

Fownes Hotel Sit Down Lunch

Starters

Homemade Roasted Carrots, Sweet Potato and Swede Soup
with fresh coriander and sweet potato crisps

Thyme and Garlic Confit Duck Leg Terrine, Parma Ham and Infused Peaches
cherry port reduction and miniature Scottish egg

Spinach & Ricotta Tortelloni
saffron Parmesan white wine and white truffle sauce

Main Courses

Roast Turkey Crown and Leg Roulade
crispy thyme and garlic roast potatoes, pig in blankets & turkey juice

Pan Seared Farmed Scottish Salmon Fillet
sautéed peas, chorizo and tomato, Prosecco wine grain course mustard sauce

Roasted Vegetables and Mushrooms Wellington
steamed vegetables, parmesan sauce and roast baby potatoes

Desserts

Homemade Traditional Christmas Pudding
forest fruits compote and brandy nutmeg sauce

Fig and Strawberry Pavlova
passion fruit coulis and pineapple compote

Mint and Belgian Chocolate Cheesecake
passion fruit coulis and pineapple compote

2 Course Lunch £15.95

3 Course Lunch £17.95

3 Day Christmas Break

3 day Christmas Package:

**Christmas Eve,
Christmas Day
and Boxing day**

**Breakfast & Dinner
(Including Christmas Lunch)
Entertainment on each
night of your stay.**

**Double or Twin Room
£399.00 for two**

CHRISTMAS 2020

Fownes Hotel Christmas 2020

Christmas & New Year

Fun, Food & Festivities

**Fownes Hotel
Worcester**

FOWNES HOTEL

Fownes Hotel Sit Down Dinner

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Fownes Hotel Christmas Buffet

Starters

Selection of salads

Mediterranean cured meats, antipasti accompanied
roasted Mediterranean vegetables

Homemade Scotch whiskey salmon Gravadlax
Farmhouse pate and chicken liver parfait

Main Courses

Roasted Turkey with homemade turkey jus

Orange and vodka baked Scottish fillet of Salmon

Honey glazed smoked gammon joint with
baked apple and sultana sauce

Vegetarian homemade roasted winter root
vegetables casserole with suet dumplings

The butchers crafted pig in blankets with Marple syrup

Sides

Crispy garlic and thyme potatoes

Brussels sprouts with smoked pancetta

Braised red cabbage with apple and orange

Baked carrots and parsnips with thyme and honey

Roasted winter root vegetables with fresh herbs

Dessert

Selection of tarts & gateaux's

Traditional Christmas pudding served
with brandy sauce

Fresh fruits cocktail and fresh fruit display

Fownes Hotel New Year's Eve Party

Come and join us for a wonderful evening to bring in the year 2021. We look forward once again to welcoming each guest with an arrival drink.

Entertainment

Disco in our John Fownes Suite

Soul & Motown night in Rendez Vous Suite

Buffet

Specially crafted by chef, Andrei
extensive hot and cold gala menu

Carvery with a selection of freshly
cooked carved meats

Wide range of roasted or steamed vegetables

Vegetarian Wellington

Fish Station

Cold meat platter accompanied by dressings,
sauces and selection of winter pickles

Local and Traditional English cheese board
with selection of chutney, bread and cheese biscuits

Selection of homemade desserts & tarts

Mon – Thurs £29.95 per head
Fri & Sat £34.95 per head

Sun – Thurs £24.95 per head
Fri & Sat £28.00 per head
Minimum numbers 40 guests

£55.00 per head