





ONE SPECIAL DAY

Fabulous food is at the very heart of your celebration.

We want you to love every minute of sharing the most important day of your life with the people most important to you.

Before your big day

- Be inspired at one of our complimentary Tasting Events and choose your menu
- Meet with your Wedding Specialist and our Head Chef
- Take your time. Let our Wedding Specialists help you plan your perfect Wedding at Farnham Castle

Your Big Day

Your Wedding Specialist and the Farnham Castle team will coordinate every last detail of your day. Whilst you make the final preparations your guests can enjoy a drink in the wonderful Tindle Bar.

Your Drinks Reception

After the Ceremony, welcome your guests with Reception drinks and a selection of your favourite canapés.

Your Dining Choices

- Be seated for one of our stunning three, four or five course menus
- We include half a bottle of wine for each guest – chosen by you to complement your menu
- Everyone raises a glass of bubbly for the toast
- Complimentary still and sparkling water throughout your meal
- Tea and coffee

Your Evening

- Our Gallery Bar is open throughout
- You and your guests may also like to enjoy Champagne & Cocktails with Specialty Gins in our Tindle Bar – open by arrangement

Overnight Guests

Enjoy a continental and hot breakfast option in the Library, overlooking Farnham



“For the last fourteen years, I have had the wonderful opportunity to work alongside couples to create a perfect and unique food experience, combining their passion for each other, and mine for food”

Simon Lloyd, Head Chef



FABULOUS FOOD

Our talented Head Chef, Simon Lloyd, and his team from Michelin starred restaurant backgrounds, create exceptional food using the freshest, best quality, seasonal ingredients, lovingly prepared in the Castle kitchens.

You can tailor your menu to have exactly what you want, perhaps adding elements that evoke special memories for you both. Create a truly bespoke menu, or choose a favourite and allow us to suggest a contemporary twist.

Our team of Chefs pay attention to every last detail to ensure everything is perfect for you, your family and friends on your extra special day.



CANAPÉS

Our Head Chef and his team have created a wonderful selection of hot and cold canapés that taste every bit as good as they look.

From the farm

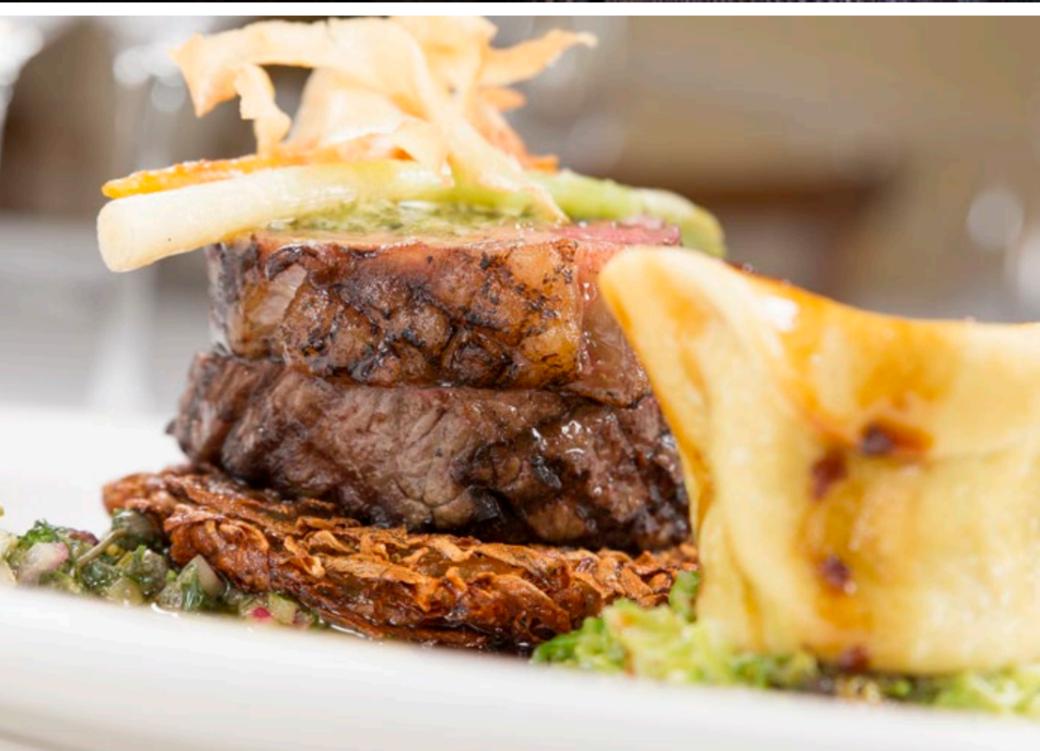
- Lamb shoulder bonbon with pea puree and mint jelly
- Roast beef, Yorkshire pudding and horseradish cream
- Quail scotch eggs with piccalilli puree
- Mini gourmet sausage, spring onion potato mousseline and red wine jus
- Crispy spiced buttermilk chicken skewer with mustard mayonnaise
- Rich shepherd's pie with creamy mashed potato
- Char grilled sirloin with duck fat chip and béarnaise sauce
- Spiced red lentil and chicken tartlet with raita and crispy shallot
- Crispy duck rolls with Hoi Sin dipping sauce
- Spiced lamb kofta with tabbouleh and Greek yoghurt
- Bourbon glazed pork belly with pickled cucumber and chive soured cream
- Mini chorizo and tomato frittatas with sweetcorn chilli salsa and manchego
- Marinated fig, prosciutto, mozzarella and micro basil skewer

