



FARNHAM CASTLE



ONE SPECIAL DAY

We want you to love every minute of sharing the most important day of your life with the people most important to you.

Fabulous food is at the very heart of your celebration

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
- Meet our Head Chef and Bar Manager
- Spend time with your dedicated Wedding Specialist to finalise every last detail of your day

YOUR BIG DAY

- Arrive early with your Wedding Party to enjoy being together and getting ready in our Gatehouse and Pembroke rooms
- Whilst you make your final preparations, your guests can enjoy drinks in the wonderful Tindle Bar
- Your dedicated Wedding Specialist will be with you throughout, to manage and orchestrate your unique day

YOUR DRINKS RECEPTION

After the Ceremony, welcome your guests with Reception drinks and a selection of your favourite canapés.

YOUR DINING CHOICES

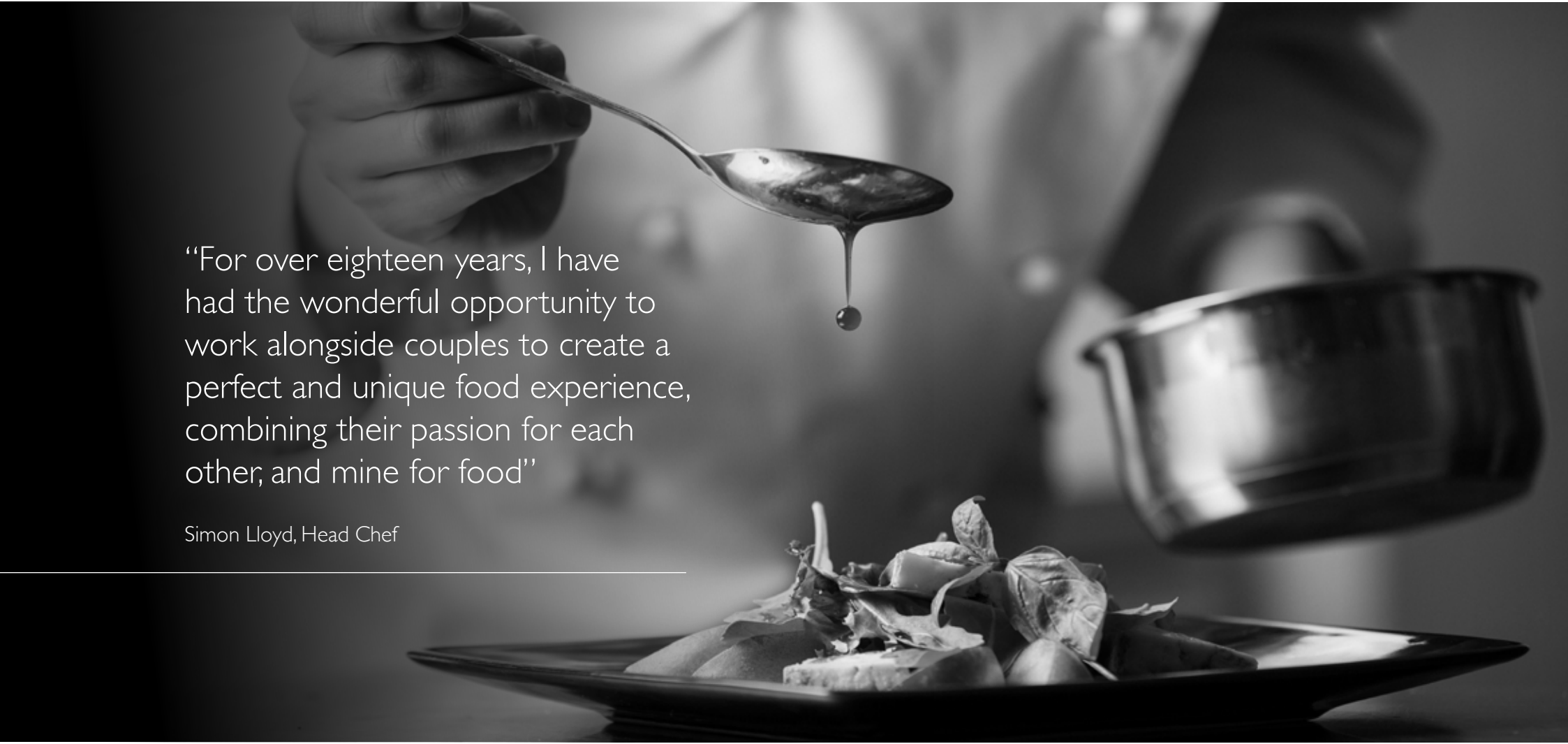
- Be seated for one of our three or four course dining menus
- Your choice of one option per course from our dining menu, plus one option per course for your vegan guests, and one option per course for you vegetarian guests
- We include half a bottle of wine for each guest – chosen by you to complement your menu
- Everyone raises a glass of bubbly for the toast
- Complimentary still and sparkling water throughout your meal
- Speciality Teas and Nespresso coffee
- An opportunity to work with our Head Chef to create your own bespoke menu

