



Our Cedar Room



FAIRLAWNS



LUNCH & DINNER

INCLUSIVE MENUS

Our menus are priced per person and include a welcome drink

ROOM CAPACITY

20 - 50 guests

Should numbers fall below our minimum, an additional room hire fee will apply

ROOM HIRE

£195

This is for 4 hours use of the room from time of arrival

APPOINTMENTS

If you wish to view our Cedar Room, please email the team
via **events@fairlawns.co.uk**

PRICES

All published prices are valid until January 2027

CANAPÉS

Upgrade your menu to include arrival canapes

Choice of 3 - £6.85 | Choice of 5 - £10.50

Pigs in blankets, honey mustard vinaigrette

Crispy layered potato, curry mayo, masala salt **(V)(GF)**

Heritage tomato tartlet, whipped feta, basil **(V)(GF-req)**

Sun-dried tomato arancini **(VE)**

Parmesan sable biscuit, whipped goats cheese, beetroot jam **(V)**

Chicken & chorizo croquettes, saffron aioli

South Indian bhaji, coriander chutney **(VE)(GF)**

King prawn toast, sriracha mayo

WINES

Bottles would be served during your meal - full list available upon request - price per bottle

WHITE

House - £25.50 | **Pinot Grigio** - £31.65

Sauvignon Blanc - £38.00

RED

House - £25.50 | **Merlot** - £28.50

Malbec - £33.75 | **Rioja** - £38.00

ROSE

Pinot Grigio - £29.00 | **Zinfandel** - £33.00

Cotes Provence - £49.95

BUBBLES

Prosecco - £34.50 | **Moet Brut Champagne** - £80

House Champagne - £62.50

INFORMAL DINING MENU | £37.50

*Includes glass of prosecco upon arrival
Available Monday - Friday*

2 CANAPES TO START

Pigs in blankets, honey mustard vinaigrette
Parmesan sable biscuit, whipped goats cheese, beetroot jam **(V)**

MAINS

Fairlawns chicken & tarragon pie, buttered mash, red wine jus
Pan fried salmon, lemon, & chive beurre blanc, creamed potato **(GF)**
Lentil & squash wellington, cumin gravy **(VE)**

all served with buttered carrots & seasonal greens

DESSERTS

Glazed lemon tart, lemon crème fraîche, confit lemon
Chocolate brownie, salted caramel sauce,
vanilla ice cream **(VE/GF-REQ)**
Two British cheeses, seasonal chutney, sourdough crackers, grapes

Pre-order required 7 days prior to arrival



CROWD PLEASER MENU | £45.00

Includes glass of prosecco upon arrival

STARTERS

- Vintage cheddar & white onion tart**, Welsh rarebit, apple chutney
Roasted tomato soup, basil oil, garlic croutons **(VE)**
Smoked haddock fishcake, curried cream leeks, fresh apple slaw

MAINS

- Lemon & herb chicken crown**, chicken wing gravy
Fillet of cod, dill white wine cream

*both served with buttery fondant potatoes, fine beans wrapped in pancetta and caramelised onion puree **(GF-REQ)***

- Red onion tart tatin**, balsamic roast tomatoes, feta **(VE)**

DESSERT

- Seasonal berry cheesecake**, amaretto crumble
Chocolate brownie, salted caramel sauce,
vanilla ice cream **(VE/GF-REQ)**
Duo of British cheeses, seasonal chutney & crackers

Pre-order required 7 days prior to arrival

UPGRADE YOUR MENU

Swap one of the main course options above for one of our premium dishes (price per person) :

- Dry-aged Beef Sirloin + Yorkshire puddings - £6**
Braised Lamb shoulder - £4
Salmon Wellington - £6
Roasted Porchetta - £4

Choice cannot be an addition, must apply for all guests and be pre-agreed with the team, at time of booking

THE FAMILY FEAST | £50.00

Contemporary sharer style food for relaxed and indulgent evenings

Includes glass of prosecco per person upon arrival

WHILST YOU WAIT

Homemade focaccia, aged balsamic, olive oil

Your choice of 3 canapes

SHARER STYLE MAINS FOR THE TABLE

Whole roasted Dry aged sirloin (*carved in the room*)

Creamy dauphinoise potatoes

Garlic green beans

Lettuce, bacon & tangy ranch salad

Bearnaise sauce and red wine jus

Vegan main option: Squash & lentil wellington, cumin gravy

DESSERT TRAY



Tiramisu with a salted caramel centre

OR

Seasonal cheesecake

*If you have a family favourite dessert,
Chef would be happy to discuss!*

EXTRA SHARING BOWLS | £15.00

Each bowl serves 5 portions

Cauliflower cheese, sage & parmesan topper

Chimichurri roasted carrots

Creamed cabbage & bacon

Duck fat roast potatoes

Aldridge honey roasted parsnips

CHILDREN'S MENU | £20.00

Menu for ages 11 and under - includes 3 courses plus

orange squash upon arrival

STARTER

Cheesy garlic ciabatta

MAIN

Chicken goujons, skinny fries and peas

DESSERT

Warm chocolate brownie bites, vanilla ice cream



SIGNATURE AFTERNOON TEA | £39.50

includes glass of prosecco or orange juice upon arrival plus unlimited tea and filter coffee throughout

