



FARNHAM CASTLE

CANAPÉ MENU

FROM THE FARM

- Spice fried buttermilk chicken goujon with “slaw” mayonnaise and garlic chives
- Soft quail “scotch” egg with piccalilli purée, crispy potato straws and micro parsley
- Tandoori marinated grilled chicken on garlic flatbread with raita, apricot chutney and coriander
- Crispy duck and vegetable spring roll with a sweet and spicy, soy dipping sauce
- A Turner & Sons mini sausage with ale braised onions, mashed potato and thyme veal jus
- Deep fried barbecue pork belly with pickled radish, quince, scratchings and crème fraiche
- Mini chorizo, potato and tomato frittatas with a sweetcorn, charred onion and chilli 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
- Rich lamb and red wine shepherd’s pie topped with parmesan mashed potato
- Kofta spice lamb chump, herby pomegranate grains and a lime and coriander yoghurt
- Rare roasted peppered beef with Yorkshire pudding, horseradish cream, cornichon and rocket
- Char grilled sirloin steak lollipop with a chunky duck fat chip, tarragon hollandaise and veal jus

FROM THE SEA

- Smoked haddock, aged cheddar and chive croquette with mushy peas, crisp pancetta and pea shoots
- Salt cod, turmeric and parsley fritter with harissa, creamy herb yoghurt and maple drizzle
- Fried panko coated fillet of fish with citrus zest, sea salt chips and a mustard tartar sauce
- Soused herring, potato, fennel and shallot on pumpernickel with crème fraiche, dill and caviar
- Poached salmon and herb fish cake with a fried quail egg, lemon balm aioli and capers
- Citrus cured Scottish salmon on a tattie scone with chervil creamed cheese, keta and cucumber ketchup
- Salt and Sichuan pepper dusted squid pieces with a tangy Korean gochujang, honey and garlic dipping sauce
- Smoked mackerel and horseradish pâté on a baked oatcake with baby watercress and apple crisp
- Mini tostada of fresh tuna tartare, guacamole purée, puffed wild rice and red basil
- Coronation spiced prawn, mango, chilli and lime filo tartlet with coconut and black onion seeds
- Tempura beer battered king prawn with pickled ginger, toasted kombu and wasabi mayonnaise
- Mini baked crab cake with slow roasted tomato, Cajun mayonnaise and micro parsley Hogs Back ale beef short rib, pommes Château, seasonal vegetables

FROM THE FIELD

- Quail egg, sun blushed tomato, pesto hollandaise, pecorino and basil tartlet
- Sticky fig jam, wood roasted pepper, mascarpone, olive and wild rocket crostini
- Cauliflower, potato, fennel seed and 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 pistou and a smoked marinara sauce
- Red lentil, chickpea and turmeric dahl tartlet with spinach, tahini mayo and crispy shallots
- Mushroom, rosemary and truffle arancini with parmesan and charred baby leeks
- Hogs Back ale battered dill pickles and marinated olives with spicy ranch dressing
- Celeriac, potato and thyme rösti with capers, pickled grapes and Blackstick Blue
- Goat cheese mousse, roast beetroot ketchup and parmesan crisp on baked poppy seed shortbread
- Mini glazed brioche burger bun with herby falafel, garlic tzatziki and pickled shallot

Please ask to see a copy of our Wine List.