From the sea

- Tempura king prawns, pickled ginger and Wasabi mayonnaise
- Hot smoked salmon rillettes on sourdough croute with lemon, parsley and caper cream cheese
- Fried coconut prawns with mango and chilli salsa
- Soused mackerel with pickled fennel, crème fraiche and pumpernickel
- Mini fish and chips with tartare sauce
- Salmon and herb fish cake, fried quail egg and dill aioli
- Smoked haddock croquettes with pea puree and bacon dust
- Dusted squid pieces with caper, parsley and lime mayonnaise
- Spiced pollack fritters with harissa honey dip
- Mini poppadum with tuna tartare and avocado puree
- Mini devilled crab cakes, tomato remoulade and micro parsley
- Smoked salmon blini with lime and dill mascarpone and salmon pearls

From the field

- Quail egg tartlet with sun blushed tomato, pesto hollandaise and parmesan shavings
- Fig jam, wild rocket and red pepper mascarpone crostini
- Cauliflower, potato, fennel and cheddar beignet with spicy tomato relish
- Sweetcorn and chive scone with blue cheese mousse and rocket pesto
- Crushed broad beans with mint and lemon ricotta on bruschetta
- Herb panko mozzarella goujon with pesto and marinara sauce
- Garlic and coriander naan with spiced spinach, paneer and mango chutney
- Mushroom and truffle arancini ball with charred baby leek
- Beer battered fried olives with sriracha mayonnaise
- Celeriac and potato rosti, griddled sourdough, caper tartar and gorgonzola
- Beetroot relish, goats cheese mousse and parmesan on poppy seed shortbread
- Mini brioche bun with falafel burger and garlic tzatziki



SILVER MENU

Modern British cuisine that showcases our freshest and best quality ingredients.

- Four canapés of your choice
- Three course menu
- Half bottle of wine
- Prosecco toast
- Still and sparkling mineral water
- Tea and coffee

Starters

- Chorizo and sausage meat scotch egg with tomato, fennel and paprika ragu and pork scratching
- Five spiced confit duck spring roll with sour cherry compote and Asian salad
- Grilled asparagus with poached hen egg, chive hollandaise and prosciutto ham on toasted brioche
- Beetroot and gin cured salmon, hot salmon rillettes, celeriac, apple and soured cream
- Chicken and duck liver parfait with shallot and ginger relish, cornichon and fig on sourdough bread
- Warm tartlet of smoked haddock, Gruyère, beurre blanc and baby leaves
- Prawn, crab and crayfish cocktail with baby gem lettuce, pickled vegetables and rye bread wafer
- Glazed crottin goats cheese, red onion tarte tatin, pancetta, beetroot syrup and bitter leaves

Main

- Grilled fillet of beef, potato gratin with Madeira cream or peppercorn sauce
- Thyme roasted corn fed chicken with sun-dried tomato and pesto cake, pancetta and red wine jus
- Herb rolled belly pork with buttered greens, sage mashed potato and caramelised shallot jus
- Chargrilled rib eye steak and fondant potato with béarnaise sauce, slow roasted tomatoes and French beans
- Pan seared marinated lamb rump and potato rosti with pea puree, mint salsa verde and rosemary jus
- Herb crusted cod supreme with saffron crushed new potatoes, spinach and spiced tomato buttered sauce
- Fillets of black bream, sweet potato bhaji and tarka dhal with lime and coriander yoghurt
- Char roasted pork loin steak with black pudding, cheese hash brown, red cabbage and cider jus



GOLD MENU

A celebration of contemporary dining created by your Farnham Castle team, especially for you.

