

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 à 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