





## LUNCH & DINNER

### INCLUSIVE MENUS

Menus are priced per person including welcome drink

### ROOM CAPACITY

**50 - 120 guests**

Friday & Saturday nights a minimum of 80 guests is required

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

### ROOM HIRE

**£325**

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

### APPOINTMENTS

If you wish to view our Garden Rooms, please email the team

via [events@fairlawns.co.uk](mailto: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 mayo dip

**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**

**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 mayo dip

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

### MAINS

**Fairlawns chicken & tarragon pie**, buttery 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 fraiche, 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 **(V)**

**Roasted tomato soup**, basil oil, garlic croutons **(VE)**

**Smoked haddock fishcake**, curried cream leeks, 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*

## YOUR CHOICE MENU | £50.00

*Includes glass of prosecco upon arrival*

**Choose 2 options (plus a VE option) from the below**

### STARTERS

- Vintage cheddar & white onion tart**, Welsh rarebit, apple chutney **(V)**
- Heritage tomato salad**, mozzarella, balsamic glaze, basil **(V)(VE-REQ)**
- Beef croquette**, saffron aioli, parmesan
- Fishcake**, curried cream leeks, compressed apple, potato puffs
- Caesar salad**, pulled chicken, bacon & herb crumb **(GF-REQ)**

### MAINS

- Herb roasted chicken crown**, chicken wing gravy **(GF)**
- Oven roasted salmon**, saffron white wine cream **(GF)**
- Rolled pork belly**, cider gravy
- Slow cooked lamb shoulder**, mint gravy
- Red onion tart tatin**, balsamic roast tomatoes, feta **(VE)**
- Beef Sirloin**, Yorkshire pudding, red wine gravy **£6.5pp supplement**

*All served with buttery fondant potatoes  
& fine beans wrapped in pancetta*

### DESSERTS

- Glazed lemon tart**, raspberry sorbet
- Chocolate brownie**, salted caramel sauce,  
vanilla ice cream **(VE/GF-REQ)**
- Apple & almond tart**, vanilla ice cream, calvados caramel sauce
- Sticky toffee pudding**, caramel sauce, clotted cream ice cream
- Trio of English cheeses**, crackers, grapes & seasonal chutney

*Pre-order required 7 days prior to arrival*

## 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

**Chocolate brownie sundae**



## 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)**

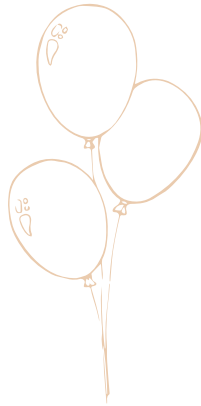
**Amritsari fried fish butty**

**Indian paneer roll**, tamarind chutney

**Cucumber & mint finger sandwich**

**Vegetable samosa**

**Freshly baked chai scones**, clotted cream & seasonal jams



## BUFFET & PARTIES

### ROOM CAPACITY

**50 - 120 guests**

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

### ROOM HIRE

**£325**

*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](mailto:events@fairlawns.co.uk)**

### PRICES

All published prices are valid until January 2027

## 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

## CANAPES

Upgrade your menu to include arrival canapes

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

**Pigs in blankets**, honey mustard mayo dip

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

**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 marinated 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**

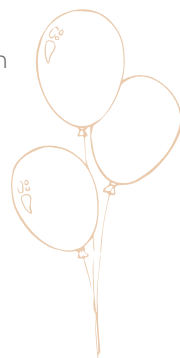
**Lemon tart**

**Chocolate brownie (VE/GF-REQ)**

**Apple & frangipane tart**

**Cheese platter** - £4.00 supplement

**Mini doughnuts**, cinnamon sugar & chocolate sauce



## CURRY BUFFET | £32.50

Server usherette style by our team

### **Snacks to start**

**Onion bhaji's, coriander chutney (VE)**

**Vegetable samosas**

### **Main dishes**

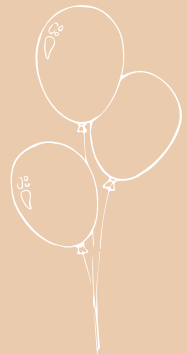
**Deli butter chicken**

**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**



## THE PARTY PACKAGE

Thursday, Friday & Sunday 80 - 150 guests  
Saturdays 100 - 150 guests

*Includes a glass of prosecco or bottled beer upon arrival  
and room hire*

### FAIRLAWNS GRILL | £27.50

*(served on trays)*

<b>Fairlawns beef slider,</b> seasoned fries	<b>Katsu cod boa buns,</b> slaw, sriracha mayo
<b>Peppered pork hot dogs,</b> seasoned fries	<b>Halloumi burger,</b> chipotle mayo

### CURRY NIGHT | £27.50

*(served in individual pots)*

<b>Lamb rogan josh</b>	<b>Sweet potato masala</b>
<b>Classic butter chicken</b>	<b>Masala fries, mint yogurt</b>

All served with basmati rice, mini garlic naans and coriander

### PIZZA PARTY | £27.50

*(Freshly cooked with tater tots pots - choice of 3 flavours)*

<b>Pepperoni,</b> hot honey, mozzarella, nduja	<b>Cured ham,</b> pineapple, garlic & herb drizzle
<b>Pulled chicken,</b> chorizo, mozzarella, chilli oil	<b>Goats cheese,</b> spinach, red onion, basil pesto

**Classic margherita**

**JOJO'S**  
**FISH & CHIPS**

FROM £15 PER PERSON | Plus £199 Hire Fee  
Subject to availability bookings via [www.jojosfishandchips.co.uk](http://www.jojosfishandchips.co.uk)

Plus third party caterer fee (payable to Fairlawns) - £16.50 per person  
to include welcome drink & Fairlawns room hire

MIDLANDS PRO DJ £575

## PARTY PACKAGE ADDITIONS

*£4.50 per item per person:*

**Samosa** (lamb or vegetable)  
**Coleslaw or Caesar salad**  
**Chicken goujons**

**Fairlawns ice cream bike** (choice of 3 flavors)  
**Seasonal cheesecake bites**  
**Chocolate brownie bites**

## 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.

