

Buffet & Parties



FAIRLAWNS



WELCOME DRINK

The following are available to add on if you wish:

Prosecco **£7.50 per glass**

Birra Moretti **£4.80 per bottle**

House Wine **£6.45 per glass**

Classic or Pink House 178 G&T Station **£7.85 per glass**

Passionfruit or Espresso Martini Tray **£9.25 per glass**

Pink Lemonade Spritz **£4.75 per glass**

ROOM CAPACITIES

Cedar Room: **25-45 guests**

Orchard & Willow Rooms: **30-50 guests**

Orchard, Willow & Garden Rooms: **50-120 guests**

Party package only refer to back page

ROOM HIRE

Cedar Room: **£175**

Orchard & Willow: **£200**

Orchard/Willow & Garden Rooms: **£275**

If numbers fall below advised capacity, an additional charge will apply.

DIETARY REQUIREMENTS

We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food, we cannot fully guarantee it.

APPOINTMENTS

If you wish to view the rooms and to meet us then please email **events@fairlawns.co.uk** to make an appointment.

PRICES

The published prices are valid until February 2025.
We ask that all guests in attendance are catered for.

CANAPÉS

Upgrade to include canapés

Select a choice of **3 for £6.00** or choice of **5 for £9.50**

Pigs in blankets honey & mustard vinaigrette

Salt & vinegar layered chips (v)

Crispy tiger prawns firecracker chimichurri

Wye valley smoked salmon open sandwich

Sun dried tomato arancini (ve)

Parmesan sable biscuit whipped goats cheese, beetroot jam

Chicken & chorizo croquette saffron aioli

South Indian bhaji coriander chutney

WINES

Our recommendations are below however we have a larger list upon request

WHITE

Cintila Branco (Peach, Apple, Lemon) **£23**

Pinot Grigio (Lime leaf, Lemon, Apricot) **£31.50**

Sauvignon Blanc NZ (Tropical fruit, Honeydew, Gooseberry) **£35**

PINK

Cintila Rosado (Strawberry, Soft, Round) **£23**

Pinot Grigio Blush (Cherry, Strawberry, Fresh) **£30**

Pink Primitivo (Delicate, Red berries, Apricot) **£31.50**

RED

Cintila Tinto (Juicy plum, Blackberry, Soft) **£23**

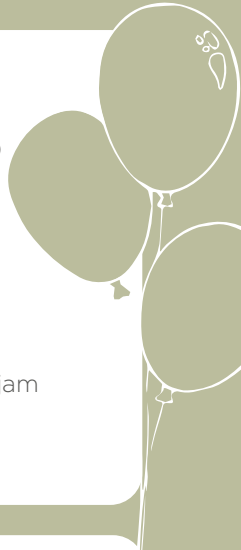
Pinot Noir (Red Cherry, Juicy, Smoke) **£29.50**

Not Another Lovely Malbec (Raspberry, Plum, Elegant) **£37.50**

BUBBLES

Prosecco (Elegant, Green apple, Citrus) **£32**

Chalklands Classic Cuvee (White flowers, Citrus, Pear) **£52**





CARVED BUFFET £28.95

Lemon & herb roasted turkey

Honey glazed ham

Garlic & herb Hasselback potatoes

Classic Caesar salad

Heritage tomato, red onion & feta salad

Homemade coleslaw

Freshly baked bread rolls

Vegetarian pre-order option: Roasted squash & lentil Wellington (v)

Raspberry cheesecake

INDIVIDUAL POTS £29.95

Homemade buttermilk chicken sliders

Mini beef & horseradish Yorkshire puddings

Fish & chips, tartare sauce

Lamb kofta skewers, tzatziki, coriander

Vegan chicken tikka skewer, mint yoghurt, pomegranate (ve)

Mediterranean chickpea salad (ve)

Fried mini doughnuts, cinnamon sugar & chocolate sauce



DRESSED BUFFET £34.50

MEAT & FISH

Choose three

Lemon & herb roasted turkey

Honey & mustard roasted ham

Sirloin of beef (£3.00 supplement)

Roasted salmon Wellington

Lemon & paprika baked cod

Marinated chicken and vegetable skewers

Vegetarian pre-order option: Roasted squash & lentil Wellington (v)

POTATOES

Choose one

Crispy garlic & herb Hasselback potatoes

New potatoes, parsley butter

Garden herb potato wedges

Creamy dauphinoise potatoes

SALADS

Choose three

Heritage tomato & red onion & feta (v)

