

FAWSLEY HALL

HOTEL & SPA

FAWSLEY, NORTHAMPTONSHIRE

Three course private dining sample menu

Pea and pancetta soup

Truffle oil

Goats' cheese panna cotta

Marinated beetroot, balsamic, sorrel

Ham hock & parsley terrine

Apple purée, pickled cauliflower

Fillet of bream

Spinach, parsley mash, artichoke, red wine, sun-blushed tomatoes

Roast corn-fed chicken with creamed potato

French beans, baby onions, pancetta, button mushrooms, parsley

Mushroom & truffle arancini (v)

Baby spinach, asparagus, parsley sauce

Chocolate & salted caramel pot

Mandarin sorbet

Raspberry mousse

Ginger crumbs, lemon ice

New York cheesecake

Spiced pears, blackcurrant mascarpone

£45 per person

Hand PICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Inclusive of VAT at current rate.

FAWSLEY HALL

HOTEL & SPA

FAWSLEY, NORTHAMPTONSHIRE

Five course sample tasting menu

Pea and pancetta soup

Truffle oil

Smoked haddock fish cake

Brown shrimps, citrus butter

Pink grapefruit sorbet

Braised blade of beef with wholegrain mustard mash

Red onion marmalade, honey-roasted parsnip, red wine sauce

Chocolate & salted caramel pot

Mandarin sorbet

£55 per person

Hand PICKED
HOTELS

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