



Fairlawns
HOTEL AND SPA

Independent & Individual

Your Food - Your Menu - Your Treats

*Carefully selected and imaginatively presented
'real' food prepared on the premises
by our award winning team*



www.fairlawns.co.uk

The following menus are suggestions to give you a guide with regard to what is possible but you may have ideas of your own and if this is the case then feel free to discuss these with us. You are free to interchange dishes to produce a menu to suit your guests but do please restrict your choice to one dish per course as it is not possible to offer a choice to numbers in excess of 20. Vegetarian alternatives are listed separately and your guests will receive better service if you are able to select just one dish for all those present. If you have any specific dietary requirements relating to food allergies then you will need to let us know when we meet to finalise arrangements. Most requirements may be accommodated but under certain circumstances we may suggest that those with severe allergies provide their own meal.

It is not usual to cater for babies under 18 months but we are happy to heat baby food and bottles. Infants (5 and under) are generally offered a simpler meal for which we make a special charge and we usually suggest a simple platter of fresh chicken goujons with home-made fries followed with ice cream. You are free to order reduced portions of the adult meal for children (10 and under) and this is charged at half price.

You will be pleased to read that we understand how numbers can change up to the last minute so you do not need to confirm the final number upon which you will be charged until 48 hours before your reception, at which stage we ask you to deliver your table plan, place cards and final confirmation of any special menu requirements.

'You may have ideas of your own and if this is the case then feel free to discuss these with us - we never forget it is your day not ours!'

Organic, local farm and free-range options are available subject to discussion and cost.

WEDDING BREAKFAST MENUS

Feel free to interchange appetisers, soups and desserts, menu price is determined by your choice of main course.

Menu T1/09

Fan of seasonal melon, poached berry compote
and ginger syrup

Home made cream of vegetable soup

Roast breast of chicken, red wine, wild mushroom
and tarragon sauce

*Fondant potato along with another potato dish
and two fresh vegetable dishes of your choice*

French style apple tart with toffee and vanilla sauces

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

Menu T2/09

Pressed ham hock terrine, sweet cider
and grain mustard, parsley oil

Cream of asparagus soup

Traditional chicken roasted on the crown,
chipolata and bacon roll, bread sauce, game chips,
watercress and pan gravy

*Fondant potato along with another potato dish
and two fresh vegetable dishes of your choice*

Profiteroles with orange cream and warm chocolate sauce

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

Menu T3/09

Classic Caesar salad, crisp croutons and
freshly grated Parmesan

Cream of mushroom and tarragon soup, truffle oil

Poached fillet of organic salmon,
lemon and dill Hollandaise
*'Saffron' potato along with another potato dish
and two fresh vegetable dishes of your choice*

Crème Brûlée, poached strawberries, red wine syrup

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

Menu T4/09

Char-grilled Mediterranean vegetable terrine,
basil pesto, sour dough wafer

Carrot and orange soup, cream of white onion

Roast rack of Jimmy Butler's free-range pork,
black pudding mash, sage jus

*Please add another potato dish and two fresh
vegetable dishes of your choice*

Traditional sherry trifle, berry compote,
crème Chantilly

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

Menu T5/09

Vine ripened plum tomato and buffalo Mozzarella tian,
fresh basil, virgin olive oil

Cream of pea soup, chive crème fraîche

Pan-roast breast of chicken with asparagus
and cream cheese farce

*Fondant potato along with another potato dish
and two fresh vegetable dishes of your choice*

Pistachio bavaroise with toffee syrup

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

Menu T6/09

Slow roast vine tomato and Brie tart, basil essence

Home made cream of leek and potato soup

Pot-roasted blade of Scotch beef, horseradish mousseline
*Fondant potato along with another potato dish
and two fresh vegetable dishes of your choice*

Rich chocolate ganache torte, mandarin cream

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

WEDDING BREAKFAST MENUS

(Continued)