Pesto pasta salad (ve)

Caesar salad (v)

Goats cheese, fig and beetroot salad (v)

Roasted chimichurri carrots (v)

Grilled corn & avocado salad (ve)

Classic coleslaw salad (ve)

PUDDINGS

Choose two

Raspberry cheesecake

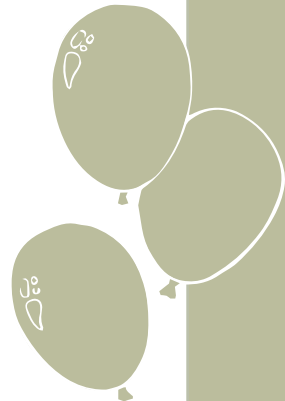
Lemon tart

Chocolate brownie

Cheese platter (£3.00 supplement)

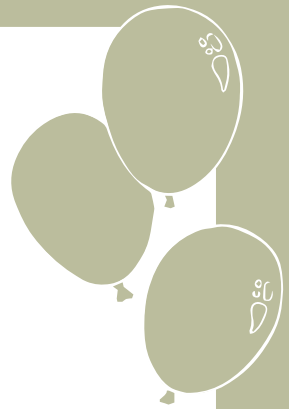
Salted caramel & Biscoff blondies

Fried mini doughnuts, cinnamon sugar & chocolate sauce



CURRY £32.50

Lamb Rogan josh
Chickpea & spinach dhal
Chicken bhuna
Vegetable samosa
Basmati rice
Cucumber & mint salad
Garlic naans, cooling yogurts



Coconut panna cotta, mango compote, pistachio crumb

ADDITIONS

Prices charged per person

Chicken goujons, garlic mayonnaise - £4.50

Homemade scotch eggs - £5.00

Smoked salmon & chive quiche crème fraiche - £3.50

Local cheese & cracker board - £3.50

Fairlawns ice cream bike, choice of 2 flavours - £3.50

House Champagne Toast £55.00 per bottle

Tea and coffee £4.00 per person

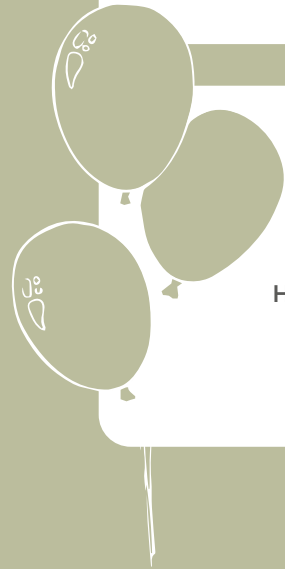
CHILDREN'S MENU £20

Plated meal for ages 10 and under

Cheesy garlic ciabatta

Homemade chicken goujons, skinny fries & peas

Chocolate brownie sundae



THE PARTY PACKAGE

Garden, Orchard and Willow rooms only

Thursday, Friday & Sundays **75-150 guests** Saturdays **100-150 guests**

Menus include prosecco or bottled beer welcome drink and room hire

GRILL £26.50

Fairlawns beef sliders, fries
Fish taco, slaw, sriracha mayo

Peppered pork hot dogs, fries
Crispy halloumi burger,
Chipotle mayo

CURRY NIGHT £26.50

Lamb rogan josh
Sweet potato masala fries
Chicken bhuna

Vegetable samosa
Basmati rice

FRESH PIZZA £25.50

Choose 3

served with seasoned potato wedges

Nduja, salami, honey drizzle, mozzarella, wild rocket
Piri-Piri chicken, mozzarella, guacamole, sour cream
Wild mushrooms, ricotta, sun dried tomatoes, garlic oil
Pulled chicken, chorizo, chilli oil, sweetcorn, red onion
Classic margherita, tomato sauce, mozzarella, basil
Goats' cheese, spinach, red onion, basil pesto
Honey and mustard glazed ham, mozzarella, pineapple

ADDITIONS

Fried calamari £3.50
Seasonal cheesecake bite £3
Bang bang cauliflower £4
Caesar salad pots £3.75

**Chilli butter corn brushed with
lime and coriander butter** £4
Pistachio kulfi cones £4
Coleslaw pots £3.50

Fairlawns ice cream bike £3.50 - *choice of 2 flavours*

MIDLANDS PRO DJ £495

