

The Fairway Grill

RESTAURANT & BAR

FESTIVE Á LA CARTE MENU

APPETIZERS

BREAD SELECTION balsamic vinegar, olive oil and butter (V)(GFA)(VGA)	£5.50
CHIPOLATA SAUSAGES honey glaze and toasted sesame seeds	£6.50
DEEP FRIED CRISPY BRIE BITES cranberry chutney (V)	£6.50
CITRUS MARINATED OLIVES (VG) (NGCI)	£6.50

STARTERS

CRISPY PANKO ENCRUSTED TIGER PRAWNS saffron aioli and prawn oil	£9
WHITE ONION & CELERY SOUP toasted pumpkin seeds, homemade bread & butter (VGA) (GFA) (V)	£7.50
SMOOTH CHICKEN LIVER PATE toasted brioche and spiced plum chutney (GFA)	£8
BREADED GOATS CHEESE BONBONS tomato jam, candied beetroot (V)	£8
LANCASHIRE CHEESE & RED ONION TART served with rich tomato sauce (V)	£8.50
HAND ROLLED CONFIT OF DUCK & CHICKEN SPRING ROLL served with kecap manis and chilli and spring onion salad	£9

MAIN COURSE

FAIRWAY GRILL BURGER topped with Monterey jack cheese; crispy bacon served in pretzel topped burger with a bowl of fries	£16
HAND BATTERED HADDOCK FILLET served homemade chunky chips tartare sauce mush peas and lemon	£16
ROAST BREAST OF TURKEY fluffy roast potatoes, sage and onion stuffing, pigs in blankets, seasonal vegetables	£25
ROAST RUMP OF LAMB haricot vert, champ mashed potatoes, red wine jus and mint salsa (NGCI)	£35
PAN FRIED SEA BREAM FILLETS tomato beurre Blanc, crushed potatoes and asparagus spears (NGCI)	£22
BRIE & BROCCOLI WELLINGTON saffron turned potatoes creamed leeks and confit tomato	£19
PANFRIED GNOCCHI wild mushrooms, mushroom ketchup sun blushed tomatoes and tarragon oil (VG)	£20
CHAR GRILLED CHICKEN & AVOCADO SALAD baby plum tomatoes, rocket leaves, cucumber, sweet chilli and lemon dressing	£18

FROM *the* GRILL

10oz RIBEYE STEAK £42.50

8oz SIRLOIN STEAK £35

8oz PORK LOIN STEAK £22

8oz BUTTERFLIED CAJUN CHICKEN BREAST £16.95

All served with confit tomato flat cap mushroom and a bowl of chunky chips

SIDES

All £5.00

SAUCES

All £5.00

Bowl of Chunky Chips (VG)
Seasonal Green Vegetables (VG) (NGCI)
Tomato Shallot & Rocket Salad (VG) (NGCI)
Skin On Fries (VG)
Creamy Champ Mashed Potatoes (NGCI) (V)

Peppercorn Sauce (NGCI)
Diane Sauce (NGCI)
Red Wine Jus (NGCI)

FOR THOSE GUESTS ON A DINNER INCLUSIVE PACKAGE, THERE IS A £25 PER PERSON ALLOCATION TOWARDS THE Á LA CARTE MENU

DESSERTS & BEVERAGES

DESSERTS

STICKY TOFFEE PUDDING with toffee sauce and vanilla ice cream (V)	£8
BANANA & BAILEYS CHEESECAKE glazed banana and salted caramel ice cream	£8.50
SELECTION OF WORLD CHEESES house chutney and Thomas fudge biscuits (V)	£11.50
WARM CHRISTMAS PUDDING brandy sauce and seasonal berries	£8
LEMON CELLO TART Italian meringue, orange sorbet and lime curd	£8.50
RASPBERRY & WHITE CHOCOLATE CRÈME BRULEE homemade shortbread biscuits (V)	£8.50

COFFEES

AMERICANO	£3.10
FLAT WHITE	£3.50
CAPPACINO	£3.80
MOCHA	£3.80
LATTE	£3.50
EXPRESSO	£3.20
HOT CHOCOLATE	£3.80
ENGLISH BREAKFAST TEA	£2.50

DIGESTIFS

COCKBURNS PORT (50ml)	£5.50
COURVOISIER BRANDY (25ml)	£5.50
HARVEYS BRISTOL CREAM SHERRY (50ml)	£4.50
TIA MARIA (25ml)	£4.50
DRAMBUIE (25ml)	£4.50
FRANGELICO (25ml)	£4.50
COINTREAU (25ml)	£4.50
BAILEYS (50ml)	£5.20

RED WINE

VINA ELENA TEMPRANILLO 11%
Spain. Dark cherry red in colour with aromas of red berries and a soft fruit character on the palate.

CRAMELE RECAS PINOT NOIR VEGAN 12.5%
Romania. Cranberry and raspberry aromas, fruity, smooth & fresh.

ROTHSCHILD MERLOT 13%
France. Deep red velvet colour with a supple nose of cherry and raspberry lead in to a medium bodied palate of morello cherry and blackberry.

VINA CERRADA TEMPRANILLO O.O.Ca Rioja VEGAN 13.5%
Spain. Hints of baking spice and orange zest liven up aromas of black currant and purple plum.

CLUB DE CAMPO MALBEC VEGAN 13%
Argentina. Full of dark, ripe fruits and a rich, smooth damson like palate. Unoaked with integrated tannins, this is a very mellow and silky Malbec.

RICHLAND BLACK SHIRAZ 14%
Australia. Sensational, smooth and strong characters. Ripe blackberry and black cherry flavours with vanilla cream and peppery spice.

WHITE

VINA ELENA AIREN 11%
Spain. Pale in colour with elegant fruit aromas

DOWN UNDER CHARDONNAY VEGAN 11%
Australia. A great Chardonnay displaying zesty lemon & grapefruit aromas & flavours of white peach & pear

BOULDERS BEACH SAUVIGNON BLANC 13.5%
South Africa. Aromas and flavours of green fig and citrus fruits with a hint of lemon grass.

ILLUSION CHENIN BLANC 12.5%
South Africa. A zesty white wine with a rainbow of tropical tastes and the tart, sweet scents of pomaceous fruits.

I CASTELLI PINOT GRIGIO VEGAN 12%
Italy. Light bodied and delicate. Crisp and dry with notes of tree fruits including pears and peaches, plus hints of lemon on the finish.

ROSÉ

VINA ELENA TEMPRANILLO ROSÉ 10.5%
Spain. Dry to taste with a fruity finish, this beautifully raspberry-pink wine comes with distinct aromas of rose and violet.

PAINTED LADIES WHITE ZINFANDEL VEGAN 10.5%
USA. Medium bodied with a lovely salmon colour, this off dry rosé wine has juicy flavours of raspberry and cherry and subtle tropical fruit aromas.

175ml GLASS 250ml GLASS BOTTLE

£6.75 £8.75 £25.00

£7.25 £9.75 £27.00

£7.75 £9.25 £28.00

£8.75 £11.75 £34.00

£9.25 £12.25 £35.00

£9.50 £12.50 £36.00

175ml GLASS 250ml GLASS BOTTLE

£6.75 £8.75 £25.00

£6.95 £8.75 £27.00

£7.50 £9.50 £27.00

£7.75 £9.75 £28.00

£7.75 £10.45 £30.00

175ml GLASS 250ml GLASS BOTTLE

£6.75 £8.75 £25.00

£31.00