



FAIRLAWNS HOTEL AND SPA

CHRISTMAS

in Restaurant 178

LUNCH: TUESDAY - FRIDAY 12.30PM - 3PM

DINNER: MONDAY - SUNDAY 6PM - 8.30PM

AFTERNOON TEA: TUESDAY - SATURDAY 12.30PM - 3PM

PRE-CHRISTMAS SUNDAYS: 12PM-4PM

CHRISTMAS EVE: 12.30PM - 2PM

BOOK VIA

WWW.FAIRLAWNS.CO.UK

01922 455122 (OPT. 1)

RECEPTION@FAIRLAWNS.CO.UK

£10 DEPOSIT PER PERSON REQUIRED FOR EVERY BOOKING

Lunch & Dinner

SEASONAL NIBBLES

Homemade sourdough, whipped salted butter £4

Chicken liver parfait tartlet, pear, chicken skin £8.5

Smoked hash browns, whipped crème fraiche, caviar (GF) £9

“Drunken Devils on horseback” £8.5

STARTERS

HAM HOCK TART, caramelised leek, gruyere, egg yolk puree, ip8 beer vinegar £10.5

CARROT & LENTIL SOUP, coriander oil, black sesame, crispy chilli onions (VE) £9

SMOKED SALMON PASTRAMI, salsa verde mayo, shaved fennel salad (GF) £12

TWICE BAKED CHEESE SOUFFLE, sherry mushroom sauce, parmesan crisp (V) £12

MAINS

CURRIED CAULIFLOWER RISOTTO, crispy bhaji, coriander oil (VE-req) £22.5

ROAST TURKEY, stuffing, chipolata, all the trimmings, gravy (GF-REQ) £19.5

ROAST SALMON, winter vegetables, mussel beurre blanc, samphire £24.5

BRAISED BEEF, confit garlic mash, glazed carrots, pickled onion jus (GF) £25.5

BUTTERED HALIBUT, sherry & mushroom sauce, parmenter potatoes, kale £32

GLAZED DUCK, confit duck leg parcel, duck fat potato, parsnip puree, aromatic jus £34

8OZ FILLET, skinny fries, crispy shallot, garlic butter, watercress (GF) £38.5

10OZ SIRLOIN, skinny fries, crispy shallot, garlic butter, watercress (GF) £32.5

SEASONAL SIDES (AVAILABLE TO PURCHASE ON THE DAY)

DESSERTS

WHITE CHOCOLATE & CRANBERRY BLONDIE, hibiscus sorbet £9

BAILEYS & SALTED CARAMEL CUSTARD TART, espresso sorbet £9

WINTER PEAR STICKY TOFFEE, butterscotch sauce, clotted cream (GF-req) £9

FIVE BRITISH CHEESES, quince puree, chutney (GF-REQ) £12.5

VANILLA CHEESECAKE, orange jelly, spiced blackberry compote £9

Festive Fixed Price Menu

LUNCH: MONDAY 29TH & TUESDAY 30TH DECEMBER
DINNER: SUNDAY 28TH - TUESDAY 30TH DECEMBER

2 COURSES £25 | 3 COURSES £30

STARTERS

HAM HOCK TART, caramelised leek, gruyere, egg yolk puree, ip8 beer vinegar
CARROT & LENTIL SOUP, coriander oil, black sesame, crispy chilli onions (VE)
SMOKED SALMON PASTRAMI, salsa verde mayo, shaved fennel salad (GF)

MAINS

ROAST TURKEY, stuffing, chipolata, all the trimmings, gravy (GF-REQ)
ROAST SALMON, winter vegetables, mussel beurre blanc, samphire
CURRIED CAULIFLOWER RISOTTO, crispy bhaji, coriander oil (VE-req)

DESSERTS

WHITE CHOCOLATE & CRANBERRY BLONDIE
VANILLA CHEESECAKE, orange jelly, spiced blackberry compote
WINTER PEAR STICKY TOFFEE, butterscotch sauce, clotted cream (GF-REQ)
PUDDING COCKTAIL: BAILEYS ESPRESSO MARTINI (£5 supplement)

