

# 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***

Char-grilled 8oz rib-eye steak, fondant potato with a Cognac, peppercorn cream sauce

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

Slow roast lamb shank, Dauphinoise potatoes, claret & mint gravy

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

## **Vegetarian**

Mushroom, Brie & cranberry 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

Suffolk seafood pie topped with Cheddar mash

## **Dessert**

Tart Citron with raspberries

Torta Setteveli (Italian seven layered chocolate dessert)

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***