

FAWSLEY HALL

— HOTEL & SPA —

TASTING MENU

£80.00 per person

£65.00 per person to include wine flight*

A TASTE OF

Jerusalem artichoke (V)

bulgur wheat, buttermilk, pear, horseradish, dill
(kcal 1672)

Howard's Folly, Alvarinho, Portugal

TO START

Quail

butternut squash, chorizo, pomegranate, sage
(kcal 604)

Jean-Luc Mouillard 'Sur La Cour' Trousseau, Jura, France

TO FOLLOW

Mackerel

fennel, pesto, carrot, minestrone
(kcal 672)

Stefan Pratsch Grüner Veltliner, Austria

THE MAIN EVENT

Pork

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

Caythorpe, Pinot Noir, New Zealand

TO FINISH

Chocolate

passion fruit, meringue
(kcal 498)

Kikelet Tokaji, Szamorodni, Hungary

*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.