and white chocolate pavlova