



Feast Menus

For parties of eight people or more, we offer a selection of feast menus, perfect for sharing

Choose from one of our four seasonal menus and enjoy three sharing starters, followed by a main course feast and dessert, with the additional option of cheese.

Our team will be happy to advise on wines to match each course and tweak your menus to suit your needs.

Please note we do require advance notice for all feast menus, so that dietary requirements for your guests can be catered for.

Swainson House Farm Chicken Feast 55.00
with cheese 60.00

Atlantic prawn cocktail

Woodland mushroom, Sillfield Farm bacon and
wild herb salad

Yorkshire pudding with whipped chicken livers

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Roast barn reared Indian Rock chicken
with baked garlic sauce

Chips
Buttered winter greens

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Sussex pond pudding with Jersey cream

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British Farmhouse cheese
with Yorkshire chutney and biscuits

Oyster and Chop Feast 70.00
with cheese 75.00

Regional rock and native oysters
of the British Isles
with Sillfield Farm spicy sausages

Scrumpy-fried rock oysters
with watercress mayonnaise

Beetroot-jellied oysters with creamed horseradish

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Selection of seasonal chops:
Launceston lamb, Moyallon pork
and rib of Mighty-marbled Glenarm Estate beef

Baked bone marrow
Potato specials
Lettuce heart and wild herb salad

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A shipwrecked tart with clotted cream

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British Farmhouse cheese
with Yorkshire chutney and biscuits

Roast Shellfish Feast 80.00
with cheese 85.00

Cuttlefish croquettes with watercress mayonnaise

Oxtail and green split pea salad

Whipped Sutton Farm squash with
Westcombe ricotta and hazlenuts

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Roasted mixed shellfish
with seashore vegetables and wild garlic butter:
Dorset lobster, Portland crab,
razor clams, Dublin Bay prawns and scallops

Chips

Lettuce heart and wild herb salad

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Ronnie's apple pie and custard

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British Farmhouse cheese
with Yorkshire chutney and biscuits

Roast Suckling Pig Feast 60.00
with cheese 65.00

De Beauvoir smoked salmon 'Hix cure'
with Corrigan's soda bread

Steak tartare

Winter vegetable salad with scrumpy-fried
Jerusalem artichokes and chickweed

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Roast suckling pig
with Bramley apple sauce

Buttered flowering spout hearts
Cider charlotte potatoes

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Peruvian Gold chocolate
and blood orange meringue

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British Farmhouse cheese
with Yorkshire chutney and biscuits