

# THE FAIRWAYS

GUESTS ON A DINNER INCLUSIVE PACKAGE HAVE AN ALLOWANCE OF £32.00

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## STARTERS

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**SOUP OF THE DAY (VG)**  
served with a sourdough doorstop £5.00

**PAN SEARED SCALLOPS**  
with a black pudding crumb, pancetta crisp  
and asparagus £10.00

**WILD MUSHROOM ARANCINI (V)**  
served with spinach puree and a truffle,  
rocket and parmesan salad £7.00

**CONFIT DUCK LEG SPRING ROLL**  
served with a spicy satay sauce and crisp  
oriental salad £8.00

**HAM AND APRICOT PRESS**  
with pickled vegetables, sweet mustard  
sauce and nigella seed cracker £7.00

**GOAT'S CHEESE MOUSSE (V)**  
served with pickled beets, blackberry puree  
and candied walnuts £6.00

**CHICKEN BALLOTINE STUFFED WITH  
SPINACH AND RICOTTA**  
accompanied by semi-dried tomatoes, black  
olive crumb and pesto dressing £6.00

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## MAINS

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**SLOW BRAISED SHOULDER OF LAMB**  
served with dauphinoise potatoes, tenderstem  
broccoli and carrot puree £16.00

**MONKFISH WRAPPED IN PARMA HAM**  
accompanied by a potato fondant, celeriac  
puree, baby leeks, lemon butter sauce £19.00

**BUTTERNUT SQUASH AND SAGE RISOTTO(V)**  
with parmesan shavings, sage crisps and  
toasted pumpkin seeds £14.00

**MARKET FISH OF THE DAY**  
please ask your server for more details POA

**PHEASANT SUPREME**  
served with rosemary infused mashed  
potatoes, rainbow carrots and a winter  
berry jus £18.00

**RATATOUILLE FILO PARCEL (VG)**  
accompanied by parmentier potatoes and  
curried Romanesco cauliflower £15.00

**8OZ FILLET STEAK**  
served with triple cooked chips, slow  
roasted tomato and mushroom, watercress  
and a choice of peppercorn or bearnaise  
sauce £29.00



Please speak to a team member should you have special dietary requirements, allergies or intolerances. Be aware some dishes may contain or be prepared near 1 of the 14 food allergens in accordance with the food information reg

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## DESSERTS

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**WHITE CHOCOLATE AND RASBERRY BRULEE (V)**  
served with a garibaldi biscuit £7.00

**STICKY TOFFEE PUDDING (V)**  
accompanied by a butterscotch sauce and  
served with vanilla ice cream £8.00

**CHOCOLATE AND ORANGE TART (V)**  
served with orange segments and a dark  
chocolate sauce £8.00

**3 BRITISH CHEESES (V)**  
accompanied by crackers, fruit chutney, celery and grapes £10.00

**PUMPKIN AND APPLE CHIMICHANGA (VG)**  
served with maple syrup and vanilla ice  
cream £7.00

**LIME AND GINGER CHEESECAKE**  
served with chocolate soil £7.00

**ICE CREAM SUNDAE (V)**  
accompanied by whipped cream and mixed  
berries £6.00



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