- Six canapés of your choice
- Four course menu, including one of our Surprise Courses
- Half bottle of wine
- Champagne toast
- Still and sparkling mineral water
- Tea and coffee

Starters

- Roast smoked salmon fillet with spiced cauliflower puree, mouli and carrot salad, beetroot crisps and coriander oil
- Chicken and ham terrine with pickled summer vegetables, tarragon mayonnaise and honey mustard vinaigrette
- Carpaccio of beef with tomato tartar, horseradish, pecorino beignet and micro watercress
- Seared scallops, asparagus and quail egg with black pudding, saffron aioli and pea shoots
- Salad of poached pork loin with pear, candied pecan, confit cranberries and Sussex blue
- Spiced pigeon breast with carrot and cardamom puree, pulled leg and lentil samosa
- Duck and porcini ravioli with soy and mirin broth, ginger and spring onions
- Tartlet of king prawn and lobster with buttered samphire, spinach, bisque cream and saffron foam

Main

- Herb roasted fillet beef and pressed feather blade with butternut and thyme puree, potato dauphinoise and bordelaise sauce
- Tenderloin of pork and spiced belly ravioli with roasted shallot sage puree, potato marquis and confit apple
- Slow roast rack of lamb, braised shoulder bon bon and herb crushed potatoes with creamed leeks, broad beans and red wine jus
- Fillet of halibut and potato rosti with wilted spinach, piquillo pepper nage, charred baby gem and salsa verde
- Szechuan breast of duck with fennel puree, fondant potato, bok choy, shiitake, crisp skin and five spice jus
- Supreme of organic chicken with lentils a la Française, Jerusalem artichoke puree, chicken croquette, baby leeks and ratte potato
- Fillet of seabass with new potato and crab salad, sauce vierge, vine cherry tomatoes, asparagus and crispy leeks
- Individual Wellington of beef with buttered savoy, celeriac, pomme puree, heritage carrots, parsnip crisps and port and thyme jus



PLATINUM MENU

Fine dining at its best. Our Platinum menu is a sophisticated, intimately personalised menu, crafted by our Head Chef.

- Eight canapés of your choice
- Five course meal including two of our Surprise Courses
- Half bottle of wine
- Champagne toast
- Still and sparkling mineral water
- Tea and coffee

Starters

- Duo of quail and caramelised onion tart with roast salsify, celeriac puree and redcurrant jus
- Ox cheek ravioli with butter poached langoustine and consommé
- Roulade of corn-fed chicken with baby charred leek, saffron gnocchi, petit pois and chervil cream
- Charred lamb lollipop, minced kofta, baby spinach, spiced aubergine, crisp falafel and tahini yoghurt sauce
- Beef bresaola and burrata with fig compote, marinated strawberries, artichokes and micro herbs
- Deep fried Dover sole with potato mousseline, mussels, brown shrimp, sea vegetables and parsley oil
- Braised duck croustillant and smoked breast with barlotti beans and black truffle
- Salad nicoise with mackerel, red pepper jelly, gremolata dressing, squid ink tarama and pickled white radish

Main

- Slow cooked venison loin and braised suet pie with carrot puree, celeriac choucroute, duchess potato and rich port wine sauce
- Beef fillet with foie gras, puree cauliflower, cavolo nero, pomme anna, Madeira jus and pickled girolles
- Trio of pork with potato and onion gratin, salt caramel apple puree, buttered leeks and baby carrots with spiced crackling
- Dry aged sirloin of beef and beer braised cheek tortellini with marrowbone butter, horseradish potato rosti and salsa verde
- Roast cannon of lamb, herb coated confit belly and sauté liver with leek and truffle croquette, pea puree, roscoff onions and lamb jus
- Roast duck two ways with pithivier of leg and roast breast with chard, confit shallot, mushroom duxelle, roast beetroot and sweet potato fondant
- Duo of guinea fowl with wild mushrooms, silver skin onions, buttered savoy, parmentier potatoes and tarragon café au lait
- Roast loin of monkfish with cumin crusted seared scallops, spinach, sweetcorn and chilli and coconut masala



“All the staff were so friendly and helpful, we didn’t have to think about anything all day. They had everything running smoothly. They even catered for all our various dietary requirements without having to compromise on our chosen menu.”