YOUR EVENING

- Treat your guests to our exceptional evening food
- Our Gallery Bar is open throughout
- You and your guests may also like to enjoy Champagne & Cocktails or Speciality Drinks in our Tindle Bar – open by arrangement

OVERNIGHT GUESTS

Enjoy a relaxing breakfast with your overnight guests, and re-live yesterday's celebrations.



“For over eighteen 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 also commit to using home-grown and locally sourced produce.

You can tailor your menu to have exactly what you want, perhaps adding elements that evoke special memories for you both. Create a truly bespoke menu, or choose your favourite from our extensive dining menus, which are continuously developed to follow current culinary trends.

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, your family and friends on your extra special day.



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

- 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 pumpnickel 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

Oyster and Champagne Bar
(available at an additional cost)

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



BEAUFORT MENU

Our Three Course Entry Level Dining Menu

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

STARTERS

- Chicken and duck liver parfait with shallot and ginger relish, cornichon, glazed fig and sourdough bread
- Five spiced confit duck spring roll with sour cherry compote, Asian salad, toasted sesame and duck crackling
- Prawn, crab and crayfish cocktail with baby gem lettuce, pickled vegetables and rye bread wafer
- Beetroot, gin and pink pepper cured salmon with hot smoked rillettes, celeriac and apple salad, frisée and crème fraiche
- Pork and leek Scotch egg with kohlrabi remoulade, pear cider purée and watercress mayonnaise
- Toasted English muffin with grilled asparagus braised smoked ham, poached hen egg and chervil hollandaise

MAINS

- Rosemary roasted chicken supreme with a corn, spring onion and burnt butter potato cake and chorizo, white bean and tomato ragu
- Herb rolled belly pork with buttered greens, sage mashed potato and caramelised shallot jus
- Herb crusted cod supreme with saffron crushed new potatoes, spinach and spiced tomato butter sauce
- Fillets of gilt head bream, sweet potato bhaji, buttered kale, tarka dahl, coriander salad and lime yoghurt
- Roasted pork loin chop with sauté Charlotte potatoes, smoked garlic sausage, braised red cabbage and a cider mustard sauce
- Pan seared marinated lamb rump and potato rösti with pea purée, mint salsa verde and rosemary jus



MONTAGUE MENU

Our Superior Three Course Dining Menu

- Three reception drinks 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

- Chicken, ham hock & herb terrine with pickled vegetables, prosciutto, lemon mayonnaise and Hogs Back honey & mustard vinaigrette
- Wild pigeon – harissa spiced breast with carrot & cardamom purée, lentil & pulled leg samosa, Vichy roots and pigeon sauce
- Roast smoked salmon fillet with katsu cauliflower, Japanese radish salad, seaweed crackers and a basil & mandarin oil
- Pan seared scallops, asparagus and soft quail eggs with black pudding, sheep cheese, saffron aioli, leek oil and pea shoots
- Tartlet of king prawn & poached lobster with buttered samphire, lobster bisque and a saffron foam
- Blackened barbecued pork with a charred cucumber, buttermilk cheese & bulgur wheat salad, golden raisins and parsley, chilli & lime dressing
- Duck & porcini mushroom ravioli with curly kale, butternut squash velouté and PX sherry jus
- Carpaccio of beef with heirloom tomato tartare, horseradish, pecorino & thyme gougère and micro watercress

