

HIX

OYSTER
& FISH
HOUSE

Summer 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 -

Portland crab with Isle of Wight tomatoes and chives

Lyme Bay cuttlefish croquettes with hedgerow garlic mayonnaise

Whipped broad beans with grilled flatbread

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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 -

Cobb smoked salmon 'HIX cure' with soda bread

Atlantic prawn cocktail

Isle of Wight tomatoes
with Whitelake goats' curd and pickled walnuts

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Roasted fish and shellfish
with seashore vegetables

Crushed seaweed potatoes
Trill Farm garden herb salad

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Cheddar Valley strawberry Eton mess

Surf'n' Turf Feast

- 65.00 -

- WITH CHEESE 72.50 -

Portland crab and shaved Wye Valley asparagus salad
Marinated Manx queenies with cucumber and wild fennel
Cobb smoked salmon 'HIX cure' with soda bread

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Roasted Dorset Blue lobster
with Glenarm Estate Mighty-marbled sirloin steak

Chips

Buttered seashore vegetables

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New Cross Farm raspberry pavlova