



Summer 2019

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

Choose from one of our seasonal 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.

Chicken Supper

- 30 -

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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Oakchurch Farm raspberry and elderflower mess

Swainson House Farm Chicken Feast

- 40.00 -

- WITH CHEESE 47.50 -

Chicken scratchings

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Atlantic prawn cocktail

Yorkshire pudding with whipped chicken livers

Nutbourne Farm heritage tomatoes and Graceburn cheese

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

Buttermilk fried chicken

Chicken dripping chips

Minted peas and broad beans

Sutton Farm garden salad

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Oakchurch Farm strawberries and Jersey cream

Cock 'n' Bull Feast

- 50 -

- WITH CHEESE 57.50-

Cock 'n' Bull croquettes with horseradish mayonnaise
De Beauvoir smoked salmon 'HIX cure' with soda bread
Peter Hannan's sugar pit beef and Wye Valley bean salad

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Roast barn-reared Indian Rock chicken with sage and onion stuffing
Glenarm Estate chateau steak

Chicken dripping chips
Minted peas and broad beans
Sutton Farm garden salad

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Somerset cherry pie with vanilla ice cream

Glenarm Estate Mighty-Marbled Beef Feast

- 60 -

- WITH CHEESE 67.50-

Peter Hannan's sugar pit beef and Wye Valley bean salad

De Beauvoir smoked salmon 'HIX cure' with soda bread

Whipped broad beans with Neal's yard goats' curd and Ridley Road flatbread

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Rib, Southwark strip and fillet of Mighty-Marbled Glenarm Estate beef

Berkswell truffled chips

Minted peas

Sutton Farm salad

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Temperley perry jelly with elderflower ice cream

Vegetarian Vegan & Pescatarian Menu

- 30 -

- WITH CHEESE 37.50 -

Please choose one starter and one main for all of your meat-free guests. The sharing dessert will be as the main feast menu unless vegan or dairy free

Dishes with a (v*) are vegan or can be adapted

Yorkshire pudding with poismole

Atlantic prawn cocktail

Nutbourne Farm tomatoes and Graceburn cheese (v*)

Whipped broad beans with Neal's Yard goats' curd and Ridley Road flatbread (v*)

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Summer vegetable curry with rock samphire pakoras (v*)

Summer bubble and squeak with a fried Braddock White duck egg

Roast cod with pickled chilli and summer pea salad

Grilled aubergine and roasted butternut squash with green sauce (v*)
