

FEASTS

Summer

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

£60.00 per person

add Farmhouse Cheese for £8.00 per person

Isle of Wight tomato and buffalo mozzarella salad

Summer vegetable salad

Cold smoked chalk stream trout 'Hix cure'
with soda bread

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Roasted mixed fish
with seashore vegetables

Chips
Trill Farm garden herb salad
Summer slaw

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Eton mess
with Cheddar Valley strawberries

MIXED FISH & SHELLFISH FEAST

£70.00 per person

add Farmhouse Cheese for £8.00 per person

Chargrilled scallops
with a herb crust

Whipped broad beans with grilled flatbreads

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
Bavarian potato salad
Fennel remoulade

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Pavlova with summer fruits

SURF AND TURF FEAST

£85.00 per person

add Farmhouse Cheese for £8.00 per person

Lyme Bay crab on toasted focaccia

Courgette salad with mint, chilli
and Whitelake goat's curd

Cold smoked chalk stream trout '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