



Canapés and mini dishes at Hix

This selection of canapés and snax below is purely a guide and we suggest that perhaps you choose from the lists below, although of course we are happy to mix these up a little if you wish, or further still, we can design a bespoke menu for you.

The head chef and events team would be happy to meet with you to discuss any specific requirements you may have, and to arrange a tasting if necessary.

Canapés

12.00 per person

Portland crab mayonnaise with celery and chives
Golden beetroot galettes with Cashel Blue
Cock 'n' bull croquettes with mustard mayonnaise
Crushed avocado with chorizo and pimenton
Black Cow Cheddar with pickled walnuts and celery cress
Loch Duart salmon with green beans and sesame

Canapés

17.50 per person

Holy Fucked fish balls
Wye Valley asparagus with herb mayonnaise
Onion fritters with apple and green chilli
Sillfield Farm bacon with pickled beetroot
Shepherd's pie baked potatoes
Sea bass ceviche on plantain crisps

Canapés

20.00 per person

Portland crab on toast
De Beauvoir smoked salmon 'Hix cure' with creamed horseradish
Steak tartare
Jellied ham hock with piccalilli
Woodland mushroom galettes
Barbecued duck breast with mooli and sugar snaps
Sharpham Estate spelt, pea and mint fritters

Dessert Canapés

3.00 each

*Here are a few options for something sweet that you may wish to add
or substitute for one of the savoury*

Peruvian Gold chocolate mousse

Lemon meringue pie

Bramley apple crumble with clotted cream

Eton mess

A shot of raspberry and Nytember jelly

Julian Temperley cider brandy chocolate truffles

Mini dishes

*If you require something a little more substantial, please select some dishes from the list
below. These can be added to your canapé selection, substituted or even build your own
menu with our head chef*

Spring vegetable risotto	4.00
Orkney scallop with wild garlic butter and hazelnuts	5.50
A parsley jellied rock oyster with horseradish and pickled shallot	3.50
Mighty marbled sirloin steak with chips and béarnaise	6.00
Fishdog with mushy peas and tartare sauce	5.00
Ground rib steak burger with club sauce	5.00
Heaven and earth	5.50
Steak tartare	5.50
Chicken piri piri slipper	5.00
Whipped broad beans with grilled flatbread	4.00
Baked King Edward potato with Mottra osetra caviar	16.00
Sea bass ceviche with plantain crisps	4.00
Peruvian Gold chocolate mousse	5.00