MAINS

- Supreme of organic chicken with lentil à la française, Jerusalem artichoke purée, chicken Kiev, baby leeks and Violetta potatoes
- Red mullet with potato rösti, confit courgette, clam and piquillo pepper nage, grilled baby gem lettuce and rouille
- Fillet of sea bass with a new potato & crab salad, sauce vierge, cherry tomatoes, asparagus & crispy leeks
- Slow roasted tenderloin of pork and spiced belly mezzelune with pommes château, hispi and a shallot and grain mustard soubise
- Herb roasted lamb rack and slow cooked pressed shoulder with crushed Cornish potatoes, creamed leeks, broad beans and a rosemary bordelaise
- Sichuan spiced duck breast with fennel purée, fondant potato, bok choy, shiitake, duck skin crisp and 5 spice jus
- Fire grilled pavé of beef and black beer braised feather blade with salt baked celeriac, potato terrine and a veal and herb jus
- Individual Wellington of beef with buttered savoy, truffled swede, pommes purée, heritage carrots, game chips and a port & thyme jus



WINCHESTER MENU

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

- Three reception drinks, to include House Champagne, 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

- Spiced ballotine of maize fed chicken with sweet potato gnocchi, choy sum, coconut, lime and soy
- Roast and confit quail with toasted corn purée, salsify, pearl barley and onion risotto, pancetta and maple popped corn
- Deep fried Dover sole with potato mousseline, mussels, brown shrimp, sea vegetables and parsley oil
- Torched mackerel fillet with pickled cucumber, baby beetroot, black garlic, crisp oyster, wasabi and rhubarb sauce
- Braised duck leg croustillant and tea smoked breast with barlotti bean cassoulet, black truffle and hon shimeji
- Charred lamb lollipop and minced kofta with rainbow chard, spiced aubergine, squash falafel, pomegranate and a tahini yoghurt sauce
- Beef shin and squid ink ravioli with butter poached langoustine, sea spinach, veal jus and tarragon beurre blanc
- Cured beef bresaola and burrata with figs, marinated strawberries, artichokes, candied pistachio, micro herbs and flowers

MAINS

- Duo of guinea fowl with king oyster mushroom, silver skins, buttered greens, chestnut, duck fat potatoes and chervil café au lait
- Spiced loin of monkfish with cumin crusted scallops, tiger prawns, pousses d'épinard, samphire, sweetcorn and ginger, chilli and coconut masala
- Pan roasted turbot with charred braised octopus, smoked cauliflower, pommes Anna, fennel marmalade, hazelnuts, Champagne and seaweed butter sauce and lovage oil
- Pan roasted duck crown and pithivier of leg with glazed shallot, baked golden beetroot, sweet potato fondant, creamed artichoke, radicchio and redcurrants
- Trio of pork loin, belly and cheek with potato and onion gratin, salt caramel apple purée, buttered leeks, baby carrots and spiced crackling
- Seared cannon, herb confit breast and braised faggot of lamb with a truffled leek and potato croquette, pea purée, Roscoff onions and lamb jus
- Slow roasted venison loin and braised suet pie with pumpkin and caraway purée, celeriac choucroute, pommes duchesse, kale and a rich wine & port sauce
- Dry aged sirloin of beef and ox cheek tortellini with smoked marrowbone and truffle butter, horseradish potato rösti and salsa verde



“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
- 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 crouete, 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



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
- 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 cake



SURPRISE COURSES

Add something unique to your menu and include a surprise course

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

UPGRADES

CHEESE

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

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, and our pricing.



