

The Hawks' Club Special Menu

Starter

Smoked duck breast with celeriac remoulade finished with a truffle oil

Smoked mackerel mousse wrapped in sm. salmon.
served with a rocket salad with a mustard, dill dressing.

Lightly spiced roast butternut squash & coconut soup

Moroccan roasted vegetable salad with houmous & broad bean dips
& flat bread

Main Course

28 day aged English beef fillet, fondant potato with rich claret jus

Pork fillet wrapped in spinach; Parma ham and pastry, served with Dijon mustard mash
& finished with a port jus

Roast breast of lemon chicken on crispy roast potatoes, rosemary, za'atar
and salsa verde

Roast rack of lamb, Dauphinoise potatoes, claret & rosemary gravy

Marinated roast duck breast finished with honey, braised red cabbage
On a rosti

Vegetarian

Parsnip & mushroom wellington with butterbean puree & chestnuts

Sweet potato shakshuka with siracha butter & pickled onions

Courgette, spinach & feta frittata with a smoky tomato salsa

Fish main course

Pan-fried Seabass with a Nepalese potato salad & samphire

Roast turbot with prawn potato cake & cauliflower cheese

Dessert

Tart Citron with raspberries

Espresso, caramel mousse torte

Sticky toffee pudding, toffee sauce & ice cream

A trio plate of; Chocolate mousse tort, Baked vanilla cheesecake & Eton mess

A petit fours plate of; mini meringues, Tiramisu cup & pannacotta

A selection of British cheeses with biscuits & homemade chutney

Coffee

£46.00 per person for 3 courses

£38.00 per person for 2 courses