

**HAWKWELL HOUSE**  
OXFORD

**Table D'Hôte Menu**

Three Courses £25.00 // Two Courses £20.00 // One Course £15.00

**Starters**

**Soup**

Chef's choice seasonal soup of the day

**Goats Cheese**

Goats cheese cake, assiette of beetroot, caramelized black olives, grapes

**Salmon Mille-Feuille**

Cured salmon mousse, horseradish wafer, caper dill cream,  
cucumber ketchup

**Soufflé**

Cauliflower soufflé, cauliflower puree, granny smith apple, toasted walnut

**Mains**

**Beef**

Grilled rump steak, pomme puree, seasonal vegetables, béarnaise sauce

**Chicken**

Chicken breast, mushroom duxelles, pomme fondant, wild garlic puree  
tarragon jus

**Hake**

Poached hake in flavoured vanilla lemon oil, saffron Parmentier potato,  
buttered greens

**Loaf**

Seasonal vegetable loaf, sprouting broccoli, tomato salsa

**Desserts**

**Lemon**

Lemon curd tart, Chantilly cream, lemon glass

**Pineapple**

Slow cooked pineapple in brandy syrup, coconut wafer, raspberry sorbet

**Bread and Butter**

Bread and butter pudding, sauce Anglaise

**Rhubarb**

Rhubarb chiboust, mango compote, poached rhubarb