

FAWSLEY HALL

— HOTEL & SPA —

EASTER SUNDAY LUNCH MENU

TO INDULGE

Glass of Bruno Paillard Brut Première Cuvée NV £13

Glass of Bruno Paillard Rosé Première Cuvée NV £18

TO START

Roasted cherry vine tomato soup, truffle, crouton, basil oil

John Ross smoked salmon, pickled cucumber, lime Crème Fraîche, caviar

Salt-baked celeriac, apple and rosemary jam, black truffle, pickled celery, pine nut dressing

Ham hock and pea terrine, honey and mustard gel, soft-boiled quail egg, pickled carrot

TO FOLLOW

Roasted saddle of spring lamb, goat's cheese, spinach and harissa stuffing

Roasted pork loin, apple sauce and crackling

Pan-fried sea bream, chervil crushed new potatoes, pea purée, brown shrimp Hollandaise

Basil-infused burrata, paella quinoa, roquito peppers, avocado, spiced kale

All roasts are served with roast potatoes, seasonal vegetables & cauliflower cheese

ON THE SIDE

Cotswold brie and pancetta dauphinoise £6.50

Parmesan and chive pomme duchess £6.50

TO FINISH

Lemon mousse, white chocolate whipped ganache, macerated blackberries

Blueberry crème brûlée, with lemon and vanilla shortbread

Vegan chocolate and cherry torte, raspberry sorbet (ve)

Dark chocolate mousse, caramelised banana, passionfruit ice cream, chocolate crumble

Artisan cheese, grapes, quince jelly, crackers

Selection of ice creams and sorbet

Three Courses £49.50

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. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.