



FARNHAM CASTLE



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

- Take your time. Let our Wedding Specialists help you plan your perfect Wedding at Farnham Castle
- Be inspired at one of our complimentary Couples' Tasting Events, and choose your dining Menu and Wines, or we can arrange an Exclusive Private Tasting at a time to suit you
- Discuss your Menus with our Team of Chefs and Bar Manager
- Spend time with your dedicated Wedding Specialist to finalise every last detail of your day

START YOUR DAY

- Arrive early with your Wedding Party to enjoy being together and getting ready in our Gatehouse and Pembroke rooms
- Your suppliers will arrive to set up your décor, floral arrangements, and wedding cake
- On arrival, your guests can enjoy drinks in our wonderful Tindle Bar or under Canopy Bar on our Great Lawn
- Your dedicated Wedding Specialist will be with you throughout, to manage and orchestrate your unique day

YOUR DRINKS RECEPTION

After the ceremony and your confetti throw, welcome your guests to our Great Lawn where they can enjoy Reception Drinks and a selection of your favourite canapés under our festoon-lit stretch-canopy.

YOUR DINING


- You choose from one of our three or four course Dining Menus, and also choose menus for your Vegetarian and Vegan guests
- If a more relaxed family-style dining is preferred, we offer a Sharing Board option
- 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
- Speciality Teas and Nespresso coffee
- Our Chefs are happy to create bespoke menus (including Fusion Menus), and cater for every dietary requirement

YOUR EVENING

- Treat your guests to our exceptional, interactive evening food stations
- You and your guests may like to enjoy Champagne and Cocktails during the 'Cocktail Hour', immediately after dining
- Our Galley Bar and Pop-up Canopy Bar are open throughout

OVERNIGHT GUESTS

- After the party, relax in the Tindle Bar with your resident guests
- The morning after – enjoy a full-English breakfast with your overnight guests, and re-live yesterday's celebrations



“For over twenty 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, create exceptional food using the freshest, best quality, seasonal ingredients, lovingly prepared in the Castle kitchens. The team are also committed to using home grown and locally sourced produce.

Create a truly bespoke menu, or choose your favourites from our extensive dining menus, which are continuously developed to follow culinary trends. Perhaps add elements that evoke special memories for you both, or let our Chefs talk to you about our Fusion Menus.

We adapt our menus to cater for all dietary requirements, and offer separate menus for your Vegetarian and Vegan guests.

Our team of Chefs pay attention to every last detail to ensure everything is perfect for you on the day, and are always on hand to discuss any food related questions during your planning process.



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

- Korean fried chicken with Kimchi mayonnaise, ssamjang gherkin and purple shiso
- Soft quail "scotch" egg with piccalilli purée, crispy potato straws and micro parsley
- Tandoori marinated grilled chicken on garlic flatbread with coriander raita and apricot chutney
- Black sesame cornets with char sui duck, ponzu cucumber spaghetti and basil cress
- Deep fried barbecue pork belly with pickled radish, quince and pork scratchings
- Chorizo, potato and tomato frittata with sweetcorn, chili salsa and Manchego cheese
- Lemon, honey and vanilla marinated fig, prosciutto and baby mozzarella skewer with micro basil
- Braised lamb shoulder bonbon with pea purée, mint jelly and salted rosemary
- Red wine braised lamb Shepherd's pie, with aged Twineham mashed potato
- Kofta spiced lamb, herb and pomegranate grains, with a lime coriander yoghurt
- Rare roast peppered beef with Yorkshire pudding, creamed horseradish and cornichon
- Char-grilled sirloin steak lollipop with duck fat chip, tarragon hollandaise and veal jus
- Salt beef brisket crispbread, with sweet gherkin, English mustard mayo and Sussex cheddar sauce
- Iberico ham croquetas with Manchego cheese

FROM THE SEA

- Smoked haddock croquette with mushy peas, chive emulsion and garlic flowers
- Lobster brioche roll with brown butter, smoked bloody mary sauce and pickled celery
- Panko crusted market fish with citrus zest, sea salt chips and mustard tartar sauce
- Barbecue watermelon with smoked chalk stream trout, pickled jalapeno and lime crème fraîche
- Poached salmon and herb fish cake with lemon balm and caper
- Citrus cured salmon on blini with dill & cucumber creamed cheese and keta caviar
- Salt and pepper dusted squid with a lime and honey glaze, gochujang mayonnaise and spring onion
- Smoked mackerel and horseradish pate on pumpkin and thyme oatcake with baby watercress
- Tostada of fresh tuna tartar, guacamole puree, puffed quinoa and red basil
- Coronation spiced prawn, mango, chilli and lime tartlet with coconut and black onion seeds
- Tempura beer battered king prawn with pickled ginger, toasted kombu and wasabi mayonnaise
- Brown crab, buttered leek and Gruyere rarebit tart, with pickled squash and parsley
- Oyster or Caviar and Champagne Bar (available at an additional cost)

FROM THE FIELD

- Quail egg, sun blushed tomato, pesto hollandaise, and pecorino tartlet
- Mushroom parfait crostini with black garlic, pickled shallot and sunflower seeds
- Cauliflower, Charmer cheddar beignet with spiced tomato relish
- Sweetcorn and chive scone with blue cheese, sultana chutney and candied walnut
- Broad bean, kale and ricotta hummus, with lemon, mint and pumpkin seeds on grilled focaccia
- Crispy, herb breaded mozzarella with rocket pesto, smoked marinara and micro basil
- Red lentil, chickpea and turmeric dahl tartlet with spinach, tahini mayo and crispy shallots
- Artichoke and Parmesan arancini, with tarragon aioli
- Hogs back ale battered dill pickle, marinated olive, spicy ranch dressing and garlic chives
- Potato, shallot and thyme rosti with celeriac, pear and roquefort
- Whipped goat's cheese tartlet with candied walnuts and chive flowers
- Spiced chickpea kofta, marinated grilled courgette, garlic tzatziki, sweet potato straws



