

# HIXON GREEN

CAFE - RESTAURANT - WINE BAR - SOCIAL

## HIXON AT HOME

Each meal comes ready for you to finish at home, you can either collect direct from the restaurant or we will deliver to your door. We take care when packing to ensure each item arrives in perfect condition complete with step by step guides to how to finish and serve your meal.

### HIXON FAVOURITES - £30 PER PERSON

#### **Nibbles**

Marinated Olives [VE]

or

Bread & Oils [VE]

#### **Starter**

Crispy Pork or Tofu [VE] Asian Salad | chilli and soy dressing

or

Garlic Tiger Prawns | chilli jam | sourdough ciabatta

#### **Main**

Lamb Rump | truffle and parmesan risotto | chestnut & oyster mushrooms

or

Crispy Salmon Supreme | tenderstem broccoli | crushed new potatoes | saffron cream sauce

or

Butternut Squash Tagine | giant cous cous | harissa yoghurt [VE]

#### **Dessert**

Chocolate Brownie | chocolate sauce

or

Blueberry and Apple Crumble | crème anglaise [VE option]

#### **Recommended Wine** [£20 per bottle]

Picpoul | Stump Jump Shiraz

### GRAZING BOARDS - £15 PER PERSON

#### **Cheese and Charcuterie**

chefs selection of cured meats | cheese | artisan crackers | olives | quince jelly | red onion chutney

#### **Mediterranean**

roasted peppers and courgettes | chickpea falafel | flatbreads | marinated feta (or tofu) | garlic houmous | bruschetta [V]

#### **Recommended Wine** [£20 per bottle]

Love by Leoube Rose | Don David Malbec

### PASTA TO SHARE - £25 PER PERSON

#### **Nibbles**

Marinated Olives [VE]

or

Garlic Ciabatta [V]

#### **Starter**

Bruschetta | tomato, garlic, rocket | basil | sourdough [VE]

or

Wild mushrooms | blue cheese mascarpone | sourdough [V]

#### **Main**

Prawn and Pancetta Pasta | tomato, chilli & garlic sauce

or

Tagliatelle Giardino | goats cheese | courgettes, peas and wilted spinach | white wine cream | vegetarian parmigiano [V]

or

Penne Arrabiatta | pomodoro sauce [V] (add chicken or chorizo £5 supplement)

#### **Dessert**

Sticky Toffee pudding

or

Chefs Cheese Selection

#### **Recommended Wine** [£20 per bottle]

Picpoul | Chianti

## STEAK NIGHT - £30 PER PERSON

### Nibbles

Marinated Olives [VE]

or

Bread & Oils [VE]

### Starter

Treacle Cured Salmon

or

Bruschetta | tomato, garlic, rocket | basil |  
sourdough [VE]

### Main

Sirloin Steak | cherry vine tomatoes | garlic &  
parmesan mash | tenderstem broccoli

or

Cauliflower Steak | cherry vine tomatoes | garlic &  
parmesan mash | tenderstem broccoli

*with either Peppercorn Sauce*

*or Garlic & Herb Butter*

### Dessert

Sticky Toffee pudding

or

Chocolate Brownie

*Add Chefs Cheese Selection [£5 supplement]*

### Recommended Wine [£20 per bottle]

Seresin Sauvignon Blanc | Don David Malbec

## TO ORDER

Call us on 01273 770011 or send us an email [hello@hixongreen.co.uk](mailto:hello@hixongreen.co.uk) and let us know your menu choice and the day you would like your food delivered, or opt to collect.

**You may choose a time slot to collect, or your delivery will arrive between:**

**2pm - 5pm Thursday & Friday / 11.30am - 2pm Sunday**

You will then need to follow some simple steps to finish your meal ready to enjoy at home. We've even handpicked a selection of wine for you to enjoy too at a special Hixon at Home price.

**For delivery Thursday or Friday, orders must be placed by 4pm Wednesday.**

**For delivery Saturday or Sunday, orders must be placed 4pm Friday.**

We regret that at this time we are unable to cater to specific dietary requirements as we are working with smaller kitchen teams where allergen cross contamination may occur. We are also unable to swap items for alternatives.

## SUNDAY ROAST - £30 PER PERSON

£15 PER CHILD PORTION

### Starter

Treacle Cured Salmon

or

Bruschetta | tomato, garlic, rocket | basil |  
sourdough [VE]

### Main

45 Day Dry Aged Beef

or

Nut Roast [V]

*served with roast potatoes | cauliflower cheese |  
red cabbage | tenderstem broccoli | yorkshire  
pudding | sage & onion stuffing | gravy*

### Dessert

Sticky Toffee pudding

or

Chocolate Brownie

*Add Chefs Cheese Selection [£5 supplement]*

### Recommended Wine [£20 per bottle]

Seresin Sauvignon Blanc | Don David Malbec