

FEASTS

Autumn

For bookings of 16 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

Whipped butternut squash with Whitelake goat's curd
and hazelnuts

Cuttlefish croquettes
with a herb mayonnaise

Cobb-smoked salmon 'Hix cure'
with soda bread

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Roasted mixed fish
with seashore vegetables

Buttered autumn vegetables
Cornish mid new potatoes

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Temperley mess

MIXED FISH & SHELLFISH FEAST

£65.00 per person

add Farmhouse Cheese for £8.00 per person

Korean fried monkfish cheeks

Steamed River Fowey mussels
with Burrow Hill cider and chervil

Mixed beetroot salad with Beenleigh blue cheese
and pickled walnuts

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Roasted mixed fish and shellfish
with seashore vegetables
and garlic butter

Roasted squash with chilli and rosemary
Trill Farm garden and herb salad

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Sea buckthorn cheesecake

SURF AND TURF FEAST

£80.00 per person

add Farmhouse Cheese for £8.00 per person

Herb-baked Lyme Bay scallops

Woodland mushrooms on toasted focaccia

Cobb smoked salmon 'Hix cure'
with soda bread

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Grilled Dorset Blue lobster

Hannan's Himalayan salt-aged sirloin steak

Chips

Trill Farm garden and herb salad

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A Shipwrecked tart with clotted cream