BEAUFORT MENU

Our Three Course Entry Level Dining Menu

- Two reception drinks and one non-alcoholic drink from our Beaufort Drinks Menu
- Four canapés of your choice
- Three course dining menu
- Half bottle of wine from the Beaufort wine list
- Cava toast
- Still and sparkling mineral water
- Speciality Teas & Nespresso coffee

STARTERS

- Pressed ham hock terrine, gribiche purée, pickled vegetables, grape mustard, sourdough crouton
- Five spice confit duck spring roll, sour cherry compote, Asian salad, toasted sesame, duck crackling
- Prawn and crab cocktail, baby gem, pickled vegetables, rye bread wafer
- Cumberland sausage and smoked bacon Scotch egg, sultana puree, piccalilli

MAINS

- Butter roast chicken supreme, pancetta and herb boudin, duck fat potatoes, sourdough sauce, lemon tender stem
- Gilt head bream, sweet potato bhaji, buttered kale, tarka dahl, coriander salad, lime yoghurt
- Charred sugar-cured pork ribeye, leek champ potatoes, apple bourbon jam, confit carrots, mustard cream sauce
- Hogs Back ale beef short rib, pommes Château, seasonal vegetables



MONTAGUE MENU

Our Superior Three Course Dining Menu

- Three reception drinks and one mocktail from our Montague Drinks Menu
- Six canapés of your choice
- Three course dining menu
- Half bottle of wine from the Montague wine list
- House Champagne toast
- Still and sparkling mineral water
- Speciality Teas, Nespresso Coffee, Chocolate Truffles

STARTERS

- Pan seared scallops, asparagus, soft quail egg, black pudding, Pecorino, saffron aioli
- Koji marinated chicken, buttermilk and chive waffle, hot Hogs Back honey, kohlrabi, lemon crème fraîche
- Lobster and king prawn tartlet, buttered samphire, lobster bisque, saffron foam, lovage
- Duck and Porcini raviolo, mushroom and mirin consommé, salted edamame, orange oil
- Confit duck salad, gem lettuce, dried cranberries, candied pecan, Norbury blue crème fraîche
- Korean barbecue lamb ribs, sesame and spring onion grain salad, pak choi, cucumber kimchi

MAINS

- Chorizo stuffed chicken breast, pea puree, parmesan gnocchi, seasonal greens, nduja oil
- Sea bass, new potato and crab salad, sauce vierge, cherry tomatoes, asparagus, crispy leeks
- Slow roasted pork tenderloin, spiced pork belly mezzelune, pommes Château, hispi, smoked aubergine purée, Za'atar crumb
- Marinated lamb rump, slow cooked shoulder, thyme potato rösti, peas, broad beans, mint salsa verde
- Crispy duck breast, duck leg croquette, drunken cherries, smoked almonds, spiced butternut squash purée, duck jus
- Fire grilled ribeye, confit potato, chimichurri, Padrón peppers, smoked Bordelaise jus



WINCHESTER MENU

Fine Dining at its Best – Your Unique Four Course Dining Experience

- Three reception drinks and one mocktail from our Winchester Drinks Menu
- Six canapés of your choice
- Four course dining menu, to include one of our Surprise Courses
- Half bottle of wine from our Winchester wine list
- Grande Marque Champagne toast
- Still and sparkling mineral water
- Speciality Teas, Nespresso Coffee, Petit Fours

STARTERS

- Iberico pork, paprika crusted oyster, apple fennel salad, Manchego, walnuts
- Dover sole, potato mousseline, mussels, brown shrimp, sea vegetables, parsley oil
- Duck prosciutto, smoked duck croquette, burnt orange chutney, nectarine, toasted almond, black truffle, port vinaigrette
- Torched mackerel, smoked mackerel pâté, gooseberry, cucumber, horseradish granita
- Bresaola, Burrata, fig, marinated strawberries, candied pistachio
- Lobster and lemon risotto, broad beans, peas, paprika brown butter

MAINS

- Spiced monkfish, cumin crusted scallops, samphire, chilli and coconut masala
- Duck breast on the crown, duck leg pithivier, glazed shallot, golden beetroot, sweet potato fondant, creamed artichoke, radicchio, redcurrant
- Turbot, charred octopus, cauliflower purée, pommes Anna, fennel marmalade, hazelnuts, Champagne and seaweed butter sauce
- Trio of lamb – marinated loin, spiced shoulder, lamb shank pie, baby leeks, pickled turnips, lamb jus
- Trio of venison – pistachio crusted loin, braised roll, venison and black pudding sausage, truffled celeriac purée, celeriac fondant, Girolle mushrooms, plum jus
- Beef Wellington, goose and duck liver parfait, potato mousseline, celeriac purée, Savoy cabbage, black truffle jus



“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.”

