

# HAWKSMOOR

## EVENTS MENUS



# HAWKSMOOR

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

*The menus are all served family-style with our legendary sides and sauces. Sharing desserts 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.*

*To inquire or make a reservation, please  
contact our team directly by email*

*[chicago@thehawksmoor.com](mailto:chicago@thehawksmoor.com)*

*[thehawksmoor.com](http://thehawksmoor.com)*

# LUNCH SHARING MENU

Option 1: \$65 per person

Served family-style

## STARTERS

Select two options for the table

Add an additional selection for \$8 per person

Yorkshire Sloppy Joes  
*Yorkshire puddings, dripping mince,  
horseradish cream*

Smoked salmon  
*herbed cream cheese, soda bread*

Steelhead tartare  
*citrus, ginger, chili*

Caesar salad  
*Cantabrian anchovies*

Ash-baked beets  
*pickled fennel, horseradish (v)*

Steak tartare  
*sourdough thins*

## MAIN COURSES

Select two options for the table

Add an additional selection for \$8 per person

Salmon steak  
*béarnaise sauce*

Chicken Ana Mari  
*roast garlic dressing, schmaltz  
croutons*

Roast top sirloin  
*bone marrow gravy*

Roasted celeriac  
*spelt, wild mushrooms*

## SIDES

Select two options for the table

Add an additional selection for \$5 per person

Mashed potatoes • Macaroni cheese • Roasted carrots • Creamed spinach  
Broccoli rabe • Boston lettuce salad

## DESSERTS

Sticky toffee pudding  
Seasonal pavlova

Price is per person. Menu pricing is exclusive of tax, admin fee and gratuity. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

# ROAST SHARING MENU

\$75 per person

Served family-style

## STARTERS

Smoked salmon  
*herbed cream cheese, soda bread*

Ash-baked beets  
*pickled fennel, horseradish (v)*

Shrimp cocktail  
*cocktail sauce, chili crunch, lemon*

## MAIN COURSE

Dry-aged beef rump  
*beef-dripping roast potatoes, Yorkshire pudding, roasted carrots,  
buttered greens, garlic, bone marrow gravy*

## EXTRAS

Cauliflower cheese + \$5 per person  
Hawksmoor stuffing + \$5 per person

## DESSERT

Sticky toffee pudding  
*clotted cream*

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Please ask your events manager for availability outside of Sunday lunch.

A 48-hour notice may be required for other lunch periods.

Not available for evening service.

# CANAPÉS

## PASSED CANAPÉS

Minimum order of 20 pieces in total

Items priced per 20 pieces

### COLD

Smoked salmon tartine \$120

Coronation chicken \$100

Beetroot & pickled fennel tartlet \$80

Eggs with anchovy \$80

Maine lobster rolls \$160

Classic steak tartare \$100

Steelhead tartare \$90

Devilled eggs with anchovies \$100

### HOT

Little Big Matt \$120

Beef fat hash browns with malt vinegar mayo \$80

Reuben nuggets \$100

Berkshire sausage roll \$100

Wisconsin halloumi & red pepper (v) \$90

Cheese gougères \$90

Scallop skewer with white port & garlic \$120

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# GROUP SHARING MENUS

## MENU A

\$125 per person

### STARTERS

|                                                             |                                                                                           |                                                                  |
|-------------------------------------------------------------|-------------------------------------------------------------------------------------------|------------------------------------------------------------------|
| Steelhead tartare<br><i>citrus, ginger, chili, cilantro</i> | Yorkshire Sloppy Joes<br><i>Yorkshire puddings, dripping mince,<br/>horseradish cream</i> | Ash-baked beets<br><i>pickled fennel, horseradish, hazelnuts</i> |
|-------------------------------------------------------------|-------------------------------------------------------------------------------------------|------------------------------------------------------------------|

### CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

|         |      |
|---------|------|
| Rib-eye | Rump |
|---------|------|

### PLUS A CHOICE OF:

Charcoal chicken Ana Mari    **OR**    Grilled spiced cauliflower (v)

### SIDES & SAUCES

|                 |                   |                   |                        |
|-----------------|-------------------|-------------------|------------------------|
| Mashed potatoes | • Creamed spinach | • Macaroni cheese | • Boston lettuce salad |
|                 | Peppercorn Sauce  | • Béarnaise sauce |                        |

