

HIX

Oyster & Chop House

Spring 2020

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

- 40.00 -

-WITH CHEESE 47.50 -

Atlantic prawn cocktail (DF,GF)

Purple sprouting broccoli with Cashel Blue and pickled walnuts (GF)

Yorkshire pudding with whipped chicken livers (GFA)

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

Chicken dripping chips (DF, GFA)

Sutton Farm garden salad (DF, GF)

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Banoffee cheesecake

Vegetarian/vegan option - individually plated

Wye Valley asparagus salad (GF)

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Roast butternut squash and grilled Sutton Farm courgette
with green sauce (GF)

Cock 'n' Bull Feast

- 50.00 -

- WITH CHEESE 57.50 -

De Beauvoir smoked salmon 'Hix cure' with soda bread (GFA)

Wye Valley asparagus salad with soft-boiled quails' eggs (GF DF)

Cock 'n' bull croquettes with horseradish mayonnaise

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Roast barn – reared Indian Rock chicken with sage and onion stuffing (GFA)

Glenarm Estate chateau steak (GF)

Chicken dripping chips (GFA)

Sutton Farm garden salad (GF, DF)

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Brogdale Farm Raspberry and white chocolate pavlova (GF)

Vegetarian/vegan option - individually plated

Spring pea salad (DF, GF)

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Miso-baked aubergine with Asian slaw (DF, GF)

Glenarm Estate

Mighty-Marbled Beef

Feast

-60-

- WITH CHEESE 67.50-

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

Sugar-pit beef and Wye Valley green bean salad (GF,DF)

Isle of Wight tomato and Graceburn cheese salad (GF)

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Rib, sirloin and fillet of Mighty-Marbled Glenarm Estate beef (GF)

Green peppercorn and béarnaise sauce

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Berkswell truffled chips (GFA)

Buttered Spring greens (GF, DFA)

Sutton Farm garden salad (GF, DF)

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Bramley apple pie and custard

Vegetarian/vegan option - individually plated

Asian salad with crispy mushrooms, chilli and ginger (GFA,DF)

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Stuffed savoy stuffed cabbage with Hodmedod's lentils
and crushed celeriac (DF, GF)

The Oyster and Chop Feast

~~-70.00-~~

~~-WITH CHEESE 77.50-~~

Regional rock and native oysters from the British Isles (GF, DF)

Scrumpy-fried rock oysters with ponzu dressing (GFA)

Hambledon and cucumber jellied oyster (DF, GF)

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A selection of seasonal chops

Launceston lamb chops, Peter Hannan's sugar-pit pork ribs

and Mighty-marbled Glenarm Estate Ribs (GF, DF)

Baked bone marrow

Chop House potatoes (DF)

Buttered spring vegetables (GF)

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HIX Fix jelly with cherry ripple ice cream (GF)

Moyallon

Pork Feast

-75.00-

-82.50 with cheese-

Pork crackling with Bramley apple sauce (DF, GF)

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Heaven and earth

Wye Valley asparagus and quails' egg salad (DF, GF)

De Beauvoir smoked salmon 'Hix cure' with soda bread (GFA, DF)

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Barron chop, Sugar-pit rack of pork
and Szechuan pork belly (DF, GF)

Somerset cider braised cabbage (GF)

Chop house potatoes (DF)

Buttered spring vegetables (GF)

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Shipwreck tart with Neal's Yard clotted cream

V= Vegetarian

Vg= Vegan

GF= Gluten Free

DF= Dairy Free

GFA Gluten Free Available