Martha & Rupert

VEGETARIAN MENU

We understand that everyone has different tastes and dietary needs, and so to ensure that 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

- Warm wild mushrooms on toasted brioche, gruyère cheese, caramelised red onions, rocket and tarragon oil
- Risotto Milanese with sautéed wild mushrooms, parsley gremolata, parmesan tuille and truffle oil
- Roasted acorn and patty pan squash, with Indian spiced green lentil dressing, spinach pakora, micro coriander and coconut salad
- Spiced potato, vegetable and nigella seed samosa with chickpea chole, tomato sambal, yoghurt, tamarind and green chutney
- Burratini, with Grilled Stone fruits, Hogsback Honey, Smoked Almonds, Grated Summer Truffle, and sorrel
- Hogs Back Ale and caramelised shallot Tart Tatin, with dressed courgette ribbons and whipped goat's cheese
- Butternut squash, ricotta and walnut ravioli, with Swiss chard and sage brown butter
- Toasted English muffin with grilled asparagus, picked endive, poached hen egg and chervil hollandaise
- Crispy poached duck egg with a pea and watercress Caesar salad, garlic croutons and onion petals

MAINS

- Pea, mint and feta arancini, kale, samphire, poached egg and lemon butter sauce
- Lasagne of roasted peppers, courgette, olive, artichoke and cannellini with lemon ricotta, blistered vine tomato ragu and pecorino cream
- Roast garlic and potato Pithivier, scotched leeks, courgette purée and mushroom bisque
- Aubergine wrapped chestnut, cashew and root vegetable terrine with roast potatoes and mushroom, thyme and peppercorn sauce
- Cumin braised fennel, roasted cauliflower and Bombay potatoes with a carrot bhaji, spiced paneer and curried coriander and coconut sauce
- Wild mushroom, truffle and Taleggio risotto frittata, sweet potato fondant, buttered spinach, roasted leeks, with marinara sauce
- Goat's cheese en croute, buttered spinach, baby beetroot, rosemary potatoes and red pepper tapenade
- Tomato, red onion and halloumi filo tart with sauté Lyonnaise potatoes, pickled walnuts, apple, celery & turnip salad and a cabernet sauvignon vinaigrette



VEGAN MENU

We enjoy growing our own plants and vegetables in the gardens at Farnham Castle, and we love using our colourful, home grown produce in our Vegan menu

CANAPÉS

- Tempeh fish style goujon with a chunky chip and caper salsa
- Mini naan with potato and cauliflower bhaji and mint chutney
- Sun-dried tomato and butter bean pâté on sourdough crostini with marinated olive
- Tempura battered courgetti, miso emulsion, wasabi salt
- Tikka spiced jack fruit, mini poppadom, toasted nigella seed, mango chutney
- Potato and shallot rosti, truffled cream cheese, charred spring onion and allium flowers
- Chick pea chaat with green and red chutney, coconut yoghurt and crispy fried noodles
- Spinach, peas and herb spring roll, with Turkish butter bean mayonnaise

STARTERS

- Roasted heritage carrots, fennel and red onions with harissa black lentils, soya yoghurt, roasted garbanzos
- Wild mushroom and truffle sourdough bruschetta with onion marmalade, dressed rocket and herb oil
- Vegetable spring roll with Sichuan style noodle, cucumber and mooli salad, micro coriander and toasted seeds
- Chargrilled aubergine, courgette and pepper terrine with tomato, basil and apple balsamic
- Heritage tomato caprese salad, with avocado puree, roasted garbanzo beans, fig leaf oil and sourdough crisp
- Vegan pappardelle with carrot miso sauce, vegan feta, mint and pickled hazelnut gremolata

MAINS

- Root vegetable and puy lentil Wellington with pea purée, cavolo nero, rosemary parmentier potatoes, brandy and green peppercorn sauce
- Pan roasted flat cap mushroom, truffled potato purée, shiitake, haricot vert, barley, charred onion petals and chimichurri
- South Indian style chickpeas with roasted aubergine, Romanesco cauliflower, spinach pakora, vegetable samosa, paratha and raita
- Semi Dried Tomato Arancini with black olive tapanade, fried basil, spiced maranara sauce
- Cumin braised fennel, roasted cauliflower and Bombay potatoes with a carrot bhaji, spiced paneer and curried coriander & coconut sauce
- Cantonese style roasted tempeh, XO braised portobello, crispy brussel sprouts, corn ribs, pak choi with ginger and butter nut purée & lemongrass agave

DESSERTS

- Apple spiced cake with rose and vanilla poached pear, oatmeal and Chantilly cream
- Sticky date pudding with toffee sauce and frozen vanilla yoghurt
- Chocolate and beetroot fudge brownie with hokey pokey, passion fruit sorbet and raspberry tuille
- Burnt Nectarine, sweet corn cake, whisky caramel, white chocolate ice cream, pistachio and verbena
- Tonka bean panna cotta with poached rhubarb, ginger wine jelly, ginger meringue and honey comb



SURPRISE COURSES

Upgrade to something unique. Enhance your menu and include a surprise course

SORBET SHOTS

(included option with Winchester Menu)

- **Mojito** – Lime & mint sorbet, lime rum syrup, popping candy & frosted mint
- **Moscow Mule** – Lime sorbet, ginger vodka, honeycomb & candied lime
- **Gimlet** – Green apple sorbet, gin shot, apple caramel & dried blueberries
- **Bucks Fizz** – Blood orange sorbet, fizzing framboise pâte de fruit & prosecco
- **Italian Margarita** – Campari & orange sorbet, Tequila syrup, lime gel, crystallised lemon & biscotti
- **Bramble** – Blackberry sorbet, lemon infused gin, apple purée & lemon sable
- **Martini** – Passionfruit sorbet, prosecco jellies, passionfruit curd, vanilla vodka & popping crystals
- **Cooler** – Rhubarb & anise sorbet, macerated strawberry, thyme & strawberry crisps
- **Blossom** – Mango sorbet, elderflower cordial, basil biscuit & candied lemon

PRE DESSERTS

(included option with Winchester Menu)

- Marinated cantaloupe, lime & mint syrup, melon consommé & honey madeleines
- Roasted papaya with Sichuan & rum, yoghurt mousse and coconut granola
- Lavender panna cotta with balsamic strawberries and black pepper shortbread
- Chilled hibiscus soup, lime sorbet and poached lychee
- Vanilla roasted peach with a cashew and muscovado crumble and raspberry sherbet

*OYSTER OR CAVIAR AND CHAMPAGNE BAR

The ultimate way to impress your guests...

