

*Hixter*

## **Autumn 2019**

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*For parties of twelve 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.*

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# Swainson House Farm Chicken Feast

- 40 -

- WITH CHEESE 47.50 -

Chicken scratchings with kimchi ketchup

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Yorkshire pudding with whipped chicken livers

Heritage beets with pickled walnuts and Whitelake goats' curd

Atlantic prawn salad with orange and shaved fennel

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

Buttermilk fried chicken

Chicken dripping chips

Cumin roasted root vegetables

Sutton Farm salad with Tewkesbury dressing

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Salted caramel fondue with marshmallows and doughnuts

# Cock 'n' Bull Feast

- 50 -

WITH CHEESE 57.50 -

Cock 'n' Bull croquettes with horseradish mayonnaise

Salmonata 'HIX cure' with keta caviar and grilled flatbread

Autumn squash 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 with peppercorn sauce

Chicken dripping chips

Sutton Farm salad with Tewkesbury dressing

Salt 'n' vinegar onion rings

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Bramley apple pie with vanilla custard

# Glenarm Estate Mighty-Marbled Beef Feast

- 60.00 -

- WITH CHEESE 67.50 -

Crispy beef salad with watercress, chilli and ginger

De Beauvoir smoked salmon 'HIX cure' with soda bread

Truffled artichoke salad with tardivo

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Rib, Southwark strip and chateau of mighty-marbled Glenarm Estate beef

Beef dripping chips

Garlic roasted mushrooms

Sutton Farm salad with Tewkesbury dressing

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Chocolate and marmalade tart with Neal's Yard Dairy crème fraîche

# Vegetarian & Pescetarian Menu

- 30 -  
- WITH CHEESE 37.50 -

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

For a vegan friendly option please choose the dishes with a (v) beside them. Dishes with a (v\*) can be adapted to be vegan.

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Yorkshire pudding with whipped poismole (v)

Heritage beets with pickled walnuts and Whitelake goats' curd (v\*)

Atlantic prawn salad with orange and shaved fennel

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 wild mushrooms

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)