FARNHAM CASTLE

BEAUFORT DINING MENU

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

DESSERTS

- 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

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FARNHAM CASTLE

MONTAGUE DINING MENU

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

DESSERTS

- 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, verberna
- 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



FARNHAM CASTLE

WINCHESTER DINING MENU

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

DESSERTS

- 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 crèmeux, dark chocolate shard
- Caramelised yuzu custard tart, black sesame ice cream, honey cookie crumb, shiso, matcha

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FARNHAM CASTLE

DESSERT TRIO

WINCHESTER MENU

- 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

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FARNHAM CASTLE

SURPRISE COURSE MENU

SORBET SHOTS

- 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

- 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

CHEESE

- Local Cheese Plate – Norbury Blue Cheese from Surrey, Hampshire Tunworth and Sussex Charmer with fruit chutney, artisanal biscuits, grapes, seasonal figs and celery (additional cost applies)



FARNHAM CASTLE

VEGETARIAN MENU

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
- Smoked mozzarella, basil pesto and sun-dried tomato feuilleté, soused onions, garlic and black pepper caramel and arugula
- Whipped Capra chèvre cheese with textures of beetroot, apple, toasted pinenut, honey and gingerbread
- Butternut squash, ricotta and walnut ravioli with Swiss chard and sage brown butter
- Fregola sarda pasta with grilled fennel, oven roasted tomatoes, courgette & chilli
- Crispy poached duck egg with a pea, soya bean and watercress Caesar salad, garlic croutons and onion petals

MAINS

- Pea, mint and feta arancini cake with grilled asparagus, kale, beans, samphire, poached egg and lemon butter sauce
- Open lasagne of roasted capsicum, zucchini, olive, artichoke and cannellini with lemon ricotta, blistered vine tomato ragu and a pecorino cream
- Chargrilled Mediterranean vegetable tian with a basil tapenade crust, squash purée, dauphinoise potatoes and rich tomato sauce
- Aubergine wrapped chestnut, cashew and vegetable terrine with turned roots, roasted potatoes and mushroom, thyme and peppercorn sauce
- Cumin braised fennel, roasted cauliflower and Bombay potatoes with a carrot bhaji, spiced paneer and curried coriander & coconut sauce
- Mixed bean and tofu ragoût with grilled courgette, sweet potato, creamed parmesan polenta, balsamic tomatoes & rocket
- Oven baked goat cheese en croute, buttered spinach, macerated apple, baby beetroot, rosemary potatoes & red pepper coulis
- Tomato, red onion and halloumi filo tart with sauté Lyonnaise potato, pickled walnuts, apple, celery & turnip salad and a cabernet sauvignon vinaigrette

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FARNHAM CASTLE

VEGAN MENU

CANAPÉS

- Tempeh fish style goujon with a chunky chip and caper salsa
- Mini naan with potato and cauliflower bhaji and mint chutney
- Buffalo quinoa mini burger with ranch dressing
- Sun-dried tomato and butter bean pâté on sourdough crostini with marinated olive

STARTERS

- Roasted heritage carrots, fennel and red onions with harissa black lentils, soya yoghurt, roasted garbanzos
- Mixed mushroom and truffle sourdough bruschetta with onion marmalade, tarragon and dressed rocket
- Vegetable spring roll with Sichuan style noodle, cucumber and mooli salad, micro coriander and toasted seeds
- Chargrilled aubergine, courgette and pepper terrine with tomato textures, basil and apple balsamic

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
- Eggplant and tofu involtini with ratatouille, grilled polenta, slow roasted vine tomatoes, braised little gem and basil mayonnaise

DESSERTS

- Apple spiced cake with rose and vanilla poached pear, oatmeal and Chantilly cream
- Sticky date pudding with toffee sauce and vanilla frozen yoghurt
- Chocolate and beetroot fudge brownie with hokey pokey, passion fruit sorbet and raspberry tuille
- Rhubarb panna cotta with poached rhubarb and warm almond



FARNHAM CASTLE

DESSERT BAR MENU

INCLUDED

- Bon Bon Selection
- Chocolate Lollipops (Caramel, White, Dark, Raspberry)

CHOOSE FOUR OPTOINS...

- 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 Carmel, 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, Passoa 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

COMPLETE YOUR DESSERT BAR WITH A SHOW-STOPPING MACARON TOWER

- Macaron Tower (Additional cost applies)
- Choose your tower size and flavours
- Ask your event specialist for details