

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

£62 / £67

Smoked mackerel salad
Potted beef & bacon
Ash-baked beetroot

SILVERTAIL

£73 / £78

Smoked mackerel salad
Fillet carpaccio
Ash-baked beetroot

HAWKABELLE

£93 / £98

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 Mash & gravy Brown-butter parsnip purée & bacon Maple-glazed cows in blankets
Creamed spinach Macaroni cheese Sprouts & steak sausage
add Hawksmoor Stuffing +£7

PUDDINGS

Sticky toffee pudding & clotted cream
Seasonal pavlova

Price is per person.
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

Seasonal vegetable salad
peas, sugar snaps, cashew 'ricotta'

MAINS

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

Rump	Ribeye	Prime rib	Chateaubriand
£45 / £50	£55 / £60	£60 / £65	£70 / £75

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

Alternative mains

Charcoal-grilled monkfish Winslade Wellington (v)

PUDDINGS

Sticky toffee pudding

Seasonal pavlova

MENU ADDITIONS

EXTRA DISHES

Chateaubriand	15.00/100g
Porterhouse	12.50/100g
Bone-in prime rib	12.50/100g
T-bone	11.50/100g
Roasted scallops	7.00 each
Charcoal-grilled monkfish	12.70/100g
Locally supplied cheeses	4.00 each
Rolos (3)	6.00
Box of 8 rolos to take home	12.00

COCKTAILS

On arrival

Champagne Cocktail	16.00
Dry Gin Martini	14.50
Sour Cherry Negroni	14.00

Non-alcoholic

Shirley T	6.50
Stivo Spritz	8.50
Steady Pete's Ginger Brew	8.50

Nightcaps / Digestifs

Espresso Martini	13.75
Fuller Fat Old Fashioned	15.00

A selection of dessert wines and spirits are also available by the glass.

GIFTS

Books

Hawksmoor at Home	30
Hawksmoor Restaurant & Recipes	30

Gift Cards

£50 gift card	50
£100 gift card	100

Other gift cards available on request

WINES

We have curated a wine list to perfectly match our sharing feasts.

For something more bespoke, our wine managers can assist you in choosing the ideal accompaniment to your event.

SPARKLING

Prosecco Superiore Rustico Brut, Nino Franco, NV <i>Veneto, Italy</i>	59.00
Limney Estate Vintage Brut, Davenport, 2018 <i>Sussex, England</i>	86.00
Champagne Palmer & Co Brut Reserve, NV <i>Champagne, France</i>	88.00
Champagne Palmer & Co Solera Rose Brut, NV <i>Champagne, France</i>	100.00
Champagne Ruinart Blanc de Blanc, NV <i>Champagne, France</i>	220.00
Champagne Dom Perignon Brut, 2013 <i>Champagne, France</i>	385.00

WHITES

Trebbiano d'Abruzzo, Amoterra, 2023 <i>Abruzzo, Italy</i>	38.00
Picpoul de Pinet, Cave de l'Ormarine, 2023 <i>Languedoc, France</i>	44.00
Soave Classico, Monte Tondo, 2022 <i>Veneto, Italy</i>	54.00
Muscadet Sevre et Maine, Michel Delhommeau, 2021 <i>Loire, France</i>	59.00
Sauvignon Blanc 'Family Reserve', Babich, 2023 <i>Marlborough, New Zealand</i>	63.00
Saint Veran, Domaine Deux Roches, 2022 <i>Burgundy, France</i>	83.00

REDS

Pays d'Oc Rouge, Les Clairières, Jean d'Alibert, 2022 <i>Languedoc, France</i>	38.00
Hawksmoor La Rosa Vinho Tinto, Quinta de la Rosa, 2022 <i>Douro, Portugal</i>	48.00
Hawksmoor Blend Malbec, Pulenta Estate, 2022 <i>Mendoza, Argentina</i>	67.00
Barbera Monferrato Rosso Braida, Giacomo Bologna, 2020 <i>Piedmont, Italy</i>	64.00
Cabernet Sauvignon, Hartenberg Estate, 2019 <i>Stellenbosch, South Africa</i>	72.00
Chianti Classico, Villa Le Corti, 2022 <i>Tuscany, Italy</i>	75.00
Rioja Reserva, Remelluri, 2016 <i>Rioja, Spain</i>	96.00
Moulis-en-Medoc, Château Mauvesin Barton, 2018 <i>Bordeaux, France</i>	98.00
Hawksmoor Blend Gran Malbec, Pulenta Estate, 2021 <i>Mendoza, Argentina</i>	110.00
Bear Cub Red, Walla Walla, Pursued by Bear, 2020 <i>Washington, USA</i>	110.00
Rioja Gran Reserva, Imperial, CVNE, 2012 <i>Rioja, Spain</i>	144.00