- Freshly shucked oysters served with a selection of dressings (shallot, bloody mary, salsa verde, Thai)
- Caviar served with Melba toast, blinis, and garnishes (finely chopped onion, chives, grated egg, sour cream, lemon)

*IBERICO HAM STATION

Thinly sliced Iberico Ham served the traditional way, with bread, toasts, garlic, tomatoes, and olive oil.

*CHEESE

Local Cheese Plate:
Norbury Blue Cheese, Surrey
Hampshire Tunworth
Sussex Charmer
...served with fruit chutney, artisanal biscuits, grapes, seasonal figs and celery.

*DESSERT WINES AND DIGESTIFS

No dining is complete without exceptional 'after dinner' drinks.

Talk to our bar team for suggestions on what to serve your guests.

*ICE CREAM AND PAIRED WINES

Choose from a selection of home made ice creams and sorbets, and make an interesting pairing from our recommended wines.

*Additional costs apply



DESSERT MENU

End on a sweet note with our selection of mouth-watering desserts

BEAUFORT

- Eton Mess, seasonal berries, poppy seed meringue, bourbon vanilla Chantilly
- New York baked lemon cheesecake, mango frozen yoghurt, blueberry compote
- Triple chocolate brownie, cappuccino ice cream, sea salt dulce de leche, marbled chocolate
- Demerara crème brûlée, lemon and ginger curd, hazelnut cocoa tuille

MONTAGUE

- White Russian tiramisu, blood orange, caramelised Macadamia, honey tuille
- Chocolate Choux bun, cocoa craquelin, candied hazelnut mousse, black cherry
- Mango and elderflower Bavarois, shortbread, cranberry sherbet, verbena
- Bramley apple and raisin cobbler, honeycomb ice cream, spiced feuilletine, apple marigold
- Tonka bean panna cotta, Florentine, raspberry sorbet
- Japanese whisky walnut tart, burnt butter ice cream, walnut praline

WINCHESTER

- Chocolate truffle torte, chocolate ganache, cocoa nib tuille, cocoa Streusel, chamomile and raspberry, brown butter ice cream
- Coconut Dacquoise, lime mousse, lime ganache, confit pineapple, passionfruit and mango sorbet, vanilla meringue, coconut
- Pear and white chocolate Mille-Feuille, vanilla parfait, caramelised pear, pistachio gelato
- Whipped cheesecake mousse, Genoise sponge, pink champagne, elderflower meringue, crème fraîche ice cream, poached gooseberry
- Millionaire's – Chocolate sablé Breton, whipped caramel, chocolate crémeux, dark chocolate shard
- Caramelised yuzu custard tart, black sesame ice cream, honey cookie crumb, shiso, matcha

WINCHESTER DESSERT TRIO

- Triple chocolate brownie & salted caramel ice cream; glazed citron tart; vanilla bean brûlée with oatmeal snap biscuit
- Seasonal fruit compote with macadamia nut crumble; dark chocolate torte with banoffee ice cream & coffee tuille; poppy seed shortbread stack with blackberry and lime mascarpone
- Limoncello posset with lemonade and basil jelly; chocolate chip cookie dough cheesecake with butterscotch sauce; warm cinnamon and raspberry doughnut
- Trio of strawberries and cream – strawberry sorbet, strawberry and champagne jelly, strawberry salad, peach cream and ruby chocolate crumble

Bespoke Trio – Select your own unique trio of desserts to personalise your perfect day. Upgrade to our Dessert Trio from your Beaufort or Montague Menu.

Dessert Bar



DESSERT BAR

An impressive way to satisfy everyone's sweet tooth...

- **Bon Bon selection**

Chocolate lollipops
Caramel | White | Dark | Raspberry

- **Coffee Mess**

Brownie bites with coffee crèmeux, salted caramel, and a chocolate shard

- **Strawberry Eton Mess**

Strawberry compote with Chantilly cream, strawberry meringue shard and strawberry coulis

- **Banoffee**

Malted banana mousse, rum and banana compote, brown butter Sablé crumb, yuzu caramel, banana crisp

- **Dark Chocolate Tart**

Baked chocolate tart, orange caramel, candied kumquat and toasted pecan

- **Caramelised Lemon Tart**

Lemon tart, fresh raspberry and lemon balm

- **Strawberry Basil layered Cheesecake**

Vanilla cheesecake, biscuit crumb, basil gel, strawberry coulis

- **Passion Fruit Posset**

Passion fruit posset, Passoã jellies, caramelised white chocolate crumble

- **Granary Treacle Tart**

Treacle tart with burnt popcorn cream

- **Peach Crumble**

Peaches, peach compote, macadamia crumble topping, honey custard

- **Baklava Filo Tart**

Pistachio praline, chopped nuts, orange blossom syrup, whipped kaymak, candied orange peel

- **White Chocolate Blondie**

Blondie, Dulche de leche and fresh raspberry

- **Mango Lassi Salad**

Cardamom yoghurt, mango lassi salad, coconut foam, lime beignet

- **Macaron Tower (optional at an additional cost)**

Complete your dessert bar with a show-stopping macaron tower



CHILDREN'S MENU

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

CANAPÉS (OPTIONAL)

- Mozzarella stick, tomato & basil dipping sauce
- Mini sausage & mash
- Buttermilk chicken goujon with chip
- Mini beef burger

STARTERS

- Buttered garlic dough-balls with hummus and vegetable crudité (VE)
- Cantaloupe melon with berries and fruit coulis
- Bacon and cheese potato skin with barbecue dip
- Buttermilk Chicken Bites with sour cream and chive Dip

MAINS

- Margarita pizza with rocket salad and potato wedges
- 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
- Blueberry and vanilla cheesecake pot

Children's Menus are served to guests from 18 months to 11 years.