VEGETARIAN MENU

We understand that everyone has different tastes and dietary needs and so to ensure that each and every one of your guests enjoy an amazing dining experience, our Head Chef has designed a menu for vegetarians and will adapt any menu for special dietary requirements.

Starters

- Butternut squash, walnut and goats cheese ravioli with sage butter
- Crispy poached duck egg with carpaccio of fennel, pickled beetroot and micro rocket
- Saffron linguine with courgette ribbons, grilled fennel, oven roasted tomato and chilli oil
- Puff pastry tart with sun blushed tomato, pesto, smoked mozzarella and rocket salad
- Roasted squash with spiced lentil dressing, spinach pakora and coriander and coconut salad
- Warm wild mushrooms on toasted brioche with Gruyère cheese, caramelised onion, rocket and tarragon oil
- Whipped Sussex goats cheese with textures of beetroot, pine nuts and honey truffle dressing
- Vegetable samosa with chickpea chole, onion, tomato, yoghurt and sweet and savoury chutney
- Risotto milanese with wild mushrooms, parmesan tuille and truffle oil

Main

- Chargrilled aubergine and Mediterranean vegetable tian with a smoked cheddar crust, squash puree, dauphinoise potato and fresh tomato sauce
- Oven baked goats cheese en croute with spinach, apple puree, baby beetroot, rosemary potatoes and smoked pepper coulis
- Open lasagne of roasted peppers, olives, artichoke, lemon ricotta, vine tomato ragu and pecorino cream
- Pea, mint and feta arancini cakes with grilled asparagus, kale, beans, poached egg and lemon butter sauce
- Cumin braised fennel, roast cauliflower, Bombay potatoes, spiced paneer and curry coconut sauce
- Mixed bean ragout with grilled courgette, parmesan polenta, pesto cream, balsamic tomatoes and rocket
- Aubergine wrapped pistachio, cashew and vegetable terrine with roast roots, roast potatoes, mushroom, thyme and port jus
- Tomato, red onion and halloumi tart with chilli quinoa, celery and apple salad, pickled walnut and a Cabernet Sauvignon vinaigrette



SHARING BOARD

For a more informal and interactive dining experience, choose a sharing board for your main course, which encourages your guests to get to know one another.

Simply select one option with the Silver menu or two options with the Gold or Platinum menus.

- Slow roasted herb and garlic rolled pork shoulder with bacon and chestnut stuffing and apple sauce
- Spit roasted butterflied leg lamb with peppercorns, smoked paprika and fennel with harissa yoghurt and pomegranate tabbouleh
- Whole rotisserie chicken with a choice of marinade: lemon thyme and garlic; tandoori style; sesame honey and soy; Cajun barbecue; or mustard citrus and rosemary
- Herb roasted whole beef sirloin, Yorkshire puddings, horseradish cream and port gravy
- Spinach, apricot and pine nut stuffed lamb saddle with roast root vegetables and rosemary jus
- Slow roasted fore rib of beef with parmentier potatoes, slow roasted tomatoes, mixed leaf salad and either chimichurri or béarnaise sauce
- Whole baked sea bass with ginger, spring onions and chilli, noodle salad and stir fried pak choi
- Lemon, dill and bay baked side of salmon, watercress and saffron mayonnaise and chive buttered new potatoes
- Baked herb crusted loin of cod and chorizo and tomato penne pasta with butter bean and spinach salad
- Spiced puy lentil and roasted butternut squash Wellington with caramelised passion fruit sauce, buttered kale and fondant potato
- Oven roasted bell peppers filled with provencal vegetables, grilled halloumi and pesto with potato dauphinoise, grilled asparagus and tomato marinara sauce
- Sun blushed tomato, spinach, sticky onion and goats cheese stuffed Portobello with rosemary polenta cake and smoky paprika sauce



SURPRISE COURSES

Add something unique to your menu and include a surprise course.

