



ROOM CAPACITIES

Cedar Room: **25-40 guests**

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

Should numbers fall below the advised capacities,
additional room hire charges apply.

ROOM HIRE

You have the function room for 4 hours from time of arrival

Cedar Room: **£175**

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

*If you wish to extend the facilities beyond 4 hours
an hourly rate is charged according to availability*

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

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

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**

Martini Tray **£9.25 per glass**

Pink Lemonade Spritz 0% **£4.75 per glass**

CANAPÉS

Upgrade to include canapés

Select a choice of **3 for £6** 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

CARVED BUFFET £28.95

Lemon & herb roasted turkey

Honey glazed ham

Garlic & herb Hasselback potatoes

Classic Caesar salad

Heritage tomato, red onion & feta salad

Freshly baked bread rolls

Homemade coleslaw

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

Raspberry cheesecake

DRESSED BUFFET £34.50

Meat & Fish - choose 3

Sirloin of beef (£3 supplement)

Salmon Wellington

Lemon & herb roasted turkey

Honey glazed ham

Chicken & vegetable skewers

New potatoes, parsley butter

Heritage tomato, red onion & feta salad

Classic Caesar salad

Grilled corn & avocado salad

Classic coleslaw

Lemon tart

Chocolate brownie





HOMEMADE AFTERNOON TEA £28.50

Selection of finger sandwiches:

Vintage cheddar & pickle

Smoked salmon with cream cheese

Honey roast ham

Free range egg & cress

Chef's 3 seasonal homemade dessert miniatures

Pork & apple sausage roll

Cheese & chive scone, savoury butter

Freshly baked scones, jam, Cornish clotted cream

SUNDAY ROAST 'POTS' £28.50

Roasted Sirloin beef stuffed Yorkshire pudding

Roasted chicken, sage & onion pot pie

Bangers & mash, rich onion gravy

Mini fish & chips, homemade tartare sauce

Apple & seasonal fruit crumble, vanilla custard

BUFFET 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

£3.50 PER PERSON

Choose 2 of the following flavours to be served
from our Fairlawns ice cream stall

Mint choc chip

Raspberry ripple

Fairlawns chocolate brownie

Classic vanilla

Toffee fudge





CHILDREN'S MENU £20

Aged 10 and under

Cheesy garlic ciabatta

Homemade chicken goujons, skinny fries & peas

Chocolate brownie sundae

