

HAWKSBILL


Festive Business Lunch

MONDAY TO THURSDAY | 12PM – 3PM

STARTERS

Roasted Pumpkin, Beetroot Salad and Goat's Cheese Salad D, N, G
Heirloom Tomato, Rocket Leaves, Mixed Leaves, Garlic Croutons, Balsamic Reduction

Green Vegan and Quinoa Salad VE, V, GF
Grilled Asparagus, Broccoli, Zucchini, Quinoa, Avocado,
and Green Peas in Lemon Vinaigrette Dressing

 Merry Berry Crunch Salad D, N
Mix Berries, Orange Segment, Candied Walnuts, Pomegranate Seed, Dry Apricots, Red and Green
Apple, Green Salad, Feta Cheese, in Cumin Orange Dressing


MAIN COURSES

Grilled Cajun Chicken Breast D, N, G
Cajun Marinated Chicken Breast, Stuffed With Spinach and Cream Cheese
Sauté Green Beans And Broccoli

Pan-fried Seabass Fillet S, D, GF
Marinated Herb Seabass Fillet, Sautéed Black Rice, Mix Peppers,
Sweet Potato, Rocket Salad in Lemon and Capers Sauce

Steak and Chips D, N, GF
Flank Steak, Hand Cut Chips, Sauté Mixed Vegetables, Chimichurri Sauce

Vegan Pie VE, V, GF
Beyond Meat, Roasted Pumpkin, Sweet Potato, Spinach, Green Peas, Refried Beans, Mashed Potato


 Winter Feast Turkey Roll G, D, N, C
Roasted Rolled Turkey Breast Stuffed with Cranberry, Leeks, Pistachio, Chicken Sausage, Served with
Traditional Sage Stuffing, Brussels Sprout in Cranberry Sauce

DESSERTS

Vegan Chocolate and Peanut Butter Tofu Mousse VE, GF
Dark Chocolate, Silken Tofu, Maple Syrup, Mixed Berries

Basque Burnt Cheesecake D, N, G
Cream Cheese, Fresh Berries

Coated Almond Crust Choco Brownie D, G
Spiced Chocolate Mousse, Chocolate Soil, Hazelnut, Meringue, Salted Caramel Ice Cream

 Starlight Mince Pie D, G
Traditional Christmas Mince Pie Topped with Vanilla Ice Cream, Crumbly Cranberry Cheese,
Served with Warm Custard Sauce

Served with one (1) soft beverage.

D - Dairy, E - Eggs, G - Gluten, GF - Gluten Free, M - Mustard, V - Vegetarian, S - Seafood

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