Mother’s Day Three-Course Dinner

Melon and Parma Ham served with Balsamic-glazed Figs
Homemade Paté with Melba Toast and Red Onion Marmalade
Panko-breaded Camembert served with a Sweet Chill Jam
Crayfish Cocktail with Smoked Salmon Rosettes
Roast Sirloin of Beef and Yorkshire Pudding
Herb-crusted Rump of Lamb with a Redcurrant and Rosemary Jus
Loin of Cod with Tapenade, served with a Chive Cream Sauce
Roasted Mediterranean Vegetable en Croute
Chicken Wellington
All main courses will come with potatoes and fresh seasonal vegetables

Vanilla Pana Cotta served with a Berry Compote
Apple, Rhubarb and Ginger Crumble
Raspberry Crème Brûlée
Chocolate Fondant with Vanilla Pod Custard

£28.95 per person or add an individual bottle of prosecco for £5.95 each

Mother’s Day Afternoon Tea Hamper

Selection of Homemade Sandwiches
Smoked Salmon and Cream Cheese, Coronation Chicken, Home-cooked Ham with Real Ale Chutney, Egg and Cress
Cheese Straws
Homemade Vegetarian Quiche
Selection of Homemade Cakes
Scones with Jam and Clotted Cream, Victoria Sponge, Chocolate Brownie, Profiteroles
Fresh Strawberries and Cream

£16.50 per person or add an individual bottle of prosecco for £5.95 each

Contact info@hawkconservancy.org to pre-order by 5pm on Wednesday 10 March.
Dinner and afternoon tea hampers available for collection on Friday 12 (3-8pm) or Sunday 14 March (11-4pm).