

A Traditional Family Sharing Roast For The Table

2 Courses £25.00 per Person

3 Courses £32.00 per Person

Starters

Parsnip & Apple Soup, Herb Oil (V)

John Ross Jnr. Smoked Salmon, Lemon Capers, Shallots

Ham Hock & Chicken Terrine, Mustard Emulsion, Piccalilli

Mains

For the main course we bring out a sharing platter of

Two roast meats for the table to share:

(Choice of Two)

Roast Topside of Beef

Roast Leg & Breast of Chicken

Orchard Reared Pork Cutlet

All Served with Roast Potatoes and Yorkshire Puddings

Vegetable Selection

(Choice of Three included with Sharing Roast, Priced if Bought Additionally)

Glazed Carrots	£4
Tenderstem Broccoli	£3.5
Creamed Potatoes	£4
Buttered New Potatoes	£3.5
Cauliflower Cheese	£3.5
Honey Roasted Parsnips	£4
Braised red Cabbage	£3.5

Desserts

Dark Chocolate Brownie Banana Mousse, Clotted cream

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream

Baked New York Cheesecake Hibiscus & Juniper Anglaise,
Honeycomb Ice Cream



A la Carte Sunday Lunch

Starters

Parsnip & Apple Soup, Herb Oil (V) £8

Grilled Mackerel Mint Yoghurt, Compressed Cucumber
Curried oil £11

Goats Cheese Pannacotta, Beetroot Puree, Beetroot Salad (V) £9

Wild Mushroom Arancini, Sherry Vinegar,
Italian Vegetarian Parmesan, Smoked Garlic (V) £10

Chicken Caesar Salad Marinated Anchovies,
Croutons, Parmesan £8

Mains

Mediterranean Sea bass Leek fondue, Haddock Fishcake,
Broccoli, Chive Cream £15

Roast Topside of Beef, Yorkshire Pudding, Roast Potatoes,
Market Vegetables, Gravy £16

Roast Chicken Breast, Roast Potatoes, Market Vegetables,
Rosemary & Red Currant Sauce £17

Wild Mushroom Risotto, Kale, Herb Oil £14

Recommendations

White		Red	
Pinot Bianco Alois Ladager	£44	Versant Pinot Noir	
Chablis Domaine Des		Burgundy	£33
Marronniers	£49	Tim Adams Grenache	£37
Sauvignon Blanc Spy Valley		Cantena Malbec Mendoza	£38
Marlbrough	£43		

Desserts

Dark Chocolate Brownie Banana Mousse, Clotted Cream £8

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream £8

Set Vanilla Custard White Chocolate & Raspberry Crunch,
Raspberry Sorbet £8

Baked New York Cheesecake Hibiscus & Juniper Anglaise,
Honeycomb Ice Cream £9

Flour-Less Chocolate Cake, Espresso Sauce
& Chocolate Crumb £9.5

Selection of Artisan Cheeses Grapes, Chutney & Raisin Bread

Oxford Blue, Cobblers Nibble Mature Cheddar,

Rosary Ash Goats Cheese, Gubbeen, Brie De Meaux £12.5

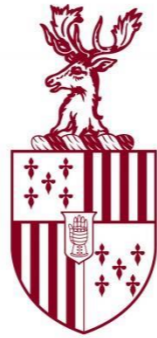
Dessert Wines & Ports

Dessert Wines	125ml	Ports	100ml
Château D'arche Sauternes, France 2014	£12.25	Warres Otima, 10yr Old Tawny Port	£8.5
Els Pyreneus Maury, Languedoc, France 2015	£10.25	Warres Lbv Port, Douro 2007	£7.5

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

*Hand*PICKED
HOTELS

BUILT FOR PLEASURE



FAWSLEY HALL