Sorbet Shots

- Mojito sorbet with rum shot, popping candy and frosted mint
- Moscow mule sorbet with vodka shot, honeycomb and candied lime
- Apple sorbet with shot of gin, apple caramel and dried blueberries
- Blood orange sorbet with prosecco and fizzing framboise jellies
- Mango sorbet with elderflower cordial, basil biscuit and candied lemon

Cheese Plate

- Three local cheeses, fruit chutney, biscuits, grapes, celery

Pre Desserts

- Mango and passion fruit Eton mess
- Lavender panna cotta with balsamic strawberries and black pepper shortbread
- Chilled hibiscus soup, lime sorbet and poached lychee
- Vanilla roasted peach with macadamia crumble and raspberry sorbet
- Pimm's jelly with cucumber and mint sorbet

Dessert Wines

Talk to us about our wine list.



DESSERT MENU

End on a sweet note with our Head Chef's selection of mouth-watering desserts.

Silver

- Sticky toffee pudding, hot butterscotch sauce and vanilla pod ice cream
- Spiced red wine poached pear, vanilla mascarpone and sloe gin syrup
- Raspberry and crystallised ginger brûlée with shortbread finger
- Vanilla cheesecake with blueberry compote and chocolate gelato
- Rhubarb and gooseberry compote, macadamia crumble, apple and cinnamon ice cream
- Triple chocolate brownie with salted caramel ice cream, raspberries and candied hazelnut crumb

Gold

- Traditional lemon tart with ginger crumb, raspberry sorbet and Earl Grey syrup
- Warm pear and almond frangipane tart, sauce Anglaise, rum and raisin ice cream
- White and dark chocolate cup, strawberry sorbet and pistachio tuille
- Brioche bread and butter pudding, dark chocolate, cherries and Chantilly cream
- Warm treacle tart, banana ice cream, gingerbread tuille and bourbon pecans
- Trio – triple chocolate brownie & raspberry ice cream, glazed lemon tart, vanilla bean brûlée with almond snap biscuit
- Trio – seasonal fruit compote with macadamia crumble, dark chocolate tart with honeycomb ice cream and raspberry tuille, blackberry and lemon mascarpone poppy seed shortbread stack
- Trio – Limoncello posset with lemonade and basil jelly, chocolate chip cookie dough cheesecake with salted caramel, warm cinnamon and raspberry doughnut

Platinum

- Rum and spiced pepper confit pineapple, ginger cake, mango parfait and coconut panna cotta
- Dark chocolate marquis, passion fruit sorbet, raspberry marshmallow, chocolate soil
- Trio of strawberries and cream – strawberry sorbet, strawberry and champagne jelly, strawberry salad, elderflower cream and white chocolate crumble
- Warm chocolate and griottine cherry clafoutis with Chantilly cream, blood orange tart with raspberry sorbet, vanilla and caramel apple cheesecake shot with ginger oat biscuit crumb
- Lemon meringue pie – lemon meringues, passion fruit, berries, white chocolate and sable biscuit
- Bespoke trio – guide our Chef to come up with your own unique trio of desserts to personalise your perfect day



CHILDREN'S MENU

Not forgetting your little guests, we have designed a menu especially for them.

Starters

- Cheesy garlic bread
- Cantaloupe melon with berries and fruit coulis
- Bacon and cheese potato skin with barbecue dip
- Vegetable crudités and nachos with sour cream dip
- Fresh soup of your choosing with bread roll and butter

Mains

- Margarita pizza with rocket salad and potato wedges
- Brioche hot dog with French fries and coleslaw
- Pork meatballs, tomato ragu and spaghetti
- Chicken breast goujons with mashed potato and creamy garlic and parsley sauce
- Fish fingers, chunky chips, petit pois and tomato ketchup

Desserts

- Fruits, marshmallows and chocolate dipping sauce
- Ice cream selection with sprinkles and wafers
- Warm chocolate brownie and vanilla pod ice cream
- Sweet red berry trifle
- Blueberry and vanilla cheesecake pot



EVENING MENU

Choose from our extensive variety of exciting and interactive evening food options from around the globe.

Wood-Fired Pizza

Choose from a selection of Italian cured meats, charcuterie, fresh or marinated vegetables and cheeses to create two unique pizzas for your indulgent evening menu.

