

# Dinner at Fairlawns

## Sample Menu

5th January - 28th November 2010

(Menu changes quarterly)

Typical dinner available from Monday to Saturday evenings

### Appetisers

**Soup** - Jerusalem artichoke, onion bbaji, cumin essence & coriander cress

**Fish Cake** - Natural smoked haddock from Craster, caper and prawn "beurre blanc"

**Tuna** (supplement £3.00) - Seared with sesame, crisp oriental salad, palm sugar and wasabi dressing

**Sea Scallops** (supplement £3.00) - Hand dived in the Orkney Islands, pomegranate salsa, lemon dressing

**Melon (V)** - Compressed honeydew pearls, Pimms jelly, cucumber sorbet, mint sberbet

**Parfait** - Smooth chicken liver parfait, red onion jam, toasted brioché

**Risotto (V)** - Black truffle and cèpes, slow roast cherry tomato, garlic confit

**Pasta** - Hand made durum wheat macaroni, Parmesan gratin, garlic soldiers

**Goat's Cheese (V)** - Local Innes button goat's cheese ravioli, beetroot carpaccio, chive vinaigrette

### Main Dishes

**Fish** - Today's fresh fish dishes - the team will advise

**Haddock** - Line caught, naturally oak smoked in Craster, parsley mash, poached egg, curry foam

**Chicken** - Free range Cotswold white breast, warm beetroot, broad bean and samphire salad

**Steak** (supplement £3.50) - Char-grilled Sirloin of "Shire Meadow" local beef (8oz), grilled tomato, mushrooms and chunky triple cooked chips

**Duck** - Twice cooked, lightly spiced lentils, fine pimento & coconut foam

**Lamb** - Roast rack (pink), confit shoulder, slow cooked loin, pomme mousseline, minted pea purée

**Pork** - Free range loin from Packington, garlic confit potato, apple fritter, black pudding & apple jelly

**Venison** (supplement £3.50) - Pink roast loin, fondant potato, carrot purée, root vegetables, sloe gin reduction

**Brie (V)** - Tartlet with slow roast tomato, herbs, black olive tapenade, rocket & Parmesan salad

### Further vegetarian and gluten free menu available on request

**Vegetables** - All main courses are garnished with an appropriate potato, bean or pasta dish and accompanied with a small dish of mixed seasonal British vegetables or a tossed salad. Please feel free to ask for more vegetables.

**Additional side dishes - each portion priced at £2.75** - Parsley mash - Hand cut fries - New potatoes

Sauté potatoes - Wilted spinach with nutmeg cream - Cauliflower cheese - Fine beans & shallots -

Rocket & Parmesan salad - Tomato & chive vinaigrette.

**Home-made desserts, local cheeses & coffee** - A choice of delicious home made desserts, sorbets and ices, local farmhouse cheeses, fair-trade teas and coffees from our seasonal dessert menu

**Price: 2 courses and coffee £26.50 3 courses and coffee £29.50**

Dishes may be ordered and charged for individually - fresh bread & appetisers £6.95, main courses £17.50, desserts or cheese £6.95, coffee & petit fours £3.95.

Resident guests who are staying with us on inclusive spa and romantic evening terms are offered this menu Monday - Saturday evenings, supplementary charges apply.

### Dress Code

It is a compliment that so many choose to join us for special events and dressing up enhances the atmosphere. Feel free to relax throughout the day but please dress up for dinner.

Shirt with collar, jacket and tie not compulsory, trousers - not shorts or denims, smart shoes, no trainers.

All prices include VAT at 17.5%. Gratuities at your discretion.