



Lunch / Dinner



FAIRLAWNS



## INCLUSIVE MENUS

Menus are priced to include a welcome drink and tea/coffee for each guest

## ROOM CAPACITIES

Cedar Room: **20-40 guests**

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

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

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

## ROOM HIRE

This room is allocated to you for 4 hours from time of arrival.

Cedar Room: **£175**

Orchard & Willow: **£200**

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

## 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.

## 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**

### BUBBLES

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

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

## CROWD-PLEASER £38.50

Monday - Sunday Lunch, Monday - Saturday Dinner

Pre-order required 7 days prior to arrival

Glass of prosecco upon arrival and tea/coffee to finish included

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### Vintage Cheddar & white onion tart

Welsh rarebit, apple chutney (V)

OR

### Roasted tomato soup

basil oil, garlic croutons (VE)(GF-req)

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### Thyme roast chicken breast, red wine jus

OR

### Roasted cod loin, chive beurre blanc sauce

served with creamy mash, roasted carrot, fine beans wrapped in pancetta

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### Chocolate brownie

honeycomb crumb, salted caramel ice cream (VE-req)

OR

### Raspberry cheesecake

Amaretto crumble

**Vegan main option:** Squash & lentil wellington, cumin gravy

## INDULGE £56.00

Mimosa & 2 canapes upon arrival plus tea/coffee to finish included

### Fairlawn's salmon pastrami

slow cooked beetroot, lemon caviar, sour-dough crisps

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### Roasted beef fillet (medium)

beef bon-bon, shallot puree, onion ash & creamy dauphinoise potatoes, Chimichurri roasted carrots served family style

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### Millionaires dark chocolate delice

salted caramel ice cream

Fish main alternative available to pre-order



## YOUR CHOICE £44.50

*Pre-order required 7 days prior to arrival*

**Glass of prosecco upon arrival and tea/coffee to finish included**

### **Pressed ham hock terrine**

breaded brie, compressed pineapple, piccalilli, sour-dough crisps,

OR

### **Smoked haddock fishcake**

curried cream leeks & pickled fennel

OR

### **Sun dried tomato arancini**

basil pesto, vegan parmesan, rocket salad (VE)

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### **Roasted Sirloin of beef**

OR

### **12 hour lamb shoulder**

served with dauphinoise potatoes, roast onion puree,  
carrot, tender stem broccoli and gravy

OR

### **Red onion tart tatin**

balsamic roasted tomatoes, feta (VE)

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### **Apple & almond tart**

vanilla ice cream & Calvados caramel

OR

### **White chocolate and strawberry profiteroles**

OR

### **Vegan dark chocolate tart**

raspberry sorbet (VE)

## MIDWEEK LUNCH £29.50

Monday - Friday

Glass of house wine on arrival

**Chicken Kiev**

Hasselback potatoes, side of Caesar salad

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**Lemon tart** (v)

raspberry sorbet

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**Tea and Coffee**

**Add a starter** (£7 supplement)

**Heritage tomato and mozzarella salad**, basil, balsamic pearls

## MIDWEEK DINNER £32.50

Monday - Thursday

Glass of prosecco or bottle of beer on arrival

**Slow cooked braised beef**

crispy beef fat hash brown, roasted carrot, parsley emulsion, red wine gravy (GF-req)

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**Sticky toffee Pudding**

popcorn, vanilla ice cream (VE-req)

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**Tea & Coffee**

**Add a starter** (£7.50 supplement)

**Smoked haddock fishcake**

curried cream leeks, pickled fennel





## EXTRA SHARING BOWLS

*Serves 5 guests*

**Cauliflower cheese** with sage & Parmesan topping **£17**

**Chimichurri roast carrots** **£13**

**Creamed cabbage & bacon** **£16**

**Duck fat roasties** **£15**

**Aldridge honey roasted parsnips** **£13**

## CHILDREN'S MENU **£20**

*Aged 10 and under*

**Cheesy garlic ciabatta**

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**Chicken goujons**, fries and peas

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**Chocolate brownie sundae**

## CHEESE BOARD CANAPES **£5.50 PER PERSON**

**Selection of three cheeses and sour-dough crackers**



FAIRLAWNS

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