DESSERT MENU

End on a sweet note with our Head Chef's selection of mouth-watering desserts

BEAUFORT

- Sticky date pudding, with warm salted toffee sauce and Irish Cream vanilla bean gelato
- Red wine poached pear with spiced pumpkin seed granola and maple lemon ricotta
- White chocolate and passion fruit crème brûlée with a hazelnut and brown butter biscuit
- New York baked lemon cheesecake with frozen mango yoghurt and blueberry compote
- Rhubarb, gooseberry & ginger crumble with honey and thyme ice cream
- Triple chocolate brownie with strawberry panna cotta ice cream and malted vanilla shortcake

MONTAGUE

- Traditional French lemon tart with ginger; raspberry sorbet and a lime & lemongrass syrup
- Raspberry & elderflower frasier with cranberry sherbet, hokey pokey and verbena
- Dark chocolate, espresso, blackcurrant and pistachio tiramisu with a cardamom brandy snap tuille
- Warm prune, brandy and almond tartlet with orange caramel & beurre noisette ice cream
- Sultana, white chocolate and cinnamon bread and butter pudding with roasted quince, bourbon mascarpone and Suzette sauce
- Trio – Triple chocolate brownie & salted caramel ice cream; glazed citron tart; vanilla bean brûlée with oatmeal snap biscuit
- Trio – 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
- Trio – Limoncello posset with lemonade and basil jelly; chocolate chip cookie dough cheesecake with butterscotch sauce; warm cinnamon and raspberry doughnut

WINCHESTER

- Warm spiced ginger cake with coconut panna cotta, mango parfait and caramelised rum confit pineapple
- Chocolate marquise with mandarin sorbet, poached kumquat, blood orange marshmallow and chocolate soil
- Trio of strawberries and cream – strawberry sorbet, strawberry and champagne jelly, strawberry salad, peach cream and ruby chocolate crumble
- Lemon meringue pie – baked and Italian meringues, lemon curd, passionfruit, buttermilk ice cream, sablé breton, berries and bee pollen
- Dark chocolate and griottine cherry fondant with Chantilly cream; pink guava tart with rhubarb and anise sorbet; goat cheese, ricotta and caramel apple cheesecake shot with ginger and oat crumb
- Bespoke Trio – Select your own unique trio of desserts to personalise your perfect day



CHILDREN'S MENU

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

STARTERS

- Cheesy garlic bread
- Cantaloupe melon with berries and fruit coulis
- Bacon and cheese potato skin with barbecue dip
- Vegetable crudité and nachos with sour cream dip