Menu T7/09

Smooth chicken liver parfait, red onion jam, brioche toast

Pea and ham soup, butter-fried sippets

Shank of lamb, minted dauphinoise potato,
redcurrant and rosemary jus

*Please add another potato dish and two fresh
vegetable dishes of your choice*

Red berries in jelly, pink Champagne foam

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

Menu T8/09

Potted salmon & prawns, watercress mayonnaise,
French toast

Cream of courgette and tomato soup, basil oil

Butter-roast breast of local farm turkey, bacon rolls,
chestnut seasoning, bread and cranberry sauces

*Fondant potatoes along with another potato dish
and two fresh vegetable dishes of your choice*

Glazed lemon tart with orange sorbet

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

Menu T9/09

Smoked chicken and avocado salad, walnut vinaigrette

Cream of celery and Stilton soup with walnut bread croute

Roast leg of English lamb with redcurrant and mint jus

*Fondant potato along with another potato dish
and two fresh vegetable dishes of your choice*

Triple chocolate mousse with coffee and vanilla sauces

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

Menu T10/09

Fairlawns Dunkeld smoked salmon pâté, warm granary bread

Cream of asparagus soup with garden herbs

Roast Sirloin of locally reared beef, roast shallots, red wine gravy

*Fondant potato along with another potato dish
and two fresh vegetable dishes of your choice*

Coconut panna cotta, mango & passion fruit syrup

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

Menu T11/09

Fan of orange and grapefruit segments, poached pineapple,
Crème de Menthe jelly

Cream of watercress soup, black pepper cream

Rack of Cornish lamb, gratin dauphinoise potato,
rosemary sauce

*Please add another potato dish and two fresh
vegetable dishes of your choice*

Dark chocolate & orange torte, Cointreau syrup

Freshly brewed Fairtrade Colombian coffee with cream
Fairlawns mint chocolates by Tudor of Lichfield

Supplementary Courses

These may be added to enhance your menu

Home made sorbet course

Fish Course

Cheese course

Liqueur with coffee

Prices on request

Alternative main courses for vegetarians

Please try to choose just one vegetarian dish for all your vegetarian guests and indicate their places on your table plan

- Roasted red pepper lasagne with olive and tomato salad
 - Open tartlet of oven dried tomato and basil, black olive tapenade
 - Wholemeal pancakes with creamed spinach and nutmeg sauce
 - Filo parcels of aromatic vegetables with black bean sauce
 - Sun-dried tomato risotto with char-grilled Mediterranean vegetables
 - Puff pastry case with field and wild mushrooms in cream sauce
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Vegetables and Potatoes

All main courses are plated with the potato dish stated. Feel free to choose two of the following vegetable dishes and one further potato dish from which your guests may serve themselves:

Potato dishes

- Baby new potatoes - simply boiled and served in their skins with minted butter, or peeled and served in a light cream sauce with parsley and lardons of dry cured bacon.
- Risolée - baby new potatoes roasted in their skins with sea salt and black pepper
- 'Parmentier' potatoes - diced and roasted in local rapeseed oil with rosemary and a little garlic
- 'Mousseline' - rich creamed potato with fresh parsley
- 'Champ' - rich creamed potato with spring onion

Salad dishes

- Rocket and Parmesan salad
- Traditional Greek salad, Feta cheese and olives
- Mixed vine ripened tomatoes, basil and virgin oil

Vegetable dishes

- Fresh cauliflower and broccoli florets in a light cheese sauce
 - Seasonal carrots with baby peas, parsley butter
 - Roasted seasonal roots with thyme, honey and butter
 - Chantenay carrots with orange and dill glaze
 - Mashed swede with cracked pepper and butter
 - Buttered seasonal greens
 - Braised red cabbage with redcurrant and balsamic juices
 - Sauté of green beans with bacon and almonds
 - Ratatouille-courgettes, aubergine, and red pepper braised in fresh tomato sauce
 - Butter-fried leeks with spring onion and asparagus
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Alternative Appetisers

May be chosen as an alternative to any of those shown in the above menus at supplementary charges per person as indicated.