“All of the staff were amazing and the food was so delicious. ‘Best wedding food I’ve ever had’ was one comment we received”

Victoria & Tom

EVENING MENU

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

LITE BITES

- A Turner & Sons pork, chorizo and herb sausage roll, with a red onion marmalade, yellow mustard & ketchup
- Indian spiced pulled chicken, lentil and vegetable paratha pasty with mango chutney, lime pickle and turmeric raita
- Savoury Chelsea buns and Vegan cheese scones
- Snacks and nibbles are also available

SANDWICHES

- **Sausages and bacon** – Our choice of locally produced butchers sausages, served with smoked streaky and green back bacon – all accompanied by fresh bread rolls, and traditional condiments
- **Beef hanger or pork loin steaks** – Choose either meat to be marinated or barbecued, and served hot with a choice of two compound butters; gherkin, shallot and grain mustard or ancho chilli parsley and lime – along side a selection of artisan bread, rolls, sauces and garnishes

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 pain, preserved vegetables, sweet stuffed peppers, fruit chutneys, dipping oil and balsamic vinegar.

WOOD-FIRED PIZZA

Choose from a selection of meats, charcuterie, and fresh and marinated vegetables, for your evening guests to create their own pizzas.

BARBEQUE

Marinated meats cooked over smoking hot coals.

- **Firepit barbecue** – Jamaican jerk spiced and barbecue chicken thighs, a selection of lamb and mint, pork and leek, and spicy chilli sausages and ground seasoned British beef burgers, all cooked over hot coals and served with rolls, sauces and garnishes
- **Firepit barbecue deluxe** – Upgrade to: honey, Dijon and thyme marinated pork loin steaks; rosemary, garlic and mint lamb chump chops; Cajun marinated butterfly chicken breast; and dry rubbed beef ribeye steaks with chimichurri. Served with a selection of salads.

SPIT ROAST

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

- **Slow fire-roasted chicken** – Your chicken will be served with tortillas, salad, and slaw. Choose your marinade: Bourbon honey mustard, lemon pepper and thyme, smoked paprika with chilli, citrus and herbs
- **Hog roast** – Whole carved spit roasted free range pig, served with salted crackling, sage and shallot stuffing, apple and calvados compote, fennel & kohlrabi slaw, artisan bread rolls, sauces and chutneys
- **Spit roasted leg of lamb** – Marinated butterfly leg of lamb with chorizo and rosemary panacrum, pea pesto, goat curd, charred red onions, sweet minted vinegar and redcurrant jelly – all served with focaccia, brioche and ciabatta rolls
- **Middle Eastern lamb** – Whole shoulders of lamb, fragrantly spiced and slowly cooked on the spit, served with a tomato, apricot and chickpea tagine sauce, pomegranate tabbouleh and feta, alongside a preserved lemon & olive oil leaf salad, warm flatbreads, garlic tzatziki & hummus



EVENING MENU

AMERICAN DINER

Go retro with – mini chargrilled steak patties, little gem, dill pickles and honey mustard mayo; Cajun coated chicken breast with rocket, thousand island dressing and crispy shallots. All served with a selection of onion rings, French fries and classic condiments.

BURRITO BAR

A taste of Mexico with this classic favourite – stir fried smoky fajita chicken strips and taco spiced ground beef with soft tortilla wraps, lime brown rice, oven roasted peppers, savoury black beans, queso blanco, pico de gallo, soured cream, guacamole, cos lettuce & tortilla chips.

SOUTHERN FAYRE

Get a little flavour of the Deep South with – Kansas city style bbq chicken wings and slow cooked, dry rubbed pulled pork with sweet and spicy barbecue sauces, served with crusty buns, caramelised onions, southern style mustard potato salad, Monterey jack cheese, buttered corn, bacon & barbecue beans, fried green tomatoes, pickled jalapeños and spring onions.

PAELLA

Traditional Spanish dish created in our paella pans, cooked in front of you and your guests. Our paella contains, chicken thigh, chorizo, pancetta, king prawns, mussels, peppers, tomatoes and saffron. This is served with garlic aioli, crostini and fresh lemon wedges. Alternatively, you can create a bespoke paella for your special day.

STREET FOOD

Choose from a selection of street food favourites, cooked to order in our wok pans to create a bit of theatre and to really impress your guests.

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

SOMETHING SWEET

- **Churros Station** – cooked fresh in front of your guests, warm, fluffy, sugar coated churros sticks served with two warm dipping sauces; Baileys and Belgian hot chocolate and a dulce de leche latte
- **Doughnut Station** – cooked fresh in front of your guests, these bitesize, warming, cinnamon sugar dusted doughnuts are served with: mixed berry compote, vanilla cream cheese and honeycomb, as well as salted toffee, orange curd and white chocolate pearls



DRINKS MENU

Your choice of drinks will be served throughout your 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.

