

MONTAGUE MENU

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

- Three reception drinks
- Six canapés of your choice
- Four course dining menu, including one of our Surprise Courses
- Half bottle of wine from the Montague wine list
- House Champagne toast
- Still and sparkling mineral water
- Speciality Teas & Nespresso coffee

STARTERS

- Chicken, ham hock & herb terrine with pickled vegetables, prosciutto, lemon mayonnaise and Hogs Back honey & mustard vinaigrette
- Wild pigeon – harissa spiced breast with carrot & cardamom purée, lentil & pulled leg samosa, Vichy roots and pigeon sauce
- Roast smoked salmon fillet with katsu cauliflower, Japanese radish salad, seaweed crackers and a basil & mandarin oil
- Pan seared scallops, asparagus and soft quail eggs with black pudding, sheep cheese, saffron aioli, leek oil and pea shoots
- Tartlet of king prawn & poached lobster with buttered samphire, lobster bisque and a saffron foam
- Blackened barbecued pork with a charred cucumber, buttermilk cheese & bulgur wheat salad, golden raisins and parsley, chili & lime dressing
- Duck & porcini mushroom ravioli with curly kale, butternut squash velouté and PX sherry jus
- Carpaccio of beef with heirloom tomato tartare, horseradish, pecorino & thyme gougère and micro watercress

MAINS

- Supreme of organic chicken with lentil a la française, Jerusalem artichoke purée, chicken Kiev, baby leeks and Red Emmalie potatoes
- Red mullet with potato rösti, confit courgette, clam and piquillo pepper nage, grilled baby gem lettuce and rouille
- Fillet of sea bass with a new potato & crab salad, sauce vierge, cherry tomatoes, asparagus & crispy leeks
- Slow roasted tenderloin of pork and spiced belly mezzelune with pommes château, hispi and a shallot and grain mustard soubise
- Herb roasted lamb rack and slow cooked pressed shoulder with crushed Cornish potatoes, creamed leeks, broad beans and a rosemary bordelaise
- Sichuan spiced duck breast with fennel purée, fondant potato, bok choy, shiitake, duck skin crisp and 5 spice jus
- Fire grilled fillet mignon and black beer braised feather blade with salt baked celeriac, potato terrine and a veal and herb jus
- Individual Wellington of beef with buttered savoy, truffled swede, pommes purée, heritage carrots, game chips and a port & thyme jus