

FAWSLEY HALL
HOTEL & SPA
FAWSLEY, NORTHAMPTONSHIRE

**Welcome to
The Cedar Restaurant**

A short history of Fawsley Hall

Fawsley was a Royal Manor as early as the 7th century, it being the headquarters of administrative and ecclesiastical matters for 12 settlements. The area was hunted by royals from the nearby Anglo Saxon palace at Weedon but there was no hunting lodge before the end of the 8th century.

The earliest part of the house is the Tudor south wing built by Richard Knightley in the early 16th century. The hotel restaurant now occupies most of the ground floor of the south wing. The early house is exceptional in that it contains two kitchens, each having a large back fireplace served by a common chimney. Above the kitchen, which has a door opening into the courtyard, is the room in which Elizabeth I slept during her visit in 1575. Following the completion of the South Wing, three further wings were soon added. These were the Great Hall, Brew House and Gate House thereby forming an inner courtyard.

After the auction of its contents in 1914, the house was requisitioned by the army during the First World War and afterwards only skeleton staff lived there. It was again requisitioned in the Second World War, and in the 1950s and 60s a timber company leased the building as a workshop. Further deterioration occurred following the departure of the timber company. Its sorry state was highlighted when Fawsley Hall was featured in an exhibition at the Victoria and Albert Museum entitled 'The Decline of the English Country House'. In 1975 it was purchased by successful entrepreneurs and antiques dealers, Mr and Mrs E A Saunders. The monumental task of restoring the house continued until the recession of the late 1980s. Work restarted again in 1996 when a consortium, including the Saunders, reinvested in the building and created the wonderful hotel that it is today.



Two AA Rosettes For
Culinary Excellence

Head Chef
Nigel Parnaby

Hand PICKED
HOTELS

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Bread course

Selection of homemade bread (kcal 240)

Marmite butter / Miso and black onion seed butter / Smoked butter

To start

Spiced parsnip velouté (vg) £8 Kcal 285

Pickled apple, parsnip crisps

Scallops £16 Kcal 271

Spiced cauliflower purée, onion bhaji, curry oil

Braised ox cheek £12 Kcal 706

Baby vegetables, herb dumpling

Pigeon breast £11.50 Kcal 442

Roasted beetroot

Roasted pumpkin (v) £8 Kcal 102

Charred onion, goat curd, fresh herbs

Cured mackerel fillet £11 Kcal 584

Crème fraîche, house pickles

To follow

Lamb rack £30 Kcal 1283

Goat's cheese potato cake, broad beans, smoked aubergine purée

Corn-fed chicken £25.50 Kcal 573

Fondant potato, cauliflower purée, roasted cauliflower

Duck breast £28 Kcal 632

Duck bon bon, carrot purée, rainbow chard, Szechuan jus

Cod supreme £28 Kcal 830

Bok choy, mussel cream sauce

Indian spiced monkfish £28 Kcal 525

Bombay potatoes, baby spinach

Thai-style cauliflower and banana curry £20 (vg) kcal 850

Jasmin rice

Wild mushroom and celeriac Wellington £20 (v) Kcal 705

White wine and chives

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HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal a day.

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From the grill

Sharing cuts for two to share:

Chateaubriand 500g £80 Kcal 685pp

Hand-cut from the fillet primal, this 28 day dry aged 'Donald Russell' steak is one of the most tender cuts, recommended medium rare

Cote de Boeuf 900g £90 Kcal 1290pp

The ultimate ribeye sharing experience – aged and served on the bone for a deep flavour. A great showstopper to share or for one to enjoy if you are hungry! Recommended medium.

Classic cuts:

28-day dry-aged Angus rib eye steak approx.: 280g £32 Kcal 940

28-day dry-aged Angus fillet steak approx.: 224g £35 Kcal 605

Steaks served with Jenga chips, grilled king oyster mushroom, watercress, sundried tomato and crispy onion salad

Steak sauces £3 ea

Béarnaise Kcal 218 **Peppercorn** Kcal 210 **Wild mushroom** Kcal 216 **Red wine jus** Kcal 19

Sides: £5 each

Buttered seasonal vegetables Kcal 106 / Beer-battered onion rings, aioli Kcal 264 / Sea salted skin on fries Kcal 310 / Hand Picked garden salad Kcal 66 / Buttered Koffmann potatoes Kcal 236

To accompany your dessert...

Petit Guiraud Sauternes 125ml £13.75

Bordeaux, France

This is a lovely, well-balanced wine with citrus fruit and good acidity. Sweet but not cloying.

To finish

Vanilla crème brûlée £8.50 Kcal 623

Lemon biscuit, fresh berries

Baked cheesecake £8.50 Kcal 456

Berry compote, honeycomb ice cream

Lemon posset £8.50 Kcal 571

Shortbread, raspberry gel

Sticky toffee pudding £8.50 Kcal 717

Toffee sauce, vanilla ice cream

Apple choux bun £8.50 Kcal 220

Chantilly, toffee

Selection of sorbets & ice creams £6.50 Kcal 449

A selection of cheeses £13 Kcal 510

with traditional accompaniments

To accompany your cheese...

Warres Warrior Reserve NV 50ml £6.25

Douro, Portugal

Velvety and luscious blackcurrant and cherry.

Coffee and petits fours £5 kcal 128

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