

FAWSLEY HALL

— HOTEL & SPA —

SUNDAY LUNCH MENU

TO INDULGE

Glass Bruno Paillard Brut Première Cuvée NV £13
Glass Bruno Paillard Rosé Première Cuvée NV £18

TO START

Jerusalem Artichoke Soup, Onion Ash,, smoke oil
Wild mushroom risotto, beetroot, blue cheese, pear.
Ham Hock Terrine, Honey & Mustard Gel, Petit Pickled Vegetables, Sourdough Toast
Confit Salmon, Spiced Lentils, Red Cabbage, Apple & Vanilla Puree

TO FOLLOW

Roast sirloin of Hertfordshire beef, Yorkshire pudding, horseradish cream. (£4.50 supplement)
Roast Loin of Pork, Crackling, Apple Sauce
Pan fried salmon, crab crushed new potatoes, semi dried tomatoes, baby leek, lobster bisque.
Basil infused burrata, paella quinoa, roquito peppers, avocado, spiced kale.
All roasts served with roast potatoes, seasonal vegetables & crushed swede.

ON THE SIDE

£5 Seasonal vegetables, | £5 Duck fat roast potatoes

TO FINISH

Baked Cheesecake with Berry Compote & Honeycomb Ice Cream
Raspberry crème brûlée, vanilla shortbread.
Vegan chocolate and cherry torte, raspberry sorbet.
Chocolate & Ginger Mousse, Salted Caramel, Champagne Sorbet
Artisan cheese, grapes, quince jelly, crackers.
Selection of Ice Creams & Sorbet

Three Courses £37.5

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.