

# Canapés

- 2.75 each -

## HIX Classics

De Beauvoir smoked salmon 'HIX Cure'

Cock 'n' Bull croquette with wild garlic mayonnaise

Jellied ham hock and piccalilli

Atlantic prawn cocktail vol au vent

Barrel-aged feta with watermelon and mint

## British Seasonal

Pickled beetroot galette with Wiltshire ricotta

Pea and spelt fritters with mint yoghurt

Dorset crab and crushed avocado tarts

Wye Valley asparagus and chervil mayonnaise

Sea trout ceviche on a squid ink cracker

# Canapés

- 2.75 each -

## International

Tempura prawns with spicy mayonnaise

Crispy flatbread with Armenian aubergine

Cauliflower pakoras with tahini yoghurt

Smoked anchovy with parsley butter and horseradish

Coronation chicken and poppadum

## Pies

Pea and ham

Shepherd's pie

Lincolnshire Poacher rabbit with pickled walnuts

Coronation chicken

Crab thermidor tarts

## Dessert

Apple and hedgerow pie

Rhubarb fumble

Lemon meringue tart

Venezuelan Black chocolate truffles  
with Julian Temperley's cider brandy

# Mini dishes

- 5.50 each -

## HIX Classics

Salmonata with flatbread

Wye Valley asparagus and Sharpham Estate spelt risotto

Atlantic prawn cocktail

Celery salad with pickled walnut and Cashel Blue

## British Seasonal

Crab salad with shaved Wye Valley asparagus

Poismole and goats' curd on toasted Sourdough

Chicken and spring leek pie

Launceston lamb with crushed heritage potatoes and wild garlic

## Desserts

Yorkshire Rhubarb and King's Ginger cheesecake

Bramley apple pie and custard

Peruvian Gold chocolate mousse with honeycomb

HIX Fix jelly