



FAWSLEY HALL

Private Dining Menu

Our extensive menus allow you to structure your preferred menu for your event and choose the number of courses you would like to offer. Due to the style of Private Dining and the private dining menu, a set menu must be chosen from the dishes below (everyone has the same) though vegetarians can of course be catered for separately.

Note that all dietary requirements must have the same alternative where possible and some dishes may not be possible for such a small number.

We must be advised of the final chosen menu at least 10 days prior to your event.

The best is the best, though a hundred judges have declared it so
Arthur

CANAPES

Please choose either canapés selection and then choose 3 from that list.
Canapés will be served with your pre-meal drinks

Canapés @ £7.50 p/p

Quail Egg Scotch Egg
Smoked Salmon Blini, Avruga Caviar
Crispy Oxtail Dumplings
Tuna, Cucumber, Nori Seaweed Roll
Parmesan Cheese Sablé
Smoked Haddock Tempura

Luxury Canapés @ £11.50 p/p

Mini Shepherds Pie
Home Smoked Duck Breast Tart, Truffle French Beans
Wild Mushroom, Truffle, Parmesan Pastry Twist
Shooter of Mushroom Velouté



SOUP

Butternut Squash & Parmesan Cheese V	£8.25
Jerusalem artichoke with Parsley Oil V	£8.25
Creamed White Onion with Truffle Oil V	£8.25
Leek & Potato with a Chive Chantilly V	£8.25
Roasted tomato with Foccacia Bread, Black olive V	£8.75
Green Pea & Ham	£9.25

FIRST COURSE

Deep Fried Goats Cheese with Sweet & Sour Onions and Tomatoes	£9.25
Chicken Liver Parfait, Peppered Pineapple, Brioche	£9.75
Gravadlax, Variation of Beetroot, Cress	£9.75
Cold Smoked Salmon with Pickled Mushrooms	£11.50
Roasted Quail with Compote, Nougatine Bread and a Truffle Vinaigrette	£12.50
Ravioli of Seafood, Classical Bisque	£13.25

SORBET

All at £5.00 p/p

Vodka, Celery & Thyme
Pink Grapefruit & Champagne
Gin & Tonic with Lemon
Cranberry with Peach Schnapps
Orange & Chardonnay



FISH

The following dishes can be chosen as a main course, or as an intermediary fish course.

	Main Course	Fish Course
Horseradish Pickled Herrings with Swedish Crisp Bread	£15.50	£11.00
Tea Smoked Mackerel, Soused vegetable salad	£18.50	£12.00
Roast Ling with Potato, Pancetta & a Hazelnut Vinaigrette	£19.50	£14.50
Sea bream with Fondant Celeriac, Speck and A Herb Salad	£22.50	£12.00
Lemon Sole with Shitake Croquette, Pickled Fennel and a Noilly Prat Velouté	£25.00	£15.50

MEAT & POULTRY

Roast Organic Chicken, Red Wine Shallots, & Dauphinoise Potato	£19.75
Casserole of Lamb, Lardons of Bacon, Savoy Cabbage and Cocotte Potatoes	£22.25
Slow cooked Pork Belly, Spiced Fruit, Fondant potato, Thyme Jus	£24.25
Braised Ox Cheek, Mashed Potatoes, Buttered Cabbage	£25.95
Duck Breast, Beetroot Puree, Parsnips, Beets & Creamed Potatoes	£25.50
Roasted Sirloin Beef, Café de Paris, Fondant Potato and a red wine jus (served medium)	£34.00
Roast Cutlets of Lamb with a Herb Crust, Confit Tomatoes & Mashed Potato	£35.25



VEGETARIAN MAIN COURSES

All at £18.00 p/p

Chicory Tart Tatin

Gnocchi with a Smoked Tomato Butter Sauce

Risotto with Seasonal Vegetables & Forest Mushrooms

Celeriac Fondants, Baby Leeks & Truffle Sabayon

DESSERT

All at £9.75 p/p

Banana Brulée

Vanilla & Rum Pannacotta, Marinated Red Fruits

Dark Chocolate Tart, Crème Fraiche

Chocolate & Coffee Marquis, Coffee Anglaise

Passion Fruit Délice, Raspberry Coulis

Summer Pudding, Clotted Cream

Raspberry Cheesecake, Iced Lemon Yoghurt

Lemon Curd Tart, Cardamon Cream

Banana Mousse, Toffee, Mascarpone & Amaretto

Poached apricots with Greek Yoghurt & Honey Madeleine

CHEESE

Regional Cheeses with Biscuits £11.00 p/p

COFFEE

Served with truffles @ £3.50 p/p

All prices include v.a.t @ 20%. A discretionary service charge of 12.5% will be added to all bills.

Note: Above prices cannot be guaranteed if event some time away and therefore may be subject to increase.