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|---|--|
| Duck Confit | Classic Prawn Cocktail |
| English asparagus, dry cured bacon and shaved Parmesan (May - June) | Galantine of Deben duck with orange and walnut salad |
| Prawn and cucumber salad, sweet pepper and tomato mayonnaise | Crab, avocado and tomato gateau, tomato coulis |
| Platter of Scottish salmon - smoked, pâté and lax, dressed leaves | Platter of exotic fruits with passion fruit syrup and mango sorbet |
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Alternative Desserts

May be chosen as an alternative to any of those shown in the above menus at supplementary charges

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|--|--|
| Sticky toffee pudding, vanilla custard sauce | Three English strawberry desserts, tartlet, poached and sorbet (May - September) |
| Summer pudding, clotted cream (May - September) | Lemon composition - posset, lemon meringue tart and sorbet |
| Chocolate platter - dark chocolate brownie, milk chocolate mousse, white chocolate shake | |
| Rhubarb, three ways - Poached, crumble and sorbet (March - June) | |

WEDDING BREAKFAST BUFFET MENUS

If your preference is for a buffet then the choices are endless and you probably have very clear ideas of what you want. Should this be the case then feel free to 'phone to discuss your ideas.

The following three menus serve to offer an indication as to the styles of service available:

Organic, local farm and free-range options are available subject to discussion and cost.

Table Service Buffets

Suitable should you prefer a formal table plan and do not want your guests inconvenienced with buffet service. The meats are either plated or served from a platter and guests are free to help themselves to freshly prepared salads and new potatoes from bowls on their tables.

Menu B1/09

Platter of seasonal melons with Fairlawns raspberry sorbet

Spiced parsnip and apple soup

Silver served from a platter

*Cold cuts of cold turkey, honey baked local ham
and Sirloin of locally reared beef*

Home-made coleslaw and Waldorf salads, tomato vinaigrette,

Mixed leaves and hot buttered new potatoes

Dark chocolate and orange torte, Cointreau syrup

Freshly brewed Fairtrade Colombian coffee with cream

Fairlawns mint chocolates by Tudor of Lichfield

Menu B2/09

Smoked chicken salad, tarragon vinaigrette, vine ripened
tomato and baby leaves

Vegetable consommé with lentils

Attractively plated for your convenience

*Cold poached fillet of Scottish salmon, cornets of
smoked salmon with prawns, mouseline of Cornish crab*

*Warm potato salad, egg mayonnaise, cucumber and char-grilled
courgette salad, tossed green salad*

Terrine of strawberries and raspberries in Sauternes syrup

Freshly brewed Fairtrade Colombian coffee with cream

Fairlawns mint chocolates by Tudor of Lichfield

Carved Buffets

A full presentation carving buffet. Your guests will be invited to visit our buffet table to make their own selection from the fully decorated items on display.

There must be a minimum of 40 guests and maximum numbers are as follows: Restaurant: 60 Garden Room: 70

Menu B3/09

Oak smoked salmon & prawn salad, lemon and dill crème fraîche

Cold roast Sirloin of locally reared beef

Honey and mustard baked dry cured smoked ham

Breast of chicken with curried mayonnaise

Rillettes of Gressingham duck, pressed and finished with bitter orange glaze

A selection of five seasonal salads,

(please feel free to ask for your favourite choices)

Hot buttered new and baked jacket potatoes

Fairlawns dark chocolate brownie, sherry trifle with crème Chantilly, fresh fruit salad

A platter of English farmhouse cheeses with home made chutney and oatcakes

Freshly brewed Fairtrade Colombian coffee with cream

Fairlawns mint chocolates by Tudor of Lichfield

CHILDREN

It is not usual to cater for babies under 18 months but we are happy to heat baby food and bottles. Infants (5 and under) are charged a modest sum (please see tariff) and we usually suggest a simple platter of chicken goujons with home made fries followed with ice cream.

