

## Feast Menus

For parties of twelve people or more, or if you would like a set menu, we offer a selection of feast menus and set menus

Choose from the three seasonal feast menus and enjoy three sharing starters, followed by a main course feast and dessert, with the additional option of cheese.

Our team will be happy to advise on wines to match each course and tweak your menus to suit your needs.

Please note we do require advance notice for all feast menus, and dietary requirements for your guests can be catered for.



Hixter

**SWAINSON HOUSE FARM CHICKEN FEAST**

45.00 per person / with cheese 52.50

Potted De Beauvoir smoked salmon 'HIX' cure with shaved fennel and pickled cucumber  
Sutton Farm courgettes with Blackwood's Graceburn cheese and wild marjoram  
Yorkshire pudding with whipped chicken livers

Roast barn-reared Indian Rock chicken with stuffing

Chips

Lettuce heart salad

Salted caramel fondue with marshmallows and doughnuts

Farmhouse cheese with chutney and biscuits

**COCK 'N' BULL FEAST**

60.00 per person / with cheese 67.50

Elveden heritage beetroot salad with Cashel Blue and walnut  
De Beauvoir smoked salmon 'HIX' cure with soda bread  
Cock 'n' Bull croquettes with mustard mayonnaise

Roast barn-reared Indian Rock chicken with stuffing  
Sirloin of mighty-marbled Glenarm Estate beef

Chips

Isle of Wight tomato and lovage salad

Peruvian Gold chocolate mousse with honeycomb

Farmhouse cheese with chutney and biscuits

**GLENARM ESTATE MIGHTY-MARBLED BEEF  
FEAST**

70.00 per person / with cheese 77.50

Yorkshire pudding with whipped chicken livers  
Portland crab salad with celery and chives  
Armenian aubergine salad

Rib, sirloin and fillet of mighty-marbled  
Glenarm Estate beef

Chips  
Scrumpy-fried onion rings  
Shallot and landcress salad

Norfolk treacle tart with clotted cream

Farmhouse cheese with chutney and biscuits

*Hixter*

**SET MENU 1**

**45.00** per person / with cheese **52.50**

Atlantic prawn cocktail

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Cock in cider with Bramley apple mash

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Peruvian Gold chocolate mousse with honeycomb

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Farmhouse cheese with chutney and biscuits

**SET MENU 3**

**60.00** per person / with cheese **67.50**

De Beauvoir smoked salmon 'HIX' cure with  
soda bread

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Herb-roasted fillet of Glenarm Estate beef with baked  
bone marrow and creamed spinach

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Lettuce heart and wild herb salad

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A Temperley mess

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Farmhouse cheese with chutney and biscuits

**SET MENU 2**

**55.00** per person / with cheese **62.50**

Shellfish soup with Cornish pastis

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Fillet of Lyme Bay cod with Shetland mussels and sea  
aster

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Bramley apple pie with custard

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Farmhouse cheese with chutney and biscuits