



Fawsley Hall Festive Menus

Christmas Day lunch menu

Amuse-bouche

Caramelised Jerusalem artichoke espuma

Crispy artichoke skin, yeast, compressed pears

To start

Smoked Gressingham goose breast

Foie gras, melon, pickled blueberries, puffed buckwheat

Seared scallop

Sous vide octopus, buttermilk bisque, sea vegetables, lemon oil

Main course

Roast Norfolk bronze turkey

Cranberry & brandy stuffing, goose fat roast potatoes, seasonal vegetables, jus

Slow-roasted fillet of Hertfordshire beef

Lemon thyme dauphinoise, braised oxtail, wild mushrooms, nasturtium oil

Lardo glazed fillet of halibut

Champagne Beurre Blanc, brown butter pomme purée, salsify, cranberries

Heritage beetroot pithivier

Salt-baked celeriac velouté, caramelised clementines, gingerbread tuile

Dessert

Traditional Christmas pudding

Brandy sauce, clotted cream, orange compote

Salted chocolate delicé

Yorkshire rhubarb, seeded brittle, vanilla bean ice cream

Selection of British cheeses

Fruit loaf, grape chutney, truffle honey, celery

Your choice of tea or coffee & petit fours

Hand PICKED
HOTELS



Christmas Eve dinner menu

To start

Roasted celeriac & chestnut velouté (v)

Candied chestnuts, pickled celery, smoked salt

Pressed pig cheek

Mushroom ketchup, confit leeks, crispy chicken skin

Chicken fat poached salmon

Compressed pineapple, cucumber ketchup, miso cones

Wild mushroom & apple tart (v)

Gorgonzola cream, crispy kale, micro herb salad

Cured Cornish mackerel

Jerusalem artichoke purée, pickled kohlrabi tagliatelle, dill oil

Main course

Hay-roasted venison

Salt-baked celeriac, baby beets, black pudding crumbs, venison jus

Sous vide monkfish

Cauliflower textures, cranberry jam, pomegranate dressing

Roasted guinea fowl

Egg yolk ravioli, black garlic purée, popped amaranth, game jus

Hake fillet

Caramelised chicory, beluga lentils, cauliflower crumbles, horseradish cream

Potato risotto (v)

Le Gruyère AOP cheese, crispy onions, black truffle

Dessert

Spiced sticky toffee pudding

Roasted black fig, toffee sauce

Crème brûlée

Cranberry biscotti, white chocolate crémeux

Dark chocolate & coconut brownie

Passion fruit mousse, coconut ice cream

Blueberry crumble cheesecake

Honey ice cream, winter berry compote

Artisan cheese selection

Pear & saffron chutney, celery, date & treacle loaf

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HOTELS



Boxing Day lunch menu

To start

Burnt cauliflower soup (v)

Confit tomato & curry oil

Chicken terrine, toasted brioche & tarragon mayonnaise

Homemade piccalilli, watercress salad

Baked British Camembert, red onion reduction (v)

Brussels sprouts, compressed grapes, quince & ginger chutney

Dorset crab cake

Sea buckthorn, carrot sorbet, radicchio salad

Confit duck salad

Soy-cured yolk, Swiss chard, frisée, candied orange

Main course

Slow-roasted Hertfordshire beef sirloin

Beef dripping roast potatoes, Yorkshire pudding, heritage carrots, red wine jus

Crispy Old Spot pork belly

Mustard pomme purée, caramelised apple, braised red cabbage, green peppercorn sauce

Dover sole

Mussel velouté, samphire, roasted Anya potatoes, keta caviar

Wild sea bass fillet

Wild mushroom risotto, cavolo nero, brown butter hollandaise

Beetroot Wellington & winter truffle sauce (v)

Grilled celeriac fondant, curly kale, crunchy green apple

Dessert

Croissant bread & butter pudding

Rum & raisin ice cream, chocolate sauce

Apple & blackberry crumble

White chocolate custard, clotted cream ice cream

Tonka bean panna cotta

Malt loaf crumb, poached winter berries

Classic tiramisu

Mascarpone & coffee cream, cherry sorbet

Artisan cheese selection

Celery, grapes, plum chutney & crackers

Hand PICKED
HOTELS



The Cedar Restaurant
Festive menu

Roasted parsnip velouté (v)

Compressed apple, parsley oil

Chicken liver parfait

Pickled vegetables, quince gel

Oak smoked Scottish salmon

Heritage beetroot, chive crème fraîche, herring roe

Pickled chestnut mushroom ravioli (v)

Pear & stilton

Roast turkey

Roast potatoes, cranberry & herb stuffing, seasonal vegetables

Slow roasted belly of pork

Parsnip, celeriac mash, red cabbage, thyme jus

Butternut squash & celeriac Wellington

Potato fondant, cauliflower velouté (v)

Lemon sole

Caper & shallot emulsion, crispy kale

Traditional Christmas pudding

Brandy sauce

Apple tart tatin

Brandy butter ice-cream, winter berries

Dark chocolate & caramel fondant

Vanilla cream

Cheese selection

Grapes, celery, festive chutney, crackers

Hand PICKED
HOTELS



The Cedar Restaurant
New Year's Eve Gala dinner menu

Celeriac & chestnut velouté
Pickled wild mushrooms

Hand dived scallops
Pancetta wrapped, pomme purée, crispy sage

Champagne sorbet
Winter berries

42 Day dry aged fillet of beef Wellington
Heritage carrots, braised oxtail, buttered greens

Dark chocolate and mandarin delice
Raspberry crumb, coffee ice cream

Hand PICKED
HOTELS