BEAUFORT

Cava Reception

Or, choose from our Classics

Mimosas – a beautiful blend of sparkling wine and fresh fruit juice, choose from:

- Orange
- Pineapple
- Cranberry

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

- Original with Lemonade, Strawberry and Mint
- Pimm's Mule – with Ginger Ale, Mint and Lime

To provide your guests with a non-alcoholic drink, choose from:

- Fruit juices
- Elderflower Sparkle
- Lemon and Lime Sparkle

Toast Drink – Cava

MONTAGUE

Crémant Reception

Or, choose from our Premium Classics

Royales and Bellinis – indulgent sparkling drinks perfect for your special occasion, choose from:

- Kir Royale
- Apricot Bellini
- Peach Bellini

Sangrias – stunning wine infused with fruit and herbs, choose from:

- Merlot
- White peach
- Strawberry and Rose
- Elderflower

Winter Classics – for those looking for something different, choose from:

- Shiraz
- Spiced Rum and Ginger with a Cider Twist

Cocktails – make it a special occasion and choose from:

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

Mocktails – to provide your guest with a non-alcoholic drink, choose from:

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

Toast Drink – House Champagne

WINCHESTER

For a platinum experience, why not wow your guests with a Champagne Drinks Reception, or upgrade to a Grande Marque Champagne of your choice.

Should you wish to incorporate any of our Beaufort or Montague drinks to your Winchester experience, you are welcome to do so.

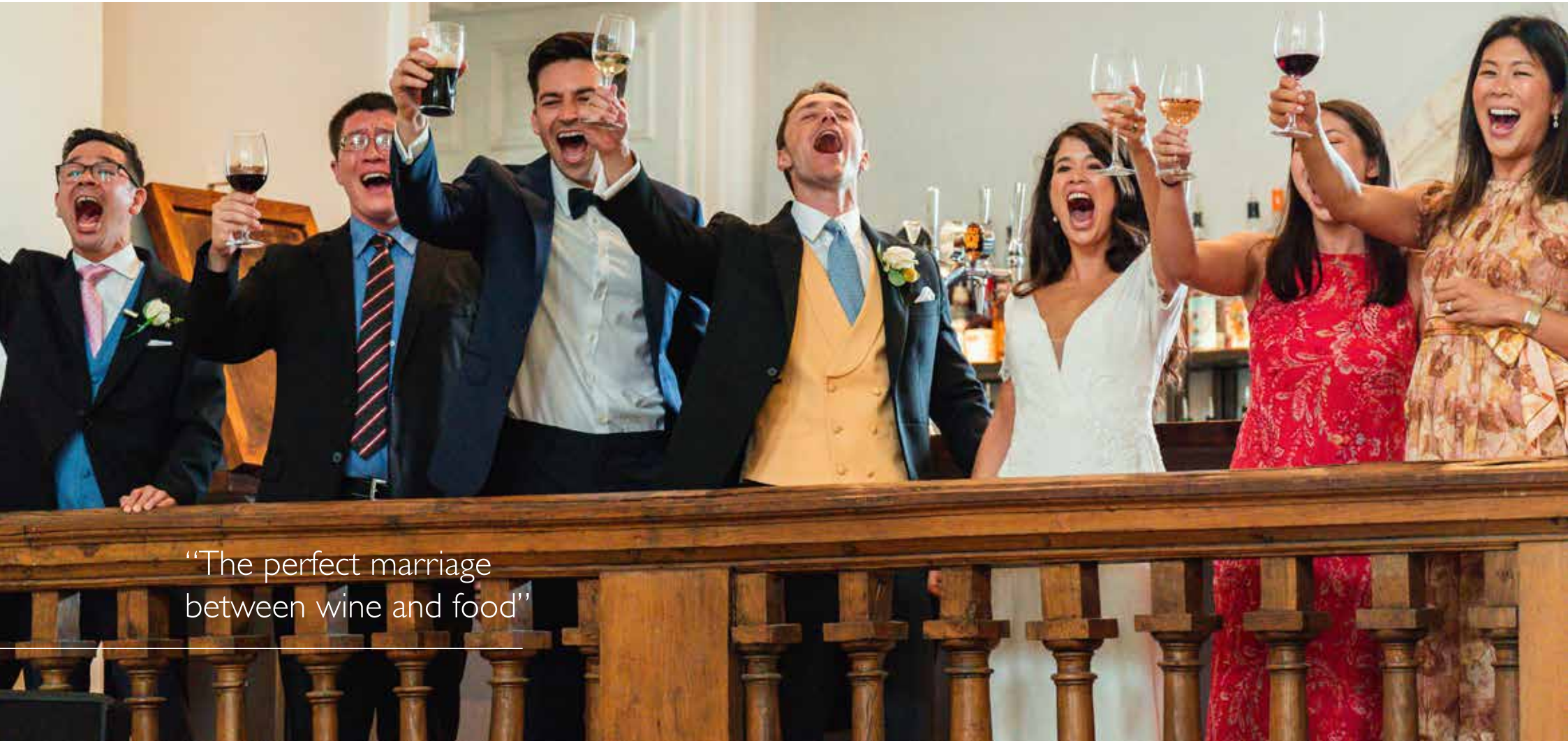
Or, why not choose from:

- Aperol Spritz: Aperol, Cava, Soda, Orange Slice
- Pomello & Peach Spritz: Pomello & Peach Aperitif, Cava, Soda, Pink Grapefruit Slice
- Hugo Spritz: St. Germain, Cidre Brut, Elderflower Soda

Toast Drink – Grand Marque Champagne

Champagne Tower

Our spectacular Champagne Tower will make the most incredible focal point at your Wedding. Contact us for pricing based on your guest numbers.



“The perfect marriage
between wine and food”

WINE LISTS

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

BEAUFORT WINE LIST

Our buyers have sourced a range of wonderful wines to perfectly complement our Beaufort menu.

MONTAGUE WINE LIST

To create a natural chemistry between wine and our Montague menu, we'd love to discuss our premier selection of wines with you.

