



FARNHAM CASTLE

Supper Club Menu – A Taste of Spring 26th March, 2026

Amuse Bouche

Smoked Trout, Horseradish, Pickled Cucumber Blini
Pork Belly, Apple and Mustard Glaze, Crackling

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Irish Soda Bread, Salted Butter

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Burrata

Asparagus, Marinated Tomatoes, Pistachios, aged Balsamic

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Pan-seared Brill

Morel Mushrooms, Broad Beans, Wild Garlic Beurre Blanc

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Barbecued Lamb Loin

Pea Puree, Confit Jersey Royals, Purple Sprouting Broccoli,
Rosemary Jus

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Sorbet - Blood Orange Margarita

Tequila, Candied Lime

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Strawberry and Elderflower Pavlova

Vanilla Mascarpone Cream, Strawberries, Mint