

FAWSLEY HALL

HOTEL & SPA

SUNDAY LUNCH MENU

TO START

Ham hock terrine

Petit pickled vegetables, honey and mustard gel, Pink Lady apple

Wild mushroom fricassé

Toasted brioche, soft poached hen egg (V)

Smoked salmon rilette

Horseradish, avocado, pickled cucumber

TO FOLLOW

Roasts

Roast sirloin of beef, Yorkshire pudding

Roasted loin of pork, crackling, apple sauce

All roasts served with roast potatoes, seasonal vegetables and cauliflower cheese

Mains

Pan-fried sea bream, tarragon crushed potato, asparagus, warm tartare

Basil-infused burrata, Roquito peppers, avocado, spiced kale (V)

Side Dishes £5

Seasonal vegetables, duck fat roast potatoes

TO FINISH

Classic crème brûlée

Vanilla shortbread

Baked cheesecake

Berry compote, honeycomb ice cream

Dark chocolate brownie

Caramel sauce, vanilla ice cream

Artisan cheese,

Plum chutney, quince jelly, crackers

Selection of ice creams and sorbet

3 courses £45 per person

*Hand*PICKED
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% 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. Adults need around 2000 kcal per day.