WINCHESTER WINE LIST

Our team would be delighted to help recommend and suggest a selection of wines to pair with our exclusive Winchester menu.

Our wine list is constantly updated. Your Wedding Specialist will provide you with an up to date list for your celebration.

You are welcome to choose your wines from across any of our wine lists (upgrade pricing applicable).



TASTING EVENTS

Twice a year, we host a tasting event for couples who have booked their wedding with us. Not only will you have the opportunity to taste our food and wine, but you'll also see your wedding venue in full swing.

YOUR TASTING EVENT

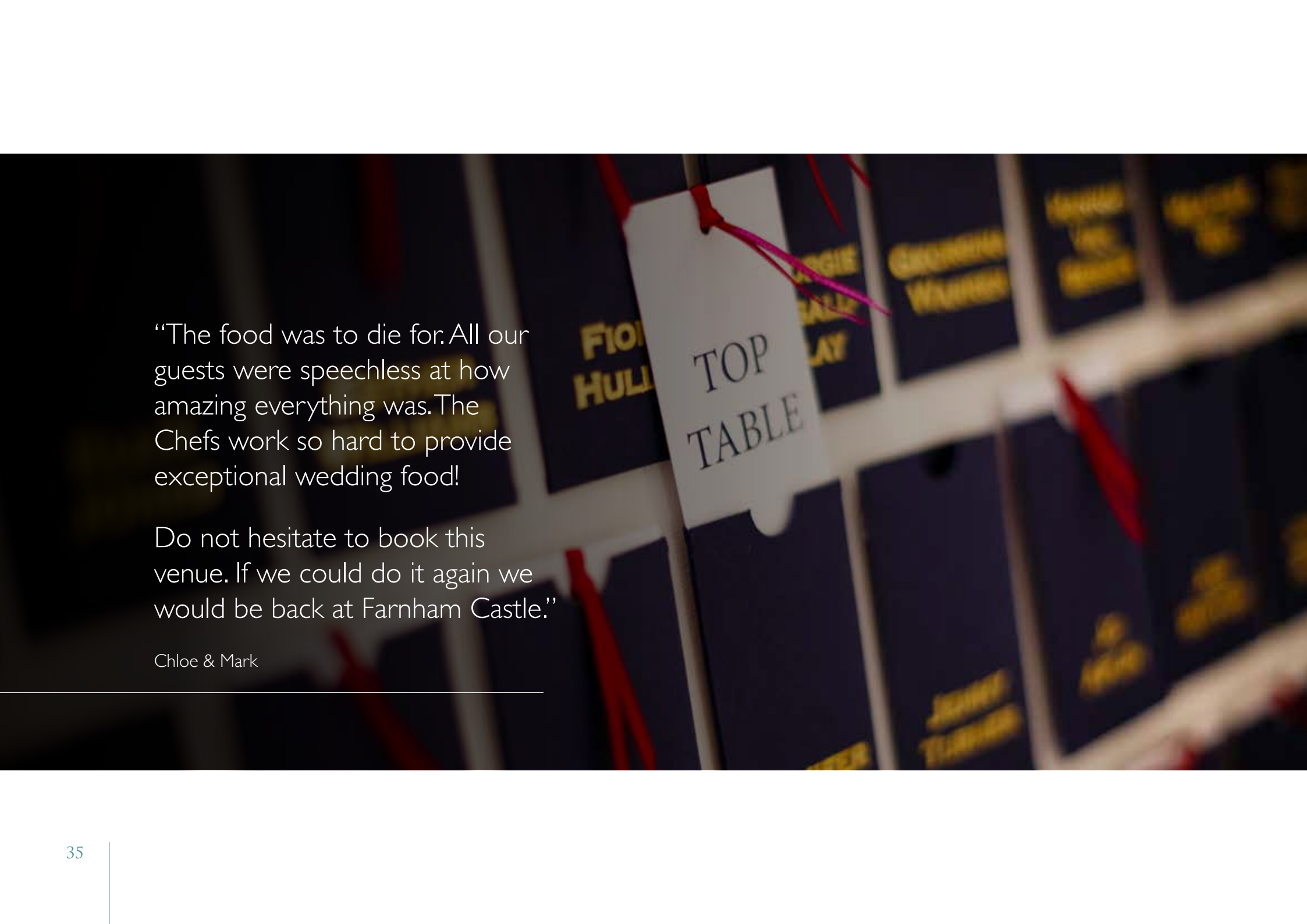
You'll be given a warm welcome by our Wedding Specialist team, who will be on hand throughout the evening to answer any questions and offer advice. You'll start by experiencing a canapé and drinks reception, whilst you mingle. The Tasting Evening is designed to give you an idea of how we serve and present our menus, as well as the opportunity to sample a four-course dining experience, just like a guest at your own wedding.

Once seated, we will serve you with a selection of dishes from across our dining menus, chosen by our chefs to showcase the best of what we do. Our Wine Specialist will be happy to answer any specific questions when it comes to finding your favourite wines.

Our Team of in-house Chefs always make an appearance at the end of the evening, so rest assured all your culinary questions will be answered. By the end of the night, you should find yourselves inspired and full of ideas for your perfect wedding menu.

PRIVATE TASTINGS

If you're unable to attend one of our Couples' Menu Tasting Evenings, or, would prefer a Private Tasting, we'd be delighted to help you plan this (additional costs apply). Should you choose a Private Tasting, you will be able to select specific dishes and wines, and also invite close family members to join you to help you make your decisions.



“The food was to die for. All our guests were speechless at how amazing everything was. The Chefs work so hard to provide exceptional wedding food!

Do not hesitate to book this venue. If we could do it again we would be back at Farnham Castle.”