### DESSERTS

Sticky toffee pudding & milk ice cream  
Seasonal pavlova

### ADD ONS

Publican sourdough, Nordic Creamery cultured butter +5.00/portion  
Salted caramel Tributes (*2 pieces*) +6.50/person

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# GROUP SHARING MENUS

## MENU B

\$145 per person

### STARTERS

|                                        |                                                |                                               |
|----------------------------------------|------------------------------------------------|-----------------------------------------------|
| Steelhead tartare                      | Steak tartare                                  | Ash-baked beets                               |
| <i>citrus, ginger, chili, cilantro</i> | <i>dry-aged rump, filet, pickled shiitakes</i> | <i>pickled fennel, horseradish, hazelnuts</i> |

### CHARCOAL-GRILLED STEAKS

|                                         |         |
|-----------------------------------------|---------|
| Sliced and served in cast iron skillets | Rib-eye |
| Strip                                   |         |

### PLUS A CHOICE OF:

|                      |    |                           |    |                                |
|----------------------|----|---------------------------|----|--------------------------------|
| East Coast swordfish | OR | Charcoal chicken Ana Mari | OR | Grilled spiced cauliflower (v) |
|----------------------|----|---------------------------|----|--------------------------------|

### SIDES & SAUCES

|                 |   |                  |   |                 |   |                      |
|-----------------|---|------------------|---|-----------------|---|----------------------|
| Mashed potatoes | • | Creamed spinach  | • | Macaroni cheese | • | Boston lettuce salad |
|                 |   | Peppercorn Sauce | • | Béarnaise sauce |   |                      |

### DESSERTS

|                                        |
|----------------------------------------|
| Sticky toffee pudding & milk ice cream |
| Seasonal pavlova                       |
| Peanut butter Louis                    |

|                                                                   |
|-------------------------------------------------------------------|
| <b>ADD ONS</b>                                                    |
| Publican sourdough, Nordic Creamery cultured butter +5.00/portion |
| Salted caramel Tributes (2 pieces) +6.50/person                   |

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# GROUP SHARING MENUS

## MENU C

\$165 per person

### STARTERS

East Coast oysters

*natural, Vietnamese, Caruso*

...

Steelhead tartare

*citrus, ginger, chili, cilantro*

Steak tartare

*dry-aged rump, filet, pickled shiitakes*

Ash-baked beets

*pickled fennel, horseradish, hazelnuts*

### CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Porterhouse

Chateaubriand

Rib-eye

### PLUS A CHOICE OF:

East Coast swordfish

OR

Charcoal chicken Ana Mari

OR

Grilled spiced cauliflower (v)

### SIDES & SAUCES

Mashed potatoes •

Creamed spinach •

Macaroni cheese •

Boston lettuce salad

Peppercorn Sauce •

Béarnaise sauce

### DESSERTS

Sticky toffee pudding & milk ice cream

Seasonal pavlova

Peanut butter Louis

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### ADD ONS

Publican sourdough, Nordic Creamery cultured butter +5.00/portion

Salted caramel Tributes (2 pieces) +6.50/person

# PLATTERS & STATIONS

## STATIONARY PLATTERS

Pricing based on 10 / 20 guests

Cheese board \$75 / \$140

A variety of local soft and hard cheeses with dried fruits, nuts, house made fruit bread and crackers

Meat Board \$90 / \$170

Chef's selection of dried and cured meat served with pickled vegetables, mustard, and bread

Crudités \$65 / \$130

A selection seasonal vegetables served with assorted dips

Hawksmoor style smoked salmon \$90 / \$170

Bone marrow oysters \$120 / \$220

Oysters (Vietnamese, Scotch Bonnet, natural) \$90 / \$170

## CARVING STATION

10 / 20 guests

Pricing based on 2 hours  
(minimum of 25 guests)

Select 1 option: \$95 per person non inclusive

Select 2 options: \$125 per person non inclusive

Sirloin, Rump, Rib-eye or Tenderloin

Carving stations are accompanied with dinner rolls and a variety of Hawksmoor sauces

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# DESSERTS

## LARGE FORMAT DESSERTS

Sharing size  
Suitable for up to 10 guests  
\$120 each

Sticky toffee pudding

Seasonal pavlova

Lemon meringue tart

## PASSED DESSERTS

(minimum of 20 guests)  
Selection of 4 options  
30 minutes \$20 per person  
1 hour \$30 per person  
Each additional option is \$8 per person

Lemon meringue tarts

Lemon tarts

Mini peanut butter Louis

Mini chocolate tarts

Mini seasonal Pavlovas

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