

**FAWSLEY HALL**  
HOTEL & SPA  
FAWSLEY, NORTHAMPTONSHIRE

**Small Plates**

Spiced hummus, grilled flatbread	£4
Nocellara olives	£3.5
Rosemary & garlic focaccia, salted butter	£4
Pigs in blankets, honey & mustard sauce	£4
Salt & pepper squid, garlic aioli	£4
Coronation chicken bites, mango & coriander	£4

**To Share**

<b>Continental charcuterie board</b> Pickles & black truffle mustard	£20
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<b>Baked Tunworth cheese (v)</b> Fig chutney & wildflower honey	£18
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**Starters**

<b>Jerusalem artichoke &amp; horseradish soup (v)</b> Granny Smith apple, crispy shallots	£8
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<b>Oak smoked Scottish salmon</b> Heritage beets, herring roe, chive crème fraiche	£11
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<b>Ham hock croquette</b> Apple ketchup, chorizo, confit egg yolk	£9
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<b>Quince &amp; Oxford blue salad (v)</b> Black garlic, puffed grains & seeds	£8
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<b>Tandoori style mackerel</b> Cucumber, buttermilk, seaweed cracker	£10
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**Main Courses**

<b>Traditional turkey &amp; trimmings</b> Bacon & marjoram stuffing, Brussels sprouts	£18
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<b>Forest mushroom &amp; kale pithivier (v)</b> Parsley root, cep & haricot bean velouté	£20
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<b>Roasted pheasant</b> Parsnip, prunes, red cabbage & cacao nib	£25
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<b>Caramelised cauliflower (v)</b> Toasted barley & Keens Cheddar, crispy hens egg	£20
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<b>Fillet of stone bass</b> Salt baked celeriac, crispy squid, leek consommé	£23
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**From the Grill**

*Meat dishes served with slow-cooked plum tomato, garlic flat mushroom*

<b>100z Hertfordshire beef sirloin</b>	£25
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<b>Chateaubriand to share</b>	£60
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<b>Venison haunch steak</b>	£25
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<b>Lemon sole, parsley &amp; clam butter</b>	£25
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<b>Rump of Welsh lamb</b>	£22
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<b>Sauces</b> Peppercorn/Béarnaise/Red wine jus	£2.5
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**Sides £4.50 each**

Skin on fries, baconnaise  
Fawsley salad, black garlic, vinaigrette  
Tender stem broccoli, Hollandaise & chilli  
Spiced braised red cabbage  
Pomme purée  
Colston Bassett cauliflower cheese

**Desserts**

<b>Traditional Christmas pudding</b> Brandy sauce, clotted cream	£8
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<b>Warm tonka bean rice pudding</b> Poached rhubarb & pumpkin seed brittle	£9
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<b>Cherry panna cotta</b> Chocolate curd, kirsch cherries, chocolate soil	£9
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<b>Spiced poached pear</b> Ginger snap & toffee	£8
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<b>Chocolate truffle torte</b> Clementine, white chocolate & cardamom	£8
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<b>Selection of ice cream &amp; sorbets</b>	£5
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<b>Selection of four artisan cheeses</b> Festive chutney, fruit, crackers	£12
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**Dessert Wines & Ports**

<b>Dessert wines 125ml</b> Château D'arche Sauternes, France 2014	£13.50
Els Pyreneus Maury, Languedoc 2015	£10.25

<b>Ports 100ml</b> Warres Otima, 10yr old Tawny Port	£9
Warres Lbv Port, Douro 2007	£7.50

**Wine Recommendations**

<b>White</b> Pinot Bianco Alois Ladager	£40
Chablis Domaine Des Marronniers	£58
Sauvignon Blanc Spy Valley Marlborough	£45
<b>Red</b> Versant Pinot Noir Burgundy	£35
Tim Adams Grenache	£39
Catena Malbec Mendoza	£40

**An discretionary service charge of 10% will be added to your bill.**

This is a sample menu and subject to change. 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 are inclusive of VAT at current rate.