MAINS

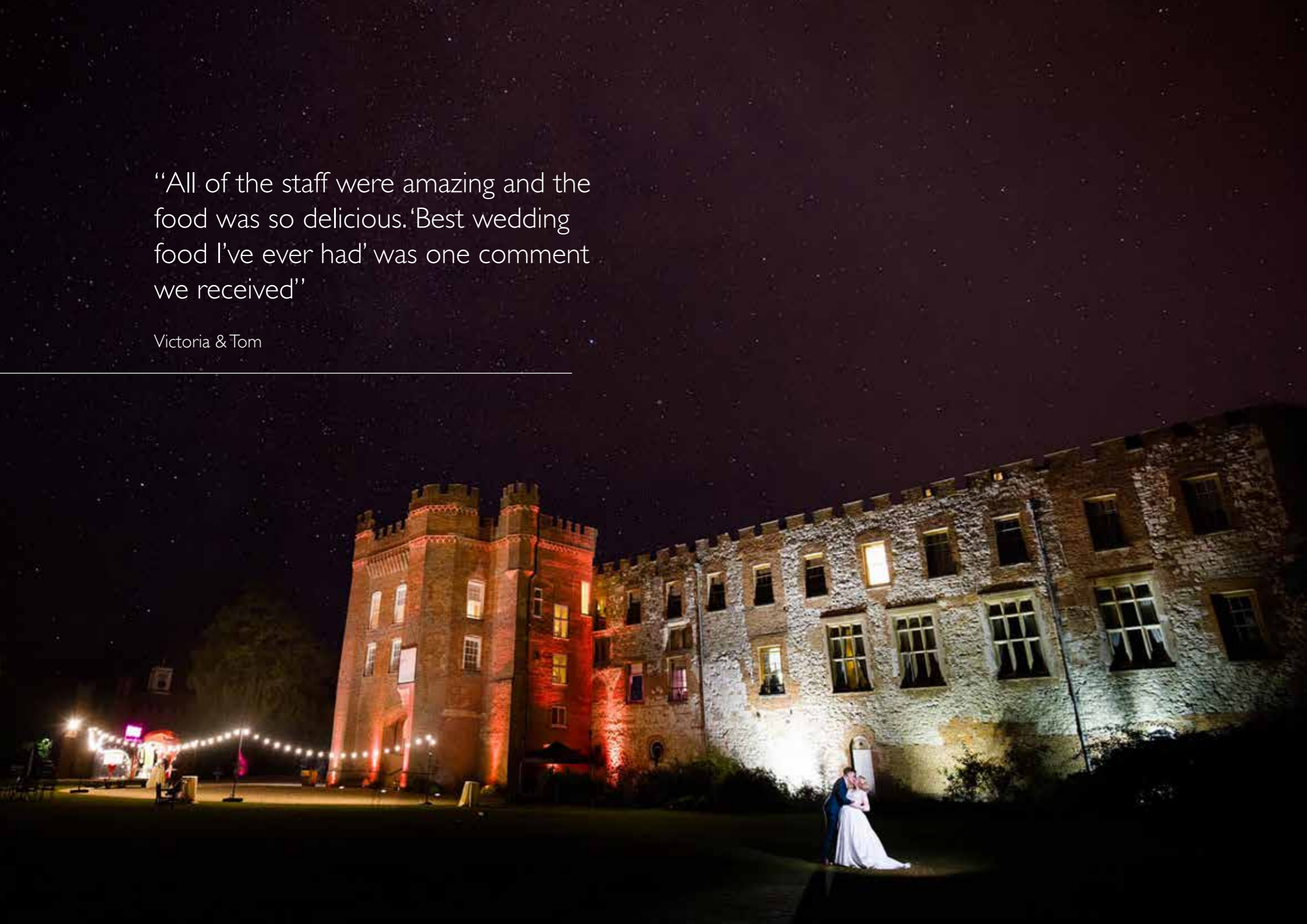
- Margarita pizza with rocket salad and potato wedges
- Pork meatballs, tomato ragu and spaghetti
- Chicken breast goujons with mashed potato and creamy garlic and parsley sauce
- Fish fingers, chunky chips, petit pois and tomato ketchup

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

“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

Selected cuts of 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 your cuts of meat 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 three composite 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** – choose from a selection of marinades; Bourbon honey mustard, lemon pepper and thyme, smoked paprika with chilli, citrus and herbs. Your chicken will be served with a selection of flour tortillas, mixed salad leaves and slaw
- **Hog roast** – whole carved spit roasted free range pig, served with salted crackling, sage and shallot stuffing, apple and calvados compote, fennel & kohlrabi slaw and a selection of artisan bread rolls, sauces and chutneys
- **Spit roasted leg of lamb** – marinated butterfly leg of lamb, freshly carved with chorizo and rosemary panko crumb, 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

Prosecco Reception
Or, choose from our Classics

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

- Orange
- Cranberry
- Pineapple
- Apple

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

- Original
- Winter
- Strawberry and Mint

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

- Fruit juices
- Lemon and Lime Sparkle
- Elderflower Sparkle

MONTAGUE

Prosecco Reception
Or, choose from our Premium Classics

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

- Kir Royale
- Peach Bellini
- Apricot Bellini
- Lychee Bellini

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

- White peach
- Strawberry and Rose
- Elderflower
- Merlot

Mulled Classics – for those looking for a winter warmer, choose from:

- Shiraz
- Spiced Rum and Ginger with a Cider Twist
- Spiced Cider

Cocktails – make it a special occasion and choose from:

