

HAWKSMOOR

From feasts of grass-fed beef and sustainable seafood, to wine tastings or casual dinners, with expertly crafted cocktails and canapés, we can work with you to make your private dining event an experience like no other.

With names inspired by prize cattle, we have created sharing menus featuring our favourite iconic and seasonal dishes, at a range of prices to best suit your occasion. Menus are all served family-style - with the steaks cooked to order, sliced and served in cast-iron skillets with our legendary sides and sauces. Sharing puddings complete the feast.

You can also select additional items to enhance your meal, add a cocktail or canapé reception beforehand, after-dinner drinks, or even gifts for your guests to take home.

We also offer a curated selection of incredible wines to perfectly accompany your feast.

You can also bring your own wines for a corkage fee.

To enquire or make a booking, please click [here](#)

or you can contact our team directly by email

privatedining@thehawksmoor.com

thehawksmoor.com/private-dining

FESTIVE MENUS

Served for sharing. Available as 2 / 3 courses

MOONLIGHTER

Smoked mackerel salad
Potted beef & bacon
Ash-baked beetroot

SILVERTAIL

Smoked mackerel salad
Old Spot belly ribs
Ash-baked beetroot

HAWKABELLE

Fillet carpaccio
Smoked salmon
Roasted scallops

STARTERS

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets with a selection of sauces

Sirloin
Rump
Prime Rib

T-Bone
Sirloin
Prime Rib

Porterhouse
Chateaubriand
Prime Rib

Alternative mains

Charcoal-grilled monkfish

Winslade Wellington (v)

SIDES

Beef dripping chips Maple-glazed cows in blankets
Creamed spinach Macaroni cheese Brussels sprouts, chestnuts & bacon

PUDDINGS

Sticky toffee pudding & clotted cream
Seasonal pavlova

Menus available for all group sizes.

SHARING SUNDAY ROAST

Available as 2 / 3 courses

STARTERS

Hawksmoor smoked salmon
herbed cream cheese, Guinness bread

Fillet carpaccio
pickled chestnut mushrooms, parmesan

Ash-baked beetroot
pickled fennel, horseradish creme fraiche

MAINS

Grass-fed British beef, sliced and served in cast iron skillets

Rump

Ribeye

Prime rib

Chateaubriand

*served with beef dripping roast potatoes, Yorkshire puddings, carrots,
buttered greens, roasted garlic and unlimited bone marrow gravy*

Alternative mains

Charcoal-grilled monkfish

Winslade Wellington (v)

PUDDINGS

Sticky toffee pudding

Seasonal pavlova

Menus available for all group sizes.

VEGAN SET MENU

Available as 2 / 3 courses

STARTER

Seasonal vegetable salad
buckwheat grains

MAIN

Charcoal-roasted cauliflower
romesco sauce, kale pesto, pickled Fresno chilli

SIDES

Triple-cooked chips

Seasonal greens

Lettuce & herb salad

PUDDING

Choice of sorbet

Menus available for all group sizes.