

Canapés

2.75 each-

Breakfast

Woodland mushroom galettes

Kedgerree fritters

Bloody Mary jellied oyster (GF)

Devils on horse back

De Beauvoir smoked salmon 'HIX cure' on hash brown

HIX Classics

Pumpkin tart with goats' curd and amaretti

Sugar pit beef croquette with Tewkesbury mustard mayonnaise

De Beauvoir smoked salmon 'HIX cure'

Whipped Cashel blue with Tonnix port jelly

Glenarm Estate steak tartare

British Seasonal

Woodland mushroom galette

Red deer with celeriac and cranberries

Parsnip and hazelnut croquette with Bramley apple sauce

Atlantic prawn cocktail on spiced prawn cracker

Baked King Edward potatoes with keta caviar

Canapés

- 2.75 each -

Asian

Beef tataki with green beans

Onion pakora with apple and ginger chutney

Sea bass sashimi with ponzu and cucumber

Raw Loch Duart salmon with green beans and sesame

Pheasant satay skewers

Cana-pies

Fish pie

Woodland mushroom and chestnut

Shepherd's pie

Turkey and cranberry

Dessert

Eggnog tart

Clementine and white chocolate cheesecake

Peruvian Gold chocolate mousse

Mini mince pies

A shot of Hix Fix jelly

Mini dishes

- 5.50 each -

HIX Classics

Salmonata 'HIX cure' with keta caviar and Ridley Road flat bread

Winter squash and Sharpham Estate spelt risotto

Heritage beets with pickled walnuts and Ticklemore goats cheese

Korean fried chicken

Wiltshire truffle and artichoke salad

British Seasonal

Black Cow mac 'n' cheese

Tikka pheasant skewers

Shaved Brussels sprouts with Stichelton and crushed hazelnuts

Atlantic prawn salad with orange and shaved fennel

Turkey and wild mushroom pie

Dessert

Cranberry and white chocolate cheese cake

Eggnog tart

'HIXmas' mess

Mince pies

A shipwrecked tart with clotted cream

Mini dishes

- 5.50 each -

Sandwiches Sharing

Sweet cheek baps

Mini beef burger with club sauce

Fishdog with tartare sauce

Cauliflower cheeseburger

Sharing

Chicken scratchings with kimchi ketchup

Leigh on sea cockle popcorn (GF)

Crudités with herb mayonnaise (GF)

Black cow cheddar and pineapple (GF)

Moyallon pork crackling with Bramley apple sauce (GF)

Yorkshire pudding with whipped chicken livers

(GF) – Gluten free

(V) – Suitable for vegans