3 seasonal homemade desserts miniatures

Wiltshire ham, whole grain mustard mayo

Vintage cheddar & Branston pickle

Free range egg mayonnaise, chive, shallots

Homemade pork sausage roll, apple puree

Wye valley Smoked salmon, dill cream cheese roulade

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

HIGH CHAI AFTERNOON TEA | £52.50

Our twist on afternoon tea (based on delicious Indian street food) includes prosecco or mocktail upon arrival plus unlimited tea and filter coffee throughout



Chefs 4 Indian inspired dessert miniatures

Chicken tikka finger sandwich (VE-REQ)

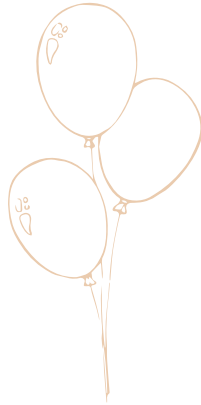
Amritsari fried fish butty

Indian paneer roll, tamarind chutney

Cucumber & mint finger sandwich

Vegetable samosa

Freshly baked chai scones, clotted cream & seasonal jams



BUFFET & PARTIES

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WELCOME DRINKS

The following are available to add on if you wish:

Glass of Prosecco - £8.00 per glass

Bottled Beer - £4.95 per bottle

House Wine - £7.25 per glass

Classic or Pink House 178 G&T Station - £8.55 per glass

Passionfruit or Espresso Martini Tray - £10 per glass

Pink Lemonade Spritz - £4.75 per glass

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Heritage tomato bruschetta, whipped feta, basil **(V)(GF-req)**

Sun-dried Tomato arancini **(VE)**

Parmesan sable biscuit, whipped goats cheese, beetroot jam **(V)**

Chicken & chorizo croquettes, saffron aioli

South Indian bhaji, coriander chutney **(VE)(GF)**

King prawn toast, sriracha mayo

CARVED BUFFET | £32.50

Lemon & herb roasted turkey breast
Honey & mustard glazed ham
Garlic & herb Hasselback potatoes
Classic Caesar salad
Heritage tomato, red onion & feta salad
Freshly baked bread rolls
Homemade coleslaw
Vegan pre-order option: Squash & lentil wellington

Raspberry & white chocolate cheesecake

INDIVIDUAL POTS | £34.50

Buttermilk chicken sliders, sriracha mayo, slaw
Cottage pie, cheesy mash
Mini fish & chip cones
Lamb koftas, tzatziki, coriander, pomegranate
Vegan chicken tikka skewers, mint yogurt
Mini-Caesar salad

Mini doughnuts, cinnamon sugar & chocolate sauce

DRESSED BUFFET | £40.00

Meat & Fish

(choose 3)

Dry aged Sirloin of beef, Yorkies - £10pp supplement

Salmon wellington

Lemon & herb roasted turkey

Honey & mustard glazed ham

Garlic & herb marinaded chicken skewers

Lemon & paprika baked cod

Vegan Pre-order: Squash & lentil wellington

Potatoes

(choose 1)

Crispy garlic & herb Hasselback potatoes

New potatoes, parsley & lemon butter

Herby potato wedges

Duck fat roast potatoes

Salads

(choose 3)

Heritage panzanella salad

Classic Caesar salad

Baked beetroot, balsamic, feta, toasted seeds

Homemade coleslaw

Puddings

(choose 2)

Raspberry & white chocolate cheesecake

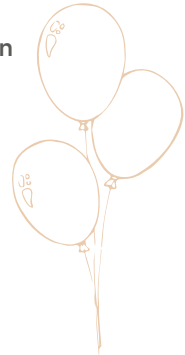
Lemon tart

Chocolate brownie (VE/GF-REQ)

Apple & frangipane tart

Cheese platter - £4.00 supplement

Mini doughnuts, cinnamon sugar & chocolate sauce



CURRY BUFFET | £32.50

served from traditional buffet table to be enjoyed together

Snacks to start

Onion bhaji's, coriander chutney (ve)

Vegetable samosas

Main dishes

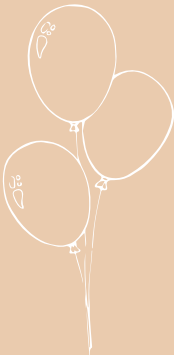
Deli butter chicken

Pulled lamb Rogan Josh

Chickpea & spinach dhal (ve)

Served with basmati rice, garlic naans and cucumber & mint salad

Millionaire chocolate tarts served to each table



BUFFET ADDITIONS

Prices charged per person

Chicken goujons, garlic mayonnaise - £5.50

Homemade scotch eggs - £6.00

Smoked salmon & chive quiche creme fraiche - £4.50

Local cheese & cracker board - £5.00

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

Samosas (lamb or vegetable), chutney & mint yoghurt - £4.00

House Champagne Toast £62.50 per bottle

Tea and coffee £4.00 per person

OUR ALLERGEN DISCLAIMER

We strive to accommodate various dietary needs and preferences. Please inform us of all allergies and/or dietary restrictions, and we will do our best to accommodate them. However, please be aware that while we take every precaution to prevent cross-contamination, our kitchen handles a variety of ingredients, and we cannot guarantee that our products are entirely free from allergens.

Our menus have been carefully curated by the team, and we kindly ask that they be enjoyed as intended. If you would like to make any alterations, they must be done with another item already listed on your chosen menu.

