

FAWSLEY HALL

— HOTEL & SPA —

Welcome to The Cedar Restaurant

Great food is at the heart of Fawsley Hall Hotel. The Cedar Restaurant boasts a 2 AA Rosette award for culinary excellence and the dishes that we create use only the finest of local ingredients.

Located in the Tudor South wing, the dining space was built in the early 16th century and displays many charming features of the Tudor era, with beamed ceilings, exposed brickwork and Tudor stone fireplace.

Fawsley Hall Hotel is part of the Hand Picked Hotels collection. We invite you to make yourself at home, indulge in our gourmet menu, sample some of our Sommelier's wine pairings or simply choose a bottle from our expertly chosen wine list.

I wish you a very enjoyable dining experience with us.

Joe Gould
Head Chef



Two AA Rosettes for
Culinary Excellence

*Hand*PICKED
— HOTELS —



Two AA Rosettes for
Culinary Excellence

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— HOTELS —

SEASONAL MENU

BREAD COURSE

Selection of homemade bread and Chef's accompanying butter (kcal 315)

STARTERS

Confit celeriac (V) £14

truffle, pine nut, celery, apple
(kcal 361)

Smoked Salmon £15

beetroot, mascarpone, horseradish, cucumber, roe
(kcal 604)

Jerusalem artichoke (V) £11

smoked oil, onion ash, artichoke crisp
Add royal Siberian oscietra caviar £9.50
(kcal 672)

Cauliflower (V) £15

blue cheese, balsamic, crispy onions
(kcal 444)

Ham Hock £15

apple, pickled vegetables, quail egg, honey & mustard
(kcal 422)

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.

FAWSLEY HALL

HOTEL & SPA

A SHORT HISTORY OF FAWSLEY HALL

Fawsley was a Royal Manor as early as the 7th century, it being the headquarters of administrative and ecclesiastical matters for 12 settlements. The area was hunted by royals from the nearby Anglo Saxon palace at Weedon but there was no hunting lodge before the end of the 8th century.

The earliest part of the house is the Tudor south wing built by Richard Knightley in the early 16th century. The hotel restaurant now occupies most of the ground floor of the south wing. The early house is exceptional in that it contains two kitchens, each having a large back fireplace served by a common chimney. Above the kitchen, which has a door opening into the courtyard, is the room in which Elizabeth I slept during her visit in 1575. Following the completion of the South Wing, three further wings were soon added. These were the Great Hall, Brew House and Gate House thereby forming an inner courtyard.

After the auction of its contents in 1914, the house was requisitioned by the army during the First World War and afterwards only skeleton staff lived there. It was again requisitioned in the Second World War, and in the 1950s and 60s a timber company leased the building as a workshop. Further deterioration occurred following the departure of the timber company. Its sorry state was highlighted when Fawsley Hall was featured in an exhibition at the Victoria and Albert Museum entitled 'The Decline of the English Country House'.

In 1975 it was purchased by successful entrepreneurs and antiques dealers, Mr and Mrs E A Saunders. The monumental task of restoring the house continued until the recession of the late 1980s.

Work restarted again in 1996 when a consortium, including the Saunders, reinvested in the building and created the wonderful hotel that it is today.

Delight in a dining experience tailored just for you !
Our talented chefs are eager to accommodate your dietary needs , whether it is dairy free, gluten free, or vegan. Simply share your preferences with a team member, and we will ensure dish is crafted to your taste.

I know I have the body of a weak and feeble women, but
I have the heart and stomach of a king, and a king of
England, too.

Elizabeth I
1533 - 1603

SEASONAL MENU

MAIN COURSES

Pork £32

Parsnip, wholegrain mustard, spinach, carrot, cider jus
(kcal 526)

Turkey £35

roast potatoes, celeriac, bacon, broccoli, stuffing, gravy
(kcal 564)

Hake £32

pomme puree, lemon, tatar, leek, swede
(kcal 577)

Burrata (V, Ve) £30

saffron quinoa, roquito pepper, avocado, kale, basil
(kcal 518)

Hen of the Woods (V, Ve) £30

broccoli, sweetcorn, shallot, port
(kcal 630)

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SEASONAL MENU

DESSERTS

Treacle Tart £13
butterscotch, Christmas pudding ice cream
(kcal 429)

Dark Chocolate Fondant £13
caramel, vanilla ice cream
(kcal 591)

Apple Crumble £13
quince, snowball ice cream
(kcal 631)

Pear £13
honeycomb, berry compote
(kcal 899)

Three Cheeses £21
Five Cheese £27
quince, violet mustard, apple chutney, crackers
(kcal 501)

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SEASONAL MENU

SPECIALITY COFFEE & PETIT FOURS £16

Irish Coffee

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

Calypso Coffee

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

Café Disaronno

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

Baileys Coffee

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

REGULAR COFFEE & PETIT FOURS £8

Double Espresso (kcal 0)
Americano (kcal 0)
Latte (kcal 97)
Cappuccino (kcal 65)

English Breakfast
Earl Grey
Fresh Mint
Chamomile

All our teas and coffees are sustainably certified and ethically sourced. We work closely with fish and seafood suppliers who promote the use of MSC-sustainable alternatives.

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