



Festive Feasts 2019

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

Choose from one of our seasonal Feast 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.*

Swainson House Farm Chicken Feast

- 40 -

- WITH CHEESE 47.50 -

Chicken scratchings with kimchi ketchup

~

Atlantic prawns with orange and shaved fennel

Heritage beets with pickled walnuts and Whitelake goats' curd

Yorkshire pudding with whipped chicken livers

~

Roast barn-reared Indian Rock chicken with chestnut stuffing

Buttermilk fried chicken

Chicken dripping chips

Lettuce heart salad

Cumin-roasted root vegetables

~

HIXmas mess

Cock 'n' Bull Feast

- 50 -

- WITH CHEESE 57.50 -

Roasted winter squash with Cashel Blue and pickled walnuts

Salmonata 'HIX cure' with keta caviar and grilled flatbreads

Cock 'n' Bull croquettes with horseradish mayonnaise

~

Roast barn-reared Indian Rock chicken with chestnut stuffing

Glenarm Estate chateau steak with peppercorn sauce

Chicken dripping chips

Salt 'n' vinegar onion rings

Sutton Farm salad with Tewkesbury mustard

~

Christmas Bakewell pudding and custard

Glenarm Estate Mighty-Marbled Beef Feast

- 60 -

- WITH CHEESE 67.50 -

Truffled artichoke salad

De Beauvoir smoked salmon 'HIX cure' with soda bread

Peter Hannan's sugar-pit beef and endive salad

~

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

Beef dripping chips

Sutton Farm salad with Tewkesbury dressing

Garlic-roasted mushrooms

~

Cranberry and white chocolate cheesecake

Goosnargh Turkey Feast

- 60 -

- WITH CHEESE 67.50 -

Woodall's Black Combe ham with Lincolnshire pears and watercress

Heritage beets with pickled walnuts and Stichelton

Salmonata 'HIX cure' with keta caviar and grilled flatbreads

~

Goosnargh roast turkey with chestnut stuffing

Roasted Tiptoe Farm potatoes

Buttered Oakchurch Farm sprout tops

Cumin-roasted root vegetables

~

Willie's Peruvian Gold chocolate tart
with clementines and Neals' Yard crème fraiche

Vegetarian & Vegan Menu

- 30 -

- WITH CHEESE 37.50 -

Please choose one starter and one main
for all of your meat-free guests.

Pudding will be the shared feast pudding.

For a vegan friendly option,, we can tweak the dishes with a (v) beside them.

Whipped butternut squash with Westcombe ricotta and hazelnuts (v)

Truffled Jerusalem artichoke salad (v)

Heritage beets with pickled walnuts and Stichelton (v)

Pumpkin and chestnut soup with Montgomery's Cheddar scone

~

Creamed Sharpham Estate spelt with wild mushrooms

Winter buddle and squeak with fried Braddock white duck's egg (v)

Butternut squash curry with basmati rice and grilled flatbread (v)

Black Cow mac 'n' cheese

Suppliers

Goosnargh Poultry

Situated on the edge of the Ribble Valley in the picturesque village of Goosnargh (pronounced 'Goozna'), lies Swainson House Farm. Here, Johnson and Swarbrick have been producing fine poultry for the past three decades, including chicken, duck and geese. The chickens are barn-reared and grown at a natural rate giving them a deep, intense flavour.

Glenarm Estate

Peter Hannan, founder and owner of Hannan Meats, was born into a farming family and grew up on a beef and sheep farm in Co. Kildare, Ireland. Their breeds include Shorthorn, Hereford and Aberdeen Angus. The beef is kept a Himalayan salt chamber for a period of 28-45 days, this concentrates the flavour of the meat, seals the natural juices and purifies the air in the room, producing totally unique sweet and flavoursome beef.