

# FAWSLEY HALL

HOTEL & SPA

## 5 COURSE TASTING MENU

£60.00 per person

**£50.00 per person to include wine flight\***

### A TASTE OF

#### Celeriac (vg)

Celery, truffle, rosemary, pine nut  
(kcal 187)

**\*Belstar Prosecco, Italy**

### TO START

#### Sea trout

Sardine, beetroot, samphire, roe  
(kcal 604)

**\*Chateau de Berne Rose, France**

### TO FOLLOW

#### Jerusalem artichoke (V)

Bulgur wheat, buttermilk, pear, horseradish, dill  
(kcal 672)

**\*A20 Albarino, Spain**

### THE MAIN EVENT

#### Pork

Carrot, smoked ginger, apple, sea beet  
(kcal 501)

**\*Spy Valley Pinot Noir, New Zealand**

### TO FINISH

#### Dark chocolate mousse

Served with banana, passion fruit ice cream  
(kcal 498)

**\*Chateau Suduiraut-Bordeaux, France**

*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.