

*Hix Ten*

## **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.*

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*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

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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.

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

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Black Cow Mac 'n' cheese

Miso baked cod with Asian slaw and pickled chilli

Miso grilled aubergine steak with pickled chilli (v)