

FAWSLEY HALL

HOTEL & SPA

The Cedar Restaurant

Sunday Lunch



Two AA Rosettes For
Culinary Excellence

To Start

Pea & tarragon soup, courgettes, basil (v)

Smoked salmon, saffron fermented mooli, burnt orange, herb salad

Chicken liver parfait, red onion marmalade, toasted brioche

Tomato & mozzarella salad, rocket pesto, black olives, toasted seeds (v)

Selection of British charcuterie, rustic sourdough, pickles

Main Courses

Served with roast potatoes & seasonal vegetables

Roast sirloin of Hertfordshire beef, Yorkshire pudding, horseradish cream, watercress

Roast belly of middle white pork, apple sauce, pickled red cabbage

Roasted corn-fed chicken, peas a la Francaise, smoked bacon

Fillet of cod, brown shrimp, parsley & lemon butter, creamed potato

Cauliflower risotto, caramelised cauliflower, preserved lemon, red chicory, mint (v)

Desserts

Yoghurt panna cotta, rhubarb & pumpkin granola (v)

Lemon posset, strawberry compote, black pepper shortbread (v)

Apple & blackberry crumble, tonka bean custard (v)

Croissant bread & butter pudding, chocolate ice cream (v)

Artisan selection of cheese, crackers, celery, chutney, grapes

Two courses £25 per person

Three courses £32 per person

HandPICKED
HOTELS

An optional service charge of 10% 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. Prices inclusive of VAT at current rate.