Firepit Barbecue

Selected cuts of marinated meats cooked over smoking hot coals.

- Barbecue and Jamaican jerk chicken thighs, a selection of lamb and mint, pork and leek and spicy chilli sausages and ground seasoned British beef burgers served with a selection of rolls, sauces and garnishes
- Upgrade to either honey mustard and thyme marinated pork loin steak, rosemary garlic and mint lamb chump chops, Cajun marinated butterfly chicken breast or dry rubbed beef ribeye steak with chimichurri and add composite salads to your selection

Paella

Traditional Spanish dish created in a paella pan, cooked in front of you and your guests. Our paella contains chicken, chorizo, pancetta, king prawns, mussels, peppers, tomatoes and saffron, accompanied by garlic aioli, crostini bread and fresh lemon or create a bespoke paella for your special day.

Spit Roast

Choose from our variety of different locally sourced meats to be slow roasted on the spit and carved in front of your guests.

- Spit roasted whole free-range chicken. Choose from a selection of marinades: Bourbon honey mustard, lemon pepper and thyme, smoked paprika with chilli citrus and herbs. Served with a selection of plain, spinach and tomato, flour tortillas, with mixed salad leaves and refreshing slaw
- Whole carved free-range pig with salted crackling, sage and shallot sausage meat stuffing and apple and Calvados compote served with a selection of artisan roll
- Slow roasted butterfly leg of lamb with a chorizo, apricot and rosemary crumb, sweet minted vinegar and mint jelly, served in focaccia, ciabatta or brioche breads
- Middle Eastern spiced whole shoulder of lamb with tomato tagine sauce, pomegranate tabbouleh, flatbread, garlic tzatziki and hummus

Street Food

Take a trip around the world and choose one of our unique evening food options. Cooked to order in the Wok pan, to really impress your guests.

- Pad Thai – mild spicy wok fried rice noodles with prawns, egg, fish sauce, peanuts, fresh lime and bean sprouts
- Chicken Bhuna – chicken pieces with chilli, coriander, garlic, ginger, onions and tomatoes in a thick turmeric, cumin and garam masala sauce served with pilau rice
- Chow Mein – slow cooked wok fried pork belly with egg noodles, cabbage, carrots and spring onions coated in soy oyster sauce and Shaoxing wine
- Sichuan Beef – soy, five spice and Sichuan marinated beef strips with broccoli, mange tout, baby sweetcorn and egg fried jasmine rice

*Minimum numbers apply.



EVENING MENU

Burrito Bar

A taste of Mexico with this classic favourite

- Stir fried spicy chicken or spiced ground minced beef with lime brown rice, oven roasted peppers, savoury black beans and tortilla crisps with tomato salsa, pico de gallo, sour cream, guacamole and cos lettuce

American Diner

Go Retro...

- Mini chargrilled steak patties, little gem, dill pickles and honey mustard mayonnaise and Cajun coated chicken breast with rocket, thousand island dressing and crispy shallots with onion rings or French fries

Southern Fare

Get a flavour of the Deep South

- Slow cooked South Western pulled pork with crusty buns, potato subs, caramelised onions, pickled jalapeño peppers and Monterey Jack cheese, spring onions, buttered corn on the cob and barbecue and bacon beans

Sausage and Bacon

With a choice of Butcher's sausages together with smoked and green, back or rindless bacon, create your own sandwich using a selection of breads and condiments. Why not upgrade to chargrilled rump steak with a gherkin, shallot and horseradish butter.

Cheese Stack Wedding Cake

Looking for something a little different? Why not, choose our Cheese Stack Wedding Cake. After you have cut your cake, we can serve your cheese with breads, biscuits, chutney, grapes, figs and celery.

Cheese Board

A selection of local and European cheeses served with crackers, artisan breads, chutney, fruit and celery.

Charcuterie Board

A platter of assorted cured meats with petit pains, preserved vegetables, sweet stuffed peppers, fruit chutneys, dipping oil and balsamic vinegar.

Buffet

Please speak with your Wedding Specialist, as we have a wide menu choice.

*Minimum numbers apply.



DRINKS MENU

A fabulous choice of cocktails or mocktails will be served throughout your drinks reception. If you wish to enhance your drinks menu or have a favourite of your own, we would be delighted to arrange this for you.

