

# 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.

Individual set menus are also available for smaller groups.

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 phone (+353) 01 485 4720 or by email

[dublin@hawksmoor.ie](mailto:dublin@hawksmoor.ie)

[hawksmoor.ie/private-dining](https://hawksmoor.ie/private-dining)

# FESTIVE MENUS

Served for sharing. Available as 2 / 3 courses

## MOONLIGHTER

Smoked mackerel salad  
Potted beef & bacon  
Ash-baked beetroot

## SILVERTAIL

### STARTERS

Smoked mackerel salad  
Andarl Farm belly ribs  
Ash-baked beetroot

## HAWKABELLE

Fillet carpaccio  
Duncannon smoked salmon  
Roasted curragh scallops

### CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets with a selection of sauces

Sirloin  
Rump  
Prime Rib

Sirloin  
Prime Rib

Porterhouse  
Chateaubriand  
Prime Rib

Alternative mains  
Charcoal-grilled monkfish      Ballylisk Wellington (v)

### SIDES

Beef dripping chips      Maple-glazed cows in blankets  
Creamed spinach      Macaroni cheese      Brussels sprouts, chestnuts & bacon

### PUDDINGS

Sticky toffee pudding & clotted cream  
Seasonal pavlova

Menus available for all group sizes.

# SHARING SUNDAY ROAST

Available as 2 / 3 courses

## STARTERS

Duncannon smoked salmon  
*herbed cream cheese, Guinness bread*

Fillet carpaccio  
*pickled chestnut mushrooms, parmesan*

Ash-baked beetroot  
*pickled finnel, horseradish creme fraiche*

## MAINS

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

Rump

Ribeye

Prime rib

Chateaubriand

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

Alternative mains

Charcoal-grilled monkfish

Ballylisk Wellington (v)

## PUDDINGS

Sticky toffee pudding

Seasonal pavlova

# VEGAN SET MENU

Available as 2 / 3 courses

## STARTER

Seasonal vegetable salad  
*buckwheat grains*

## MAIN

Charcoal-roasted cauliflower  
*romesco sauce, kale pesto, pickled Fresno chilli*

## SIDES

Triple-cooked chips

Seasonal greens

Lettuce & herb salad

## PUDDING

Choice of sorbet

Menus available for all group sizes.

# MENU ADDITIONS

## EXTRA DISHES

Chateaubriand  
Porterhouse  
Bone-in prime rib  
T-bone  
Roasted scallops  
Charcoal-grilled monkfish  
  
Irish farmhouse cheeses  
  
Rolos (3)  
Box of 8 rolos to take home

## COCKTAILS

**On arrival**  
New Cork Sour  
Reformed Pornstar  
Ultimate Gin Martini  
Disco Cosmo  
Sour Cherry Negroni  
  
**Non-alcoholic**  
Sour Cherry Nograni  
Steady Pete's Ginger Brew  
Maiden Mule  
Pineapple Soda  
  
**Nightcaps / Digestif**  
Praline Irish Coffee  
Amalfi Sgroppino  
Wake Up Call

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

## GIFTS

**Books**  
Hawksmoor at Home  
Hawksmoor Restaurant & Recipes  
  
**Gift Cards**  
€50 gift card  
€100 gift card  
*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, Cantina di Gambellara, Durello Spumante, NV  
Champagne Palmer Brut Reserve, NV  
Champagne Billecart-Salmon Rosé, NV  
Champagne Brut Reserve, 1er Cru, JM Gobillard, NV (Magnum)

## WHITE

Pinot Grigio, 'Valparadiso', Fattori, Veneto, Italy, 2021  
Chardonnay, Beaujolais-Villages Blanc, Dominique Morel, 2023  
Alvarinho, 'Granit', Quinta Soalheiro, Portugal, 2022  
Sancerre, Domaine la Clef du Récit, Anthony Girard, France 2021  
Saint-Aubin 1er Cru, 'Murgers des Dents de Chien', Domaine Larue, 2021  
Viré-Clessé, Domaine André Bonhomme, Burgundy, 2020 (Magnum)

## RED

Rioja Joven, Real Agrado, Spain, 2019  
Dom Rafael, Mouchão, Alentejo, Portugal, 2020  
Malbec, 'Hawksmoor Blend', Pulenta Estate, Mendoza, Argentina, 2022  
Valpolicella Ripasso, 'Col de la Bastia', Fattori, Italy, 2019  
St Emilion Grand Cru, 'La Parcelle du Rocher', Francois Thienpot, 2017  
Malbec, Château de Cèdre, Cahors, France, 2016 (Magnum)  
Roda Reserva, Bodegas Roda, Rioja, Spain, 2017 (Magnum)

# DRINKS PACKAGES

Select package and quantity of white or red per group.  
NB. half a bottle of wine per person

## PACKAGE A

Tornai, Furmint 2023

Somló, Hungary

*or*

Quinta de la Rosa, 'Hawksmoor x La Rosa' 2022,  
Douro Valley, Portugal

Include an arrival drink

Beer

Prosecco

Champagne

## PACKAGE B

Selva Capuzza, 'Selva' Lugana 2022

Lombardy, Italy

*or*

Speri, Valpolicella Classico 2023  
Veneto, Italy

Include an arrival drink

Beer

Prosecco

Champagne

## PACKAGE C

Treuillet, "Pouilly-Fumé"

Sauvignon Blanc 2023, Loire, France

*or*

Hartenberg, Cabernet Sauvignon 2020  
Stellenbosch, South Africa

Include an arrival drink

Beer

Prosecco

Champagne

## COCKTAIL ADD-ONS

Ultimate Martini

Steakhouse Martini Sour

Cherry Negroni

Champagne Cocktail Old

Fashioned

Sour Cherry No-Groni 0%

Shirley T 0%

Wines and vintages subject to change.