Children (10 and under) are charged at half price.

All children (6 and over) attending evening parties must be catered for.

EVENING PARTY BUFFET MENUS

Available only if an afternoon wedding breakfast has taken place at Fairlawns.

Should you be having an evening party only then please ask for our full selection of buffet menus, which provide a more substantial selection, as guests are unlikely to have had a meal during the afternoon.

LOCAL PORK ROAST

Crispy roast of English pork
Apple sauce, sage and onion stuffing
Roasted red pepper and courgette lasagne
Baked jacket potatoes, black pepper butter
Soft flour batch rolls
Coleslaw salad

FORK BUFFET

Beef bourguignon
Mild chicken curry with coconut and coriander
Penne pasta with buttered mushrooms
Pilaf rice, toasted almonds, coriander
Baked jacket potatoes
Garlic bread
Mixed leaf and Parmesan salad

FINGER BUFFET

A selection of finger sandwiches and wraps
A selection of vegetarian quiche
Warm tomato brochetta, pesto & Mozzarella
Freshly baked home made sausage rolls
Spiced chicken pieces with mango salsa
Vegetarian samosas with minted yoghurt
Roast potato wedges with sea salt and rosemary
Caesar Salad
Garlic Bread
Crisps & pickles

CARRIBEAN BUFFET

Salt Fish & Ackee Patties
Chicken Creole Haiti style
West Indian curried lamb
Vegetarian vegetable Talkari
Trinidadian vegetable and mango curry
Traditional rice "n" peas
Steamed herb coconut rice with Gunga peas
Fried Plantain, medley of vegetables

ASIAN BUFFET MENU

Poppadums
Cucumber Raita
Selection of pickles
(Mango Chutney, Lime, Mixed Vegetable)
Vegetable Pilau Rice
Please choose two of the following:
Chicken Balti
Chicken Madras
Murg Makhani (Buttered Chicken Curry)
Saag Chicken (Chicken and spinach)
Saag Lamb (Lamb and spinach)
Lamb Rogan Josh
Please choose one of the following
Aloo Ghobi (potato and cauliflower)
Saag Aloo (spinach and potato)
Vegetable Curry
Mutter Paneer (Paneer cheese with peas)

SUPPLEMENTARY DESSERTS AND COFFEE

You are welcome to add a reduced number of portions of any of the following sweets to offer a little more choice to those who have joined you for the evening only (please see tariff for charges):

A choice of three gateaux
Fresh fruit salad
Fairlawns chocolate brownies
Apple & almond tarts

Platter of English farmhouse cheeses,
Fairlawns date chutney, French bread & crackers.
Fairtrade coffee with cream & chocolate wafers

CANAPÉS

Why not really spoil your guests. A selection of canapés while they relax prior to your main reception provides a classy start to your Fairlawns experience!

Here are a few suggestions - please see tariff for charges:

Tartlets of Atlantic prawns with 'Marie Rose' • Roulade of Dunkeld smoked salmon with prawn mousse
"Devils on horseback" (prunes with smoked bacon) • Melon & Parma ham kebabs • Tiger prawns in crumb with chilli dip
Stilton & celery barquettes • Deep-fried mushrooms, garlic mayo • Goat's cheese & cherry tomato tartlets
Baby profiteroles, cucumber & cream cheese • Toasted Ciabatta with red onion jam & local goat's cheese
Bite size spring rolls, Hoi Sin sauce • Satay chicken kebabs • Mini fish cakes, tomato & chilli syrup • Crudités

Your choice of 4 for £..... per person (please see tariff) • Your choice of 6 for £..... per person (please see tariff)



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AWARD WINNING RESTAURANT • MEETING AND PRIVATE DINING SUITES • ADULT HEALTH CLUB

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