

BUSH

H O T E L • F A R N H A M

FARNHAM MENU

STARTER

Carrot & coriander soup with a warm bread roll (v)

Ham hock terrine, piccalilli, salad greens, toasted sourdough

Smoked salmon, capers, egg, gherkins, shallots & crème fraiche

Braised beef cheeks croquette, horseradish cream, dressed salad leaves

MAIN COURSE

Roasted chicken supreme, crushed pea & potato cake,
petit pois a la Francois, rosemary butter

Pork belly, crackling, pomme Anna, glazed carrots, wholegrain mustard gravy

Poached salmon, buttered new potatoes, watercress salad & Hollandaise

Pea, broccoli, & spinach risotto, shaved parmesan & crisp pea shoots (v)

DESSERT

Bread & butter pudding, hot custard

Dark chocolate delice, strawberry ice cream

Glazed lemon tart, raspberry sorbet

Homemade cheesecake, mixed fruit compote

Tea, Coffee & chocolate mint

£40.00 per person

Menu based on minimum of 10 people – pre-order required 14 days in advance. Price based on one option from each course for all guest, for a choice menu a surcharge will be added.

We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients uses please ask your server.

(v) vegetarian (vg) vegan



BUSH

HOTEL • FARNHAM

WAVERLEY MENU

STARTER

Roast plum tomato & basil soup, warm mozzarella & olive bruschetta (v)

Smoked salmon gravadlax, shaved fennel, chilli & coriander salad,
herb crème fraiche

Duck & pork liver parfait, honey & fig chutney, toasted ciabatta

Parma ham wrapped asparagus, poached egg, shaved Parmesan & truffle oil

MAIN COURSE

Braised beef blade, horseradish mash, fine beans, wild mushroom ragout

Honey & orange glazed chicken supreme,
roast butternut & lentil bubble & squeak, Savoy cabbage, thyme jus

Grilled fillet of hake, potato gratin, fennel & mushroom emulsion

Vegetable Wellington, roasted new potatoes, garlic butter greens & gravy (v,vg)

DESSERT

Lemon & raspberry posset, shortbread biscuits

Strawberry & champagne torte, hazelnut crumb, strawberry coulis

Apple tarte tatin clotted cream, toffee sauce

Dark chocolate & raspberry brownie, chocolate sauce, vanilla Ice cream

Tea, Coffee & chocolate mint

£50.00 per person

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BUSH

H O T E L • F A R N H A M

THE BUSH MENU

STARTER

Crayfish & prawn bisque, crème fraiche, chopped chives served with warm bread

Duck liver mandarin parfait, fig & honey chutney, toasted ciabatta

Grilled asparagus, crispy Parma ham poached egg, shaved Parmesan & truffle oil

Heritage beetroot carpaccio, rocket salad, candied walnuts & goats cheese dressing (v)

MAIN COURSE

Roasted lamb rump served pink, potato fondant, shredded Savoy cabbage with a rich red wine & coffee jus

Braised short rib of beef, button mushrooms, onions, horseradish mash, Chantenay carrots drizzled with rosemary gravy

Half lemon thyme poached lobster, baby fennel, new potato salad, lobster reduction

Spinach & ricotta ravioli, chunky tomato & basil sauce, toasted nut crust (V)

DESSERT

Raspberry crème brûlée, vanilla shortbread

Strawberry & white chocolate cheesecake, strawberry coulis

Chocolate truffle torte, clotted cream Ice cream

Apple & mixed summer berry crumble, hot custard

Tea, Coffee & petit four

£60 per person

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