

The Hawks' Club

special menu

Starter

Duck & red onion relish terrine 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.

Prawn, avocado & mango salad with a coriander, lime dressing

Lightly spiced roast butternut squash & coconut soup

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

Main Course

Slow braised beef, 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 chicken on crispy roast potatoes and wild mushroom smoked cheese sauce

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

Fish main course

Pan-fried Seabass with citrus oil & samphire

Suffolk seafood pie topped with Cheddar mash

Dessert

Tart Citron with raspberries

Sticky toffee pudding, toffee sauce & ice cream

Chocolate & Amaretto tort with an amaretto liqueur cream

Cambridge burnt cream with a pistachio puree & shortbread

A selection of British cheeses with biscuits & homemade chutney

Coffee

£45.00 per person for 3 courses (Members)

£50.00 per person for 3 courses (Non-Members)

£39.00 per person for 2 courses