SNACKS & SIDES AVAILABLE TO PURCHASE ON THE DAY



FAIRLAWNS HOTEL AND SPA

AFTERNOON TEA

in Restaurant 178

£31.5 PER ADULT | £18.5 PER CHILD (5 - 11)
TUESDAY - SATURDAY

SATURDAYS 6TH, 13TH, 20TH & 27TH
INCLUDE LIVE PIANO SESSION

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Afternoon Tea Menu

SAVOURIES

FESTIVE SAUSAGE ROLL

GOATS CHEESE & FIG TARTLET

SPICED HONEY GLAZED HAM, festive slaw

TURKEY & CRANBERRY, gravy mayo

TRUFFLED EGG MAYO, watercress

SCONES

2 PER GUEST - FRESHLY COOKED TO ORDER

SIGNATURE 178 BUTTERMILK

ORANGE & CINNAMON ROLL FLAVOURS

★ SERVED WITH CLOTTED CREAM & FESTIVE JAM

SWEET TREATS

GINGERBREAD MACARON, burnt orange gel

★ WHITE CHOCOLATE & CRANBERRY BLONDIE

CHERRY & MATCHA CHOUX BUN

CHRISTMAS CAKE, brandy caramel

*GLUTEN FREE AND VEGAN ALTERNATIVES
AVAILABLE*

*DIETARY REQUIREMENTS MUST BE NOTED UPON
BOOKING - WE CANNOT AMEND ON THE DAY*



FAIRLAWNS HOTEL AND SPA

PRE-CHRISTMAS SUNDAYS

in Restaurant 178

14TH & 21ST DECEMBER

£42.50 PER ADULT | £22.50 UNDER 11'S

INCLUDING PROSECCO SPRITZ, 3 COURSES & ENTERTAINMENT

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£10 DEPOSIT PER PERSON REQUIRED FOR EVERY BOOKING

Pre-Christmas Sunday Menu

STARTERS

HAM HOCK TART, caramelised leek, gruyere, egg yolk puree, ip8 beer vinegar
CARROT & LENTIL SOUP, coriander oil, black sesame, crispy chilli onions (VE)
SMOKED SALMON PASTRAMI, salsa verde mayo, shaved fennel salad (GF)
TWICE BAKED CHEESE SOUFFLE, sherry mushroom sauce, parmesan crisp (V)

ROASTS

*SERVED WITH ALL THE TRIMMINGS & UNLIMITED GRAVY**

TURKEY BREAST, onion & cranberry stuffing (GF-REQ)

SIRLOIN OF BEEF, Yorkshire pudding (GF-REQ)

HONEY GLAZED HAM, burnt apple puree

MAINS

CURRIED CAULIFLOWER RISOTTO, crispy bhaji, coriander oil (VE-req)

ROAST SALMON, winter vegetables, mussel beurre blanc, samphire

SEASONAL SIDES

(AVAILABLE TO PURCHASE ON THE DAY)

DESSERTS

WHITE CHOCOLATE & CRANBERRY BLONDIE

BAILEYS & SALTED CARAMEL CUSTARD TART, espresso sorbet

WINTER PEAR STICKY TOFFEE, butterscotch sauce, clotted cream (GF-REQ)

FIVE BRITISH CHEESES, quince puree, chutney (GF-REQ)

CHRISTMAS PUDDING, brandy sauce, cranberries (GF-REQ)(VE)

**OUR DONT BE SHY POLICY MEANS IF YOU NEED MORE - JUST ASK!*

Christmas Eve Menu

SEASONAL NIBBLES

Homemade sourdough, whipped salted butter £4

Chicken liver parfait tartlet, pear, chicken skin £8.5

Smoked hash browns, whipped crème fraiche, caviar (GF) £9

“Drunken Devils on horseback” £8.5

STARTERS

HAM HOCK TART, caramelised leek, gruyere, egg yolk puree, ip8 beer vinegar £10.5

CARROT & LENTIL SOUP, coriander oil, black sesame, crispy chilli onions (VE) £9

SMOKED SALMON PASTRAMI, salsa verde mayo, shaved fennel salad (GF) £12

TWICE BAKED CHEESE SOUFFLE, sherry mushroom sauce, Parmesan crisp (V) £12

MAINS

CURRIED CAULIFLOWER RISOTTO, crispy bhaji, coriander oil (VE-req) £22.5

ROAST TURKEY, stuffing, chipolata, all the trimmings, gravy (GF-REQ) £19.5

ROAST SALMON, winter vegetables, mussel beurre blanc, samphire £24.5

BRAISED BEEF, confit garlic mash, glazed carrots, pickled onion jus (GF) £25.5

FESTIVE CLUB SANDWICH, turkey, cranberry sauce, sage & onion mayo, smoked bacon, pig in blanket, gravy dipping pot £14.5

‘COWS IN BLANKETS’, confit garlic mash, onion gravy £20.5

8OZ FILLET, skinny fries, crispy shallot, garlic butter, watercress (GF) £38.5

10OZ SIRLOIN, skinny fries, crispy shallot, garlic butter, watercress (GF) £32.5

SEASONAL SIDES

(AVAILABLE TO PURCHASE ON THE DAY)

DESSERTS

WHITE CHOCOLATE & CRANBERRY BLONDIE £9

VANILLA CHEESECAKE, orange jelly, spiced blackberry compote £9

WINTER PEAR STICKY TOFFEE, butterscotch sauce, clotted cream (GF-REQ) £9

FIVE BRITISH CHEESES, quince puree, chutney (GF-REQ)