

FESTIVE FIRE FEAST - SHARING STYLE

£75 per person

Includes one glass of fizz on arrival per person

Pit-Smoked Free Range Turkey

Hot Honey Glazed Gammon

Salt Baked Kitchen Garden Celeriac Fondant

All served with Rosemary Roasted Potatoes, Charred Allotment Vegetables, Sage and Onion Stuffing and Pigs in Blankets

All served with Farmhouse Gravy, Red Currant Sauce



DESSERTS - Choose one

Chocolate Christmas Pudding with Wingless Spiced Rum and Clotted Cream

Sticky Figgy Pudding, Warm Toffee Sauce and Mince Pie Ice Cream

Gingerbread Cheesecake, Winter Spiced Caramel Sauce

White Chocolate and Estate Plum Jam Roulade, Baileys Whipped Cream

Upgrade to have a sharing crumble station for £10 per person

Silchester Farm Mince Pies to finish

FESTIVE PARTY FEAST

CANAPES

£15 per person

Crispy spiced pheasant, with spiced kitchen garden blackberry jam | Pressed short rib, with allotment crispy onions | Crispy cod cheek, with tartare sauce | Winter kitchen garden squash crostini with whipped goats cheese (v)

TWO COURSES £75 PER PERSON

THREE COURSES £85 PER PERSON



STARTERS

Game & Cider Terrine, with Kitchen Garden Blackberry Chutney, Rustic Farmhouse Loaf

Silchester Farm Wingless Eagle Gin Cured Chalk Stream Trout, Toasted Soda Bread with a Horseradish Cream

Bubble and Squeak, Bacon Jam & Black Pudding Crumb - vegetarian alternative available

Twice Baked Burnt Leek & Old Winchester Souffle with Fermented Allotment Tomato Relish (v)

MAINS

Roast Turkey, Rosemary Roasted Potatoes, Yorkshire Pudding, Sage and Onion Stuffing, Pigs in Blankets, with Seasonal Allotment Vegetables and Farmhouse gravy

Smoked Pork Belly, Creamed Garlic Mash, Roasted Kitchen Garden Hispi Cabbage, Crackling Crumb, Red Wine and Thyme Sauce

Loin of Cod, White Butter Sauce Topped with Vinegar Scraps, Crushed Dill Potatoes with Braised Red Cabbage **£5 supplement**

Allotment Beetroot, Squash and Red Cabbage Wellington, Truffle Cream, Kitchen Garden Roasted Roots, Rosemary Roasted Potatoes (v)

DESSERTS

Chocolate Christmas Pudding with Wingless Spiced Rum and Clotted Cream

Sticky Figgy Pudding, Warm Toffee Sauce and Mince Pie Ice Cream

Gingerbread Cheesecake, Winter Spiced Caramel Sauce

White Chocolate and Estate Plum Jam Roulade, Baileys Whipped Cream

Silchester Farm Mince Pies to finish

Per Person cost includes allocation of one Starter, one Main and one Dessert for the group. Main or Veggie per guest inclusive / Choice menu available at supplement per person.

PB - Plant Based | V - Vegetarian | G - Gluten/Wheat | L - Lupin | SO2 - Sulphites | Eg - Egg | N - Nut | D - Dairy | Pn - Peanut | Mu - Mustard | Sy - Soya | Ce - Celery | Cr - Crustacean | Mo - Molluscs | F - Fish | Se - Sesame
Please advise your server of any allergies or intolerances so we can look after you and manage your dietary requirements.
All prices exclude VAT and venue hire.