

FAWSLEY HALL

HOTEL & SPA

FAWSLEY, NORTHAMPTONSHIRE

Wedding Menus

The Wedding Breakfast is called that as it is the first meal together as married couple and is always a very important part of the day for our Couples!

A sit down meal is still the most popular option and our extensive menu selections allow you to structure your preferred menu for your Wedding and choose the number of courses you would like served. The menu price will be the total of the dishes chosen.

There is also the option to have a 2 course Vintage Afternoon tea for your Wedding Breakfast though if you have any other preferences for your meal that is not shown below please do just let us know.

A set menu does need to be chosen for your Wedding Breakfast (everyone has the same) though alternatives can be provided for dietary requirements if advised in advance.

One cannot think well, love well, sleep well, if one has not dined well
Virginia Woolf

CANAPES

Ideal to be served with your reception drinks, canapes can be selected from the lists below

Canapés

- Quail Egg Scotch Egg
- Anchovy & Olive Pissaladières
- Smoked Salmon & Cucumber Blinis
- Chicken Liver Mousse, Crouton, Gherkin
- Mushroom, Thyme & Garlic Bouchées (v)
- Herb & Lemon, Parmesan Arincini (v)
- Onion Bhajis (v)
- Lamb Kofta with Mint Riata
- Honey Glazed Cocktail Sausages
- Cheese Sablé, Sun Dried Tomato (v)
- Cucumber, Blue Cheese, Pancetta
- Prawn, Lime & Sesame Toasts

Luxury Canapés

- Wild Mushroom & Truffle Arancini (v)
- Blue Cheese, Mascarpone, Red Onion Quiche (v)
- Feta, Black Olive, Fennel Skewer (v)
- BBQ Pork Shoulder Dim Sum
- Mackerel, Beetroot, Crème Fraiche
- Monkfish, Pancetta & Rosemary, Skewers
- Filo Tartlet, Prawns & Chilli
- Mini Cottage Pie
- Tuna Ceviche on Rye Bread
- Cajun Chicken Brochette
- Prunes wrapped in Bacon

To Start

Soups are perfect as a starter or as an intermediary course

Honey Roast Pumpkin Soup with toasted Poppy Seeds

Roast Tomato and Pepper Soup, Basil Oil

French Onion Soup, Cheese Croute

Field Mushroom Soup, Tarragon Cream

Sweet Corn and Chilli Soup, Chorizo Oil

Pea and Pancetta soup, Truffle Oil

Brixworth Pate

Spiced Plum Chutney and Brioche

Grilled Vegetable Antipasti (v)

Pesto, Bocicini

Beetroot Cured Salmon

Cucumber Salad, Watercress

Goats Cheese Panna Cotta

Marinated Beetroot, Balsamic, Red Vein Sorrel

Ham Hock & Parsley Terrine

Apple Puree, Pickled Cauliflower

Seared Mackerel

with Marinated Vegetables & Saffron Dressing

Cantaloupe & Galia Melon,

Roasted Fig, Red Wine Syrup (v)

Crayfish & Potato Salad,

Avocado, Cocktail Sauce

Home Smoked Duck Breast

Blood Orange Gel, Red Vein Sorrel

Smoked Haddock Fish Cake

Brown Shrimps, Citrus Butter

Vine Tomato Tart

Black Olive & Basil, Rocket

Sorbets

Vodka, Celery & Thyme

Pink Grapefruit and Champagne

Gin and Tonic with Lemon

Cranberry with Peach Schnapps

Orange and Chardonnay

Fish Courses

The following dishes can be chosen as a main course or as an intermediary fish course.

Smoked Haddock & Saffron Risotto
English Mustard Cream

Fillet of Bream, Spinach, Parsley Mash, Artichoke
Red Wine, Sun-blushed Tomatoes

Roast Cod, Citrus Potato, Spinach
Ratatouille, Paprika & Dill Butter

Red Mullet, Couscous, Avocado
Red Pepper Coulis, Rocket Salad

Roast Monkfish, Herb & Truffle Gnocchi
Wild Mushrooms, Spinach, Red Wine Sauce

Fillet of Seabass, Crab Croquette,
Leek Fondue, Chive Cream

The Main Event

Roast Corn-fed Chicken with Creamed Potato
French Beans, Baby Onions, Pancetta, Button Mushrooms, Parsley

Slow Roasted Shoulder of Lamb with Ratatouille
Grilled Courgette, Fondant Potato, Thyme Sauce

Braised Blade of Beef with Wholegrain Mustard Mash
Red Onion Marmalade, Honey Roasted Parsnip, Red Wine Sauce

Spiced Slow-cooked Pork Belly, Roast Cauliflower
Potato & Sage Croquette, Roasted Carrot, Sage Jus

Spiced Duck Breast, Red Cabbage,
Carrot and Star Anise Puree, Anna Potato, Port Jus

Traditional Roast Sirloin of Beef, Roast potatoes,
Yorkshire Pudding, Watercress and Red Wine Sauce

Herb Crusted Rack of Lamb, Dauphinoise Potato
Puy Lentils, Shallot Puree, Tomato & Rosemary

Roasted Loin of Venison, Poached Pear, Parsnip
Savoy Cabbage, Fondant Potato, Burgundy Sauce, Chocolate Oil

(Duck, Sirloin of Beef, Rack of Lamb and Venison are served medium)

Vegetarian Main Courses

Mushroom & Truffle Arinicini **(V)**
Baby Spinach, Asparagus, Parsley Sauce

Potato and Onion Tart Tatin **(V)**
Roasted Roots, Chive Cream

Stuffed Peppers, Couscous **(V)**
Grilled Aubergine, Courgette, Balsamic Vinaigrette

Butternut Squash Risotto **(V)**
Kale, Parmesan Style Cheese & Lemon

Open Poppadum with Vegetable Tikka **(V)**
Cumin Rice, Coriander

Your main course is accompanied by mixed seasonal vegetables, served in bowls 'family style'.
If Roast root vegetables are preferred this will be a £2 p/bowl supplement.

The Dessert

Chocolate & Salted Caramel pot
Vanilla Ice Cream

Raspberry Mousse
Ginger crumbs, Lemon Ice

New York Cheesecake
Spiced Pears, Blackcurrant Mascarpone

Summer Pudding
Clotted Cream

Lemon Posset, Strawberry Jelly
White Chocolate & Raspberry Crunch

Lime Curd Tart, Thyme Syrup
Passion Fruit & Mango Sorbet

Banana Mousse, Salted Caramel
Chocolate Brownie

Chocolate Marquise
Coffee Soil, Honeycomb Ice Cream

Milk Chocolate Rum & Raisin Tart
Orange Mascarpone

Dark Chocolate & Coffee Delice,
White Chocolate Mousse, Espresso Cream

Cheese Course

Artisan Cheese Plate Selection
Regional Cheese Board, Grapes, Biscuits

Coffee

Served with truffles

- Above prices cannot be guaranteed if wedding is some time away and therefore may be subject to increase due to market conditions
- All ingredients may not be listed for menu items. If more information about allergens is required, please ask a member of the team.