



## CELEBRATE AT THE FARM HOUSE

Thank you very much for considering The Farm House for hosting your special event. You might have already sampled some of our finest food and ales amongst family and friends and are now thinking about celebrating a special event such as a birthday party or a family occasion, at the Farm House.

Our professional teams are dedicated to make your special event a success. I will be on hand to take off some of the pressure of having to organise a celebration and I am here to help and advise you at all stages ensuring your private party fully reflects your personal taste and aspirations.

Our Head Chef and his team offer a varied selection of freshly prepared food; both English cuisine and regional French brasserie style cuisine as well as local seasonal game, sourced from local suppliers whenever possible to support the local farming community.

I have enclosed for you information copies of our current menus, packages and supplements available to you. Should you wish a more tailor made event, I would be delighted to discuss your requirements in person.

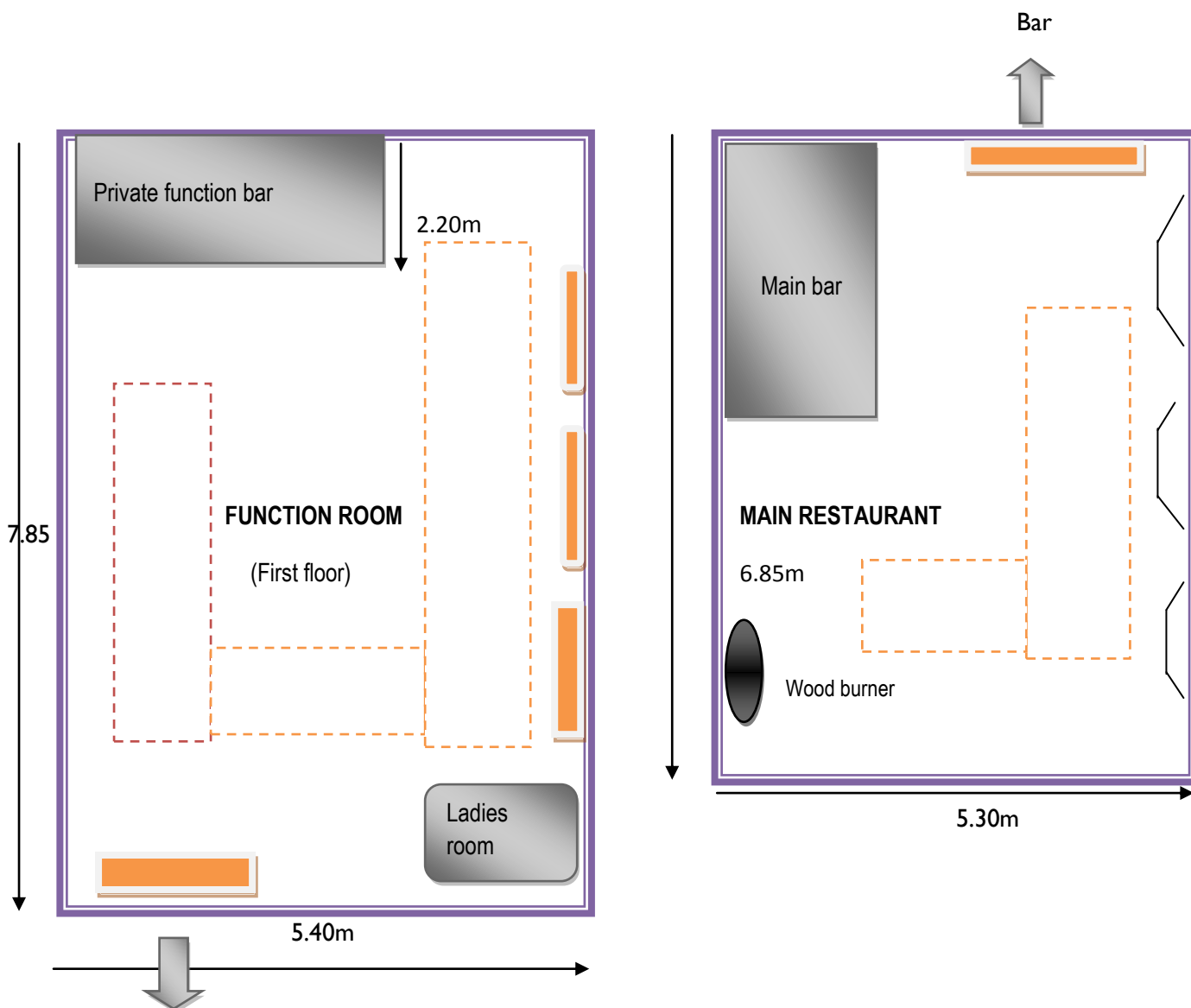
Please do not hesitate to contact me on 07889 885366 or at [events@thefarmhouse.biz](mailto:events@thefarmhouse.biz)

Kind regards,

A handwritten signature in black ink that reads 'Aline.' followed by a horizontal line underneath.

Aline Koehler-Price  
**Events Manager**

## THE FUNCTION ROOM & RESTAURANT



### PRIVATE DINING ROOM CAPACITY

	Function Room	Main restaurant
Two long tables	21+16	n/a
U shape table	35	n/a
L shape table	n/a	22
Square table	n/a	n/a
Individual tables	30	33
Standing(cocktail)	60-80	n/a

Note: our function room is mainly allocated for private parties to allow us to use the restaurant for our individual customers.

## MENU AT £20 PER PERSON

### STARTERS

Butternut squash soup, homemade bread (v)

Pork terrine, homemade piccalilli, toast & mixed leaves

Oak smoked salmon, caper berries, lemon, chive mayonnaise & brown bread

### MAIN COURSES

Baked salmon fillet, creamed potatoes, Savoy cabbage, bacon & Hollandaise sauce

Dublin pie, prime beef, mushrooms, Guinness gravy, new potatoes, seasonal vegetables

Wild mushroom & aged parmesan risotto, mixed leaves (v)

### DESSERTS

Vanilla crème brulee, short bread biscuit

Selection of ice-cream, gavotte biscuits

Warm dark chocolate cake, white chocolate ice cream, red berry coulis

## MENU AT £25 PER PERSON

### STARTERS

Celeriac & port soup, homemade bread (v)

Devon crab, smoked salmon & spinach tian, toast & mixed leaves

Seared wood pigeon breasts, Jerusalem artichokes puree, port glaze & mixed leaves

### MAIN COURSES

Pan fried Gressingham duck breast, swede & potato puree, spinach, cherry sauce

Oven roasted whole plaice, herb mash, green beans, mussel & chorizo sauce

Linguini, plum tomato sauce, basil pesto, goat cheese, Parmesan shavings & rocket (v)

### DESSERTS

Kentish apple & blackberry crumble homemade custard

Honey roasted fig, honeycomb ice cream, red berry coulis

Selection of ice cream and sorbet, brandy basket, red berry coulis

## MENU AT £30 PER PERSON

### STARTERS

Cream of wild mushroom soup, homemade bread (v)

Homemade game terrine, piccalilli, mixed leaves & toasted bread

Seared black pearl scallops, herbed mash, cauliflower puree, crispy pancetta & truffle oil

### MAIN COURSES

Medallions of beef, Rosti potato, spinach, wild mushrooms & truffle jus

Oven