Silver

Mimosa's – a beautiful blend of sparkling wine and fresh fruit Juice, choose from:

- Orange
- Cranberry
- Pineapple
- Apple

Pimm's – classic drink mixed with fresh fruit and herbs, choose from:

- Original
- Winter
- Strawberry and Mint

Sangria's – stunning wine infused with fruit and herbs, choose from:

- White peach
- Strawberry and Rose
- Elderflower
- Rioja

Mulled Classics – for those looking for a festive winter feel to their day, choose from:

- Shiraz
- Spiced Rum and Ginger with a Cider Twist
- Spiced Cider

Mocktails – fruit juices lengthened with lemonade and fresh garnishes, choose from:

- Elderflower Sparkles
- Lemon and Lime Sparkles
- Apple and Ginger Sparkles

Gold

Royale's and Bellini's – indulgent sparkling drinks perfect for your special occasion, choose from:

- Kir Royale
- Peach
- Bubblegum
- Apricot
- Lychee

Pimm's Cocktail's – something new, something classic and something unexpected, choose from:

- Original
- Strawberry and Mint

Winter Sangria's – stunning wine infused with fruit and herbs.

Cocktails – make it a royal occasion and choose from:

- Gin and Berry Blush
- Blueberry Mojito
- Southern Peach and Lime Cooler
- Vodka and Raspberry Fizz
- Ginger and Lime Sparkles

Mocktails – fruit juices lengthened with lemonade and fresh garnishes, choose from:

- Mango Infusion
- Lychee and Lime Explosion
- Apple and Pineapple Julep

Platinum

For a Platinum experience, why not really wow your guests and select from one of our unique interactive drink stations which will be decorated with fresh fruits to complement your desired experience:

Fashion your own Prosecco Bar

Your guests can design their own Prosecco with fresh fruit garnishes, fruit purées, elderflower liqueur and crème de cassis served from a beautifully decorated display drinks cabinet.

Build your own Gin and Tonic Station

Using a wide variety of high quality Gins, create your very own unique Gin and Tonic Bar. We would work with you to choose a variety that compliment your special occasion and of course we would supply the Tonic. And for the finishing touches, decorate your drinks with cucumber, lime or fresh berries.

The Happy Couple Cocktail Station

From Manhattan to Long Island, don't compromise on your favourite cocktails and offer both of your favourites allowing your guests to choose between the two! Contemporary or classic, you decide and allow your guests to share in your love for cocktails and each other.



WINE LIST – SILVER

To perfectly complement this menu our buyers have sourced a range of wonderful wines.

Red

- Wandering Bear Merlot, USA
This wine is rich and full, with aromas and flavours of plum, red cherry and vanilla
- Castillo Clavijo Rioja Tempranillo, Spain
Intense black cherry nose accompanied by some nice and sweet vanilla fragrances. It is smooth elegantly balanced and leaves a delicious and lingering aftertaste
- Legato Nero d'Avola, Italy
This wine has an intense spicy cherry aroma with rich, ripe dark fruit flavours
- Argento Malbec, Argentina
This superb Malbec has concentrated aromas of black cherries and chocolate notes. The rich blackberry and blackcurrant fruit flavours are rounded off perfectly by soft, supple tannins

White

- Wandering Bear Chardonnay, USA
Full of pineapple, pears and apple flavours. This Chardonnay is big and bold with touches of lemon and delicious toasted almond flavours to finish
- Castillo Viento Rioja Joven Blanco, Spain
This wine has soft lemon and peach fruit on the nose. The palate is focused with citrus, peach notes and a subtle hint of fresh white flowers
- Legato Inzolia IGT Sicilia, Italy
Very aromatic with hints of white flowers and lemongrass, this wine is light and fresh on the palate with a zesty citrus finish
- The Wine-Farer Series Chenin, South Africa
This white wine is full of bright fresh fruit flavours with hints of rose water, lychees and passion fruit



WINE LIST – GOLD

To create a natural chemistry between wine and menu we have chosen a premier selection of wines.