Chloe & Mark

DINING MENU SUMMARY

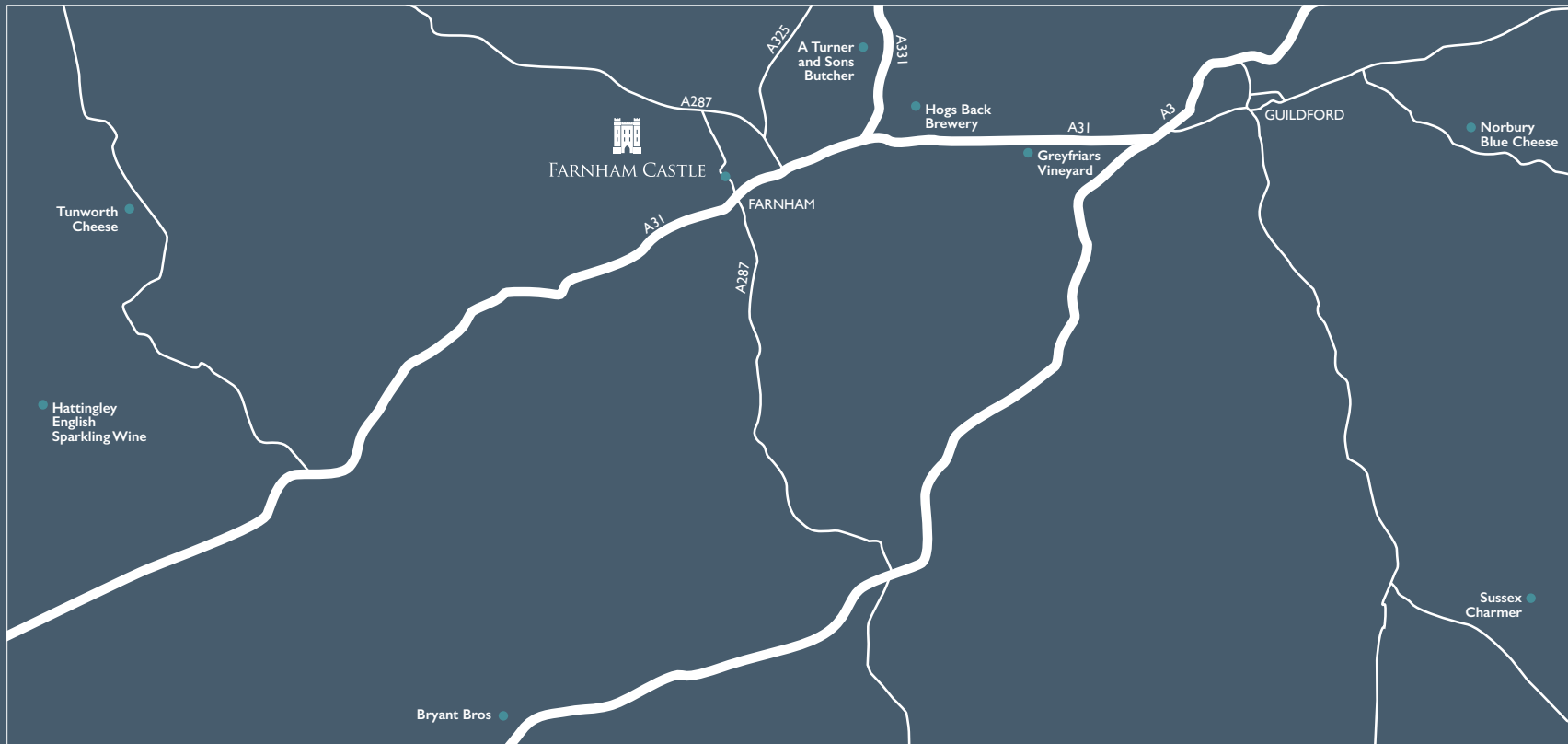
We understand that its all about the detail – please ask your Wedding Specialist for costs to upgrade any element of your Wedding Dining Menu

	BEAUFORT STANDARD	MONTAGUE SUPERIOR	WINCHESTER PREMIER
RECEPTION DRINKS	Cava Reception or Beaufort Classics (2 per person) and Non-Alcoholic Sparklers (2 per person)	Crémant Reception and/or Montague Premium Classics (3 per person) and Non-Alcoholic Mocktails (1 per person)	House Champagne Reception and/or Choose from our Beaufort and Montague Classics (3 per person) and Non-Alcoholic Mocktails (2 per person)
CANAPÉS	Four canapés per person	Six canapés per person	Six canapés per person
WEDDING DINING	Standard Three Course Menu	Superior Three Course Menu	Premier Four Course Menu
SURPRISE COURSE	Optional Upgrade	Optional Upgrade	Included
DESSERT BAR	Optional Upgrade	Included	Included
WINE SELECTION (HALF BOTTLE PER PERSON)	Beaufort wine list	Montague wine list	Winchester wine list
STILL AND SPARKLING WATER	Included	Included	Included
TOAST	Cava	House Champagne	Grande Marque Champagne
AFTER DINNER	Speciality Teas and Nespresso coffee	Speciality Teas and Nespresso coffee with Chocolate Truffles	Speciality Teas and Nespresso coffee with Petit Fours





LOCALLY SOURCED PRODUCE



FARNHAM CASTLE

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01252 720402 www.farnhamcastle.com

Images courtesy of Neale James Photography, Tony Hart, Senior Mac Photography, Chris Giles Photography, Real Simple Photography, Weddings by Nicola and Glen, EJ Lewis Photography, Mark Sisley Photography, Tell Your Story Photography, Lara Arnott Photography and Lemontree Photography