

# FEASTS

## Summer

For bookings of 10 or more we offer a selection of feast menus, designed to share.

Choose one of our seasonal menus for your party

Enjoy three sharing starters, followed by the feast of your choice and a family-style sharing dessert

There is an option to add a cheese course onto each menu

We are happy to tweak your menu to suit any dietary requirements.

We can also suggest wine pairing for your chosen menu.

Vegetarian and vegan options will be available and dietary requirements or allergies catered for.

## MIXED FISH FEAST

**£55.00 per person**

**add Farmhouse Cheese for £8.00 per person**

Lyme Bay crab on toast

Cuttlefish croquettes  
with hedgerow garlic mayonnaise

Cobb-smoked salmon 'Hix cure'  
with soda bread

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Roasted mixed fish  
with seashore vegetables

Chips  
Trill Farm garden herb salad

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Eton mess  
with Cheddar Valley strawberries

## **MIXED FISH & SHELLFISH FEAST**

**£65.00 per person**

**add Farmhouse Cheese for £8.00 per person**

Grilled Lyme Bay scallops  
with chilli salsa

Steamed River Exe mussels  
with Burrow Hill cider and chervil

Lyme Bay crab  
with Isle of Wight tomatoes and chives

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Roasted mixed fish and shellfish  
with seashore vegetables  
and hedgerow garlic butter

Summer pea salad  
Crushed seaweed potatoes

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## **SURF AND TURF FEAST**

**£80.00 per person**

**add Farmhouse Cheese for £8.00 per person**

Baked Lyme Bay scallops  
with Trealy Farm chorizo crust

Korean fried monkfish cheeks

Cobb smoked salmon 'Hix cure'  
with soda bread

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Grilled Dorset Blue lobster

Hannan's Himalayan salt-aged sirloin steak

Isle of Wight tomato and lovage salad

Chips

Watercress and shallot salad

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Sea buckthorn cheesecake