Red

- Valdivieso Single Valley Lot Pinot Noir, Chile
Intense upfront strawberries and sweet spice. Smooth and silky with a deep structure and a hint of sweet spices on the finish
- Les Roches Beaujolais Villages, France
Deep ruby red colours with violet hints. Expressive nose with floral aromas and red fruits. Well structured, harmonious and round on the palate with fruity notes, soft and well-balanced tannins and long finish
- The Spee'wah Deep River Shiraz, Australia
Savoury, juicy and spicy with fresh fruit and black pepper
- St Cosme Cotes du Rhone Rouge, France
This medium-bodied red wine has aromas and flavours of plum and raspberry, with light notes of spices such as clove and black pepper. The mouthfeel is soft and smooth
- Ceppaiano Chianti, Italy
Ruby red colour, with flavours of red fruits and notes of violets. Dense and velvety on the palate
- Tilia Mendoza Cabernet Merlot, Argentina
This medium-bodied red has aromas and flavours plum and raspberry, with light notes of spices such as clove and black pepper. The mouthfeel is soft and smooth

White

- Les Nuages Touraine Sauvignon Blanc, France
Packed with punchy lime and gooseberry fruit
- Voltolino Gavi, Italy
This is a fantastic example of Gavi, with floral aromas and intense white and citrus fruit flavours
- Valdivieso Single Valley Lot Viognier, Chile
Flavours and aromas of apricots and peaches, and a crisp, clean finish. There are subtle hints of vanilla with a touch of spice on the crisp finish
- Tokomaru Bay Sauvignon Blanc, New Zealand
A fresh white wine with aromas and flavours of fresh cut grass, ripe peaches and gooseberries
- Journey's End Haystack Chardonnay, South Africa
Delicious Chardonnay with mellow oak and tropical fruit notes
- Vignerons des Terres Secretes, Macon Villages Reserve, France
Luminous colour with aromas of white flowers, yellow fruits and citrus. Well balanced with elegant mineral notes



‘The perfect marriage
between wine and food’

WINE LIST – PLATINUM

Red

- Château Viramiere St-Emilion Grand Cru, France,
This rich, smooth red is full of aromas and flavours of red fruits. Medium-bodied, with fine, savoury tannins, and a pleasant finish
- Paul Jaboulet Aine Crozes Hermitage Rouge Les Jalets, France
This wine has aromas and flavours of fresh red berries, followed by notes of liquorice and black pepper. A well-balanced wine with a long peppery finish
- Castillo Clavijo Rioja Gran Reserva, Spain
Medium-bodied & elegant, this wine has intense aromas of mellow fruit and spicy wood. Smooth, rounded & well-balanced, the palate has more savoury berry fruit and peppery spice flavours, with hints of vanilla
- Journey's End Single Vineyard Cabernet Sauvignon, South Africa
Young and fresh, with aromas and flavours of ripe blackcurrant fruit, cassis and spicy oak. Ripe tannins give this wine a firm and rich mouthfeel and a lasting finish
- Spy Valley Pinot Noir, Australia
Sweet cherry and red fruits are underlined by fragrant notes of mocha and lavender. Fresh fruit supports a crisp and crunch texture, with a long firm finish
- Yering Station Village Shiraz Viognier, Australia
Lifted aromas of dark berries, pepper and spice with hints of violets and liquorice that complement the toasty, mocha oak

To ensure the very best pairings with your chosen menu, the Castle's wine cellar is home to an extensive choice from around the world.

White

- Domaine Jean Defaix Chablis, France
A classic Chablis. Bright, refreshing, with notes of citrus fruit
- A2O Albarino, Spain
Ripe and aromatic, with overtones of peach, melon and honey, offset by crisp freshness that helps to balance the rich fruit flavours. A well-rounded wine with a long, mellow, honeyed finish
- Domaine de la Chezatte Sancerre Blanc, France
This wine is bright and refreshing, with aromas and flavours of lemon, lime and apple, with a subtle mineral note and a mouth-watering finish
- Yering Station Village Chardonnay, Australia
This fresh white wine has lovely aromas of peaches and pears. It has a creamy texture, with flavours of citrus fruits, accompanied by mineral freshness and a hint of vanilla on the finish
- Huia Sauvignon Blanc, New Zealand
This aromatic wine shows intense bright gooseberry and guava aromas. It is finely structured with layers of fresh squeezed lime and passion fruit on the palate with a long lingering finish
- A to Z Oregon Pinot Gris 2014, USA
The A to Z Pinot Gris has lifted aromas of honeysuckle, lemon zest, nutmeg and wet stone developing into richer aromas of lychee, beeswax and melon that add complexity to the nose

FARNHAM  CASTLE

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