

MERCURE

HOTEL


OXFORD  
HAWKWELL HOUSE

# Mother's Day

This Mother's Day, treat the special women in your life to an unforgettable dining experience at Mercure Oxford Hawkwell House. Enjoy a family Sunday lunch, featuring unlimited starters and desserts, alongside beautifully crafted mains, all served in an elegant and relaxing atmosphere.

SUNDAY | 30TH MARCH

 MERCURE OXFORD HAWKWELL HOUSE HOTEL

 ADULTS: £39.00 |  CHILDREN: £22.00

RESERVE YOUR TABLE TODAY – EMAIL [HB6P4-RE@ACCOR.COM](mailto:HB6P4-RE@ACCOR.COM) OR  
CALL 01865 749988

✦ BECAUSE EVERY MOTHER DESERVES TO BE CELEBRATED ✦

# Menu

## Starters

### **Bread Basket**

Selection of Breads & Salted Butter (GF\*)

### **Leek & Baked Potato Soup**

Parmesan & Thyme Croutons (GF)

### **Meat Board**

Cured Local & Continental Meats, Chicken Liver Parfait, Ham Hock & Chicken Terrine, Pickles, Chutneys (GF)

### **Fish Board**

Home Cured Salmon, Beetroot Gravadlax, Smoked Salmon, Salt & Pepper Squid, Caper & Onion Salad, Citrus Dressing (GF\*)

### **Vegetarian Board (V)**

Padron Peppers (VG, GF), Heritage Tomato & Mozzarella Bruschetta (Vg, GF\*), Mushroom & Oxford Blue Tartlet, Halloumi Fries(GF), Greek Salad (GF), Sweet Chilli Dressing

## Mains

### **12 Hour Roast Topside of Beef**

Celeriac Puree, Braised Beef Shin, Horseradish Cream, Yorkshire Pudding (GF\*)

### **Roast Loins of Oxfordshire Pork**

Celeriac Puree, Caramelised Apple Sauce, Pig in Blanket, Sage & Onion Stuffing, Proper Crackling, Yorkshire Pudding (GF\*)

### **Pan Roasted Chicken Supreme**

Celeriac Puree, Pig in Blanket, Sage & Onion Stuffing, Cranberry Sauce, Yorkshire Pudding (GF\*)

### **Mushroom, Brie & Cranberry Wellington**

Celeriac Puree, Yorkshire Pudding, Red Wine Gravy (GF\*, VG\*)

### **Battered Cornish Haddock**

Local Ale, Koffmans Chunky Chips, Tartare Sauce, Chip Shop Curry Sauce, Mushy Peas (GF)

### **Hawkwell Burger**

Beef Chuck & Brisket Patty, Grilled Streaky Bacon, Mature Cheddar, House Sauce, Brioche Bun, Gem Lettuce, Pickle (GF)

All Roasts Served With Garlic & Herb Roast Potatoes, Cauliflower Cheese, Buttered Greens, Roasted Root Vegetables & Red Wine Gravy (GF\*)

## Desserts

### **Apple & Berry Crumble**

Vanilla Custard (GF\*, VG\*)

### **Biscoff Cheesecake**

Raspberry & Vanilla Crème Brulee (GF\*)

### **Chocolate Caramel Brownie**

Thick Cream & Chocolate Sauce (GF\*)

### **Frank's Cheese Board**

A Selection of Local & English Cheeses, Fruit Chutney, Biscuits (GF\*)  
(£5 supplement)