



Wakes



FAIRLAWNS



ROOM CAPACITIES

Cedar Rooms: **20-50 guests**

Garden Rooms: **50-180 guests**

ROOM HIRE

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

Charges are as follows:

Cedar Room: **£195**

Garden Rooms: **£325**

To extend the facilities beyond 4 hours, an hourly rate is charged subject to availability.

INCLUSIVE MENUS

All menus include a welcome drink per person, choice of:

Glass of red, white or blush house wine or orange juice

Plus a self-serve tea & coffee station.

DIETARY REQUIREMENTS

Although we have taken detailed 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 January 2027.
We ask that all guests in attendance are catered for.



FINGER BUFFET £29.50

Arrival drink

Pork sausage rolls, apple puree
Homemade cod goujons, tartare sauce

Selection of finger sandwiches:

Vintage cheddar & pickle
Egg mayo & watercress
Roasted ham & mustard

Garlic & herb roasted chicken skewers
Seasoned wedges, sour cream & chive dip
Tomato, red onion & feta salad

Homemade chocolate brownie

Tea & coffee station

Vegetarian and vegan adaptation available upon request

ADDITIONS

Prices charged per person

Chicken goujons, garlic mayonnaise *£6.00*

Homemade scotch eggs *£6.50*

Smoked salmon tartlet, lemon crème fraiche *£6.00*

Local cheese and cracker board *£6.00*

Pork Pie *£4.00*

Samosas, tamarind chutney, mint yogurt *£4.00*





HOT CARVED BUFFET £34.00

Arrival drink

Lemon & herb roasted turkey
Honey glazed ham

Garlic roasted new potatoes
Heritage tomato, red onion & feta salad
Classic Caesar salad
Freshly baked bread rolls
Homemade coleslaw

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

Raspberry & white chocolate cheesecake

Tea & coffee station



AFTERNOON TEA £36.50

Arrival drink

Smoked salmon, dill, cream cheese

Honey roasted ham

Vintage cheddar & pickle

Free range egg & cress

Chef's 3 seasonal homemade dessert miniatures

Freshly baked plain & fruit scones, jam, Cornish clotted cream

Pork and apple sausage roll

Tea & coffee station



LUXURY CARVED BUFFET £55.00

Arrival drink & honey mustard chipolata canapes

Roast beef Sirloin

Salmon Wellington

Crispy garlic Hasselback potatoes

Classic Caesar salad

Baked beetroot, crumbled feta, pickled onion, balsamic glaze

Heritage panzanella salad

Freshly baked breads

Millionaire chocolate tart

Cheese station

Tea & coffee station



COCKTAIL CELEBRATION OF LIFE £25

Arrival drink & larger bites served canape style - choose 5 items
(minimum of 80 guests - Garden room only)

Pork & apple sausage rolls, burnt apple puree

Smoked salmon and dill cream cheese roulade

Wild mushroom arancini (ve)

Crispy layered potato chip, curry mayo, masala salt (v)

Maple glazed pigs in blankets, mustard mayo

Whipped goats cheese, parmesan sable, beetroot jam (v)

Chicken & chorizo croquettes, basil emulsion

South Indian bhaji, coriander chutney (ve)

Mini Yorkshire pudding, braised beef, horseradish

Crispy cod bites, homemade tartare

Tea & coffee station





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01922 455122 (Opt.4) | events@fairlawns.co.uk