

MASQUERADE

CHRISTMAS PARTY NIGHTS



CHRISTMAS MENU 2019

Selection of Seasonal Canapés

STARTERS

Pressed Poached Smoked Ham Hock,
Pork Cheek, Lilliput Caper and Mustard Terrine
with Parsley, Apples and Brined Vegetables.

or

Roasted Beetroot, Feta and Spiced Onion Feuillette with
Rocket, Soused Golden Beets, Pumpkin Seeds
and Candied Syrup.

MAIN COURSES

Slow Roasted Turkey Breast with Confit Leg Croustillant,
Celeriac Purée, Pink Fir Potatoes, Brown Buttered Sprout
Tops, White Wine and Thyme Jus.

or

Pan Roasted Gurnard Fillets with a Potato and
Parsnip Rosti, Chestnut Veloute, Charred Leeks,
Clams and Sorrel.

or

Warm Winter Squash Carpaccio with White Bean,
Rosemary and Truffle Cassoulet, Kale and a
Herbed Hen Egg.

TRIO OF DESSERTS TO INCLUDE

Egg Nog Creme Brûlée with Cinnamon Tuille.

Dark Chocolate Ganache, Fudge and Honeycomb Tart
with Orange and Campari Sorbet.

Warm Sticky Ginger Cake with Macerated Plums
and Rum Syrup.

Tea, Coffee and Mince Pies

For further information contact our events team on
01252 720402 or email events@farnhamcastle.com

www.farnhamcastle.com

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