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

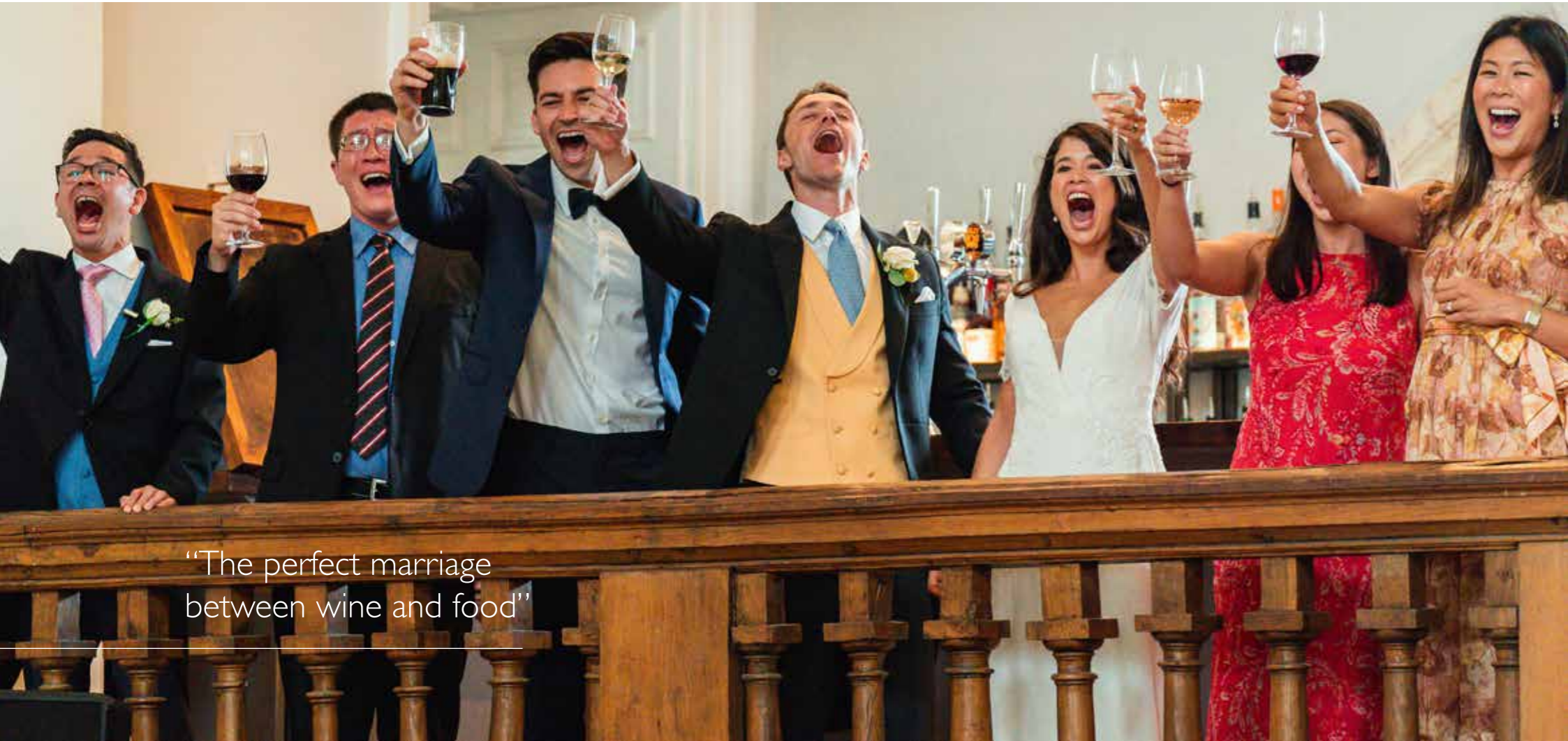
Mocktails – to provide your guest with a non-alcoholic drink, choose from:

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

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.



“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 upgrade from your chosen menu wines.



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, we'd be delighted to help you plan a Private Tasting (additional costs apply). Should you choose a Private Tasting, you will be able to select specific dishes and also invite close family members to join you to help you make your decisions.

“Comments from our guests on the food were exceptional. The kitchen and waiting team did an excellent job, and left very strong impressions – a few people said it compared to Michelin star quality! We’re so happy we chose Farnham Castle for our wedding!”

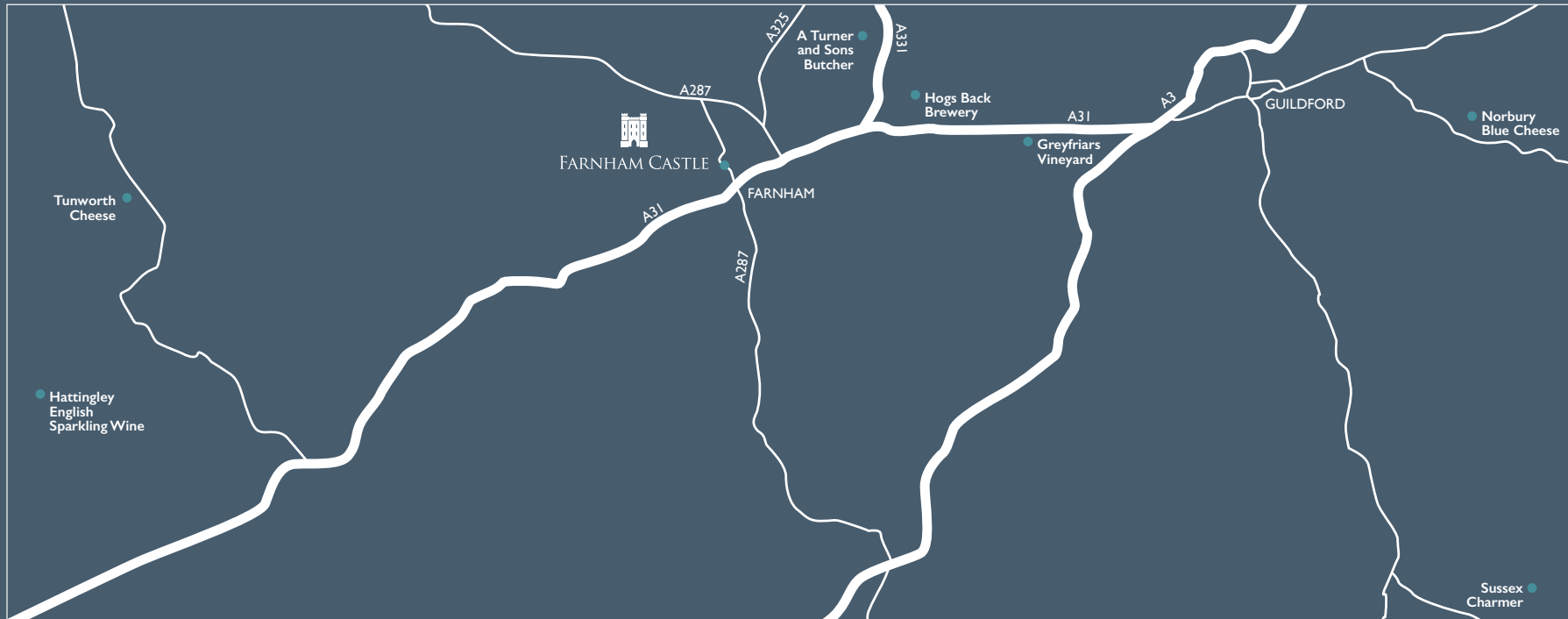
Ian and Marcella

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	Prosecco Reception or Beaufort Classics and Non-Alcoholic Sparkles	Prosecco Reception and/or Montague Premium Classics and Non-Alcoholic Mocktails	House Champagne Reception and/or Choose from our Beaufort and Montague Classics and Non-Alcoholic Mocktails
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
WINE SELECTION (HALF BOTTLE PER PERSON)	Beaufort wine list	Montague wine list	Winchester wine list
STILL AND SPARKLING WATER	Included	Included	Included
TOAST	Prosecco	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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Images courtesy of Neale James Photography, Tony Hart, Senior Mac Photography, Chris Giles Photography, Real Simple Photography, Weddings by Nicola and Glen, E.J. Lewis Photography, Mark Sisley Photography, Tell Your Story Photography, Lara Arnott Photography and Lemontree Photography