

Mother's Day BRUNCH MENU

- •BACON, BREAKFAST SAUSAGE
 - SCRAMBLED EGGS
- BUILD YOUR OWN OMELETTE
- WAFFLES & FRUIT COMPOTES, WHIPPED CREAM
 HASHBROWNS
- CROISSANTS & TOAST WITH ACCOMPANIMENTS
 - CEASAR SALAD
- MIXED GREENS SALAD WITH HONEY & SCALLION VINAIGRETTE
- CAPRESE SALAD BOCCONCINI, ROMA TOMATOES, BASIL PESTO & BALSAMIC REDUCTION
 - SEARED MUSHROOM & COUS COUS SALAD WITH ARUGULA, SCALLIONS & GOATS CHEESE, WHITE BALSAMIC CINNAMON VINAIGRETTE
 - ROAST GARLIC, SCALLION & APPLEWOOD SMOKED CHEDDAR MASHED POTATOES
 - GRILLED ASPARAGUS, ZUCCHINI & MIXED PEPPERS
 - LEMON, DILL & BLACK GARLIC MARINATED CHICKEN WITH TZATZIKI
 - MUSHROOM & GARLIC SHRIMP PENNE ALFREDO
 - SALMON FILLETS WITH SUNDRIED TOMATO, ARTICHOKE & OREGANO COMPOUND BUTTER
- CARVED SLOW ROASTED PRIME RIB WITH YORKSHIRE PUDDING, FRESHLY GRATED HORSERADISH WITH RED WINE, CURRANT & ROSEMARY DEMIGLACE

HAWK RIDGE



- PEPPERONI & CHEESE PIZZA
- CHICKEN FINGERS WITH BARBEQUE OR PLUM DIPPING SAUCE
 - FRENCH FRIES & GRAVY

Mother's Hay BRUNCH DESSERTS

- HAWK'S STICKY TOFFEE PUDDING
- RED VELVET & CREAM CHEESE LAYER CAKE
- BLUEBERRY BEIGNETS WITH BACON SALTED CARAMEL
 - DECORATIVE FRUIT PLATTER WITH YOGURT & WHIPPED CREAM
 - ASSORTMENTS OF CHEF'S SELECTED TREATS

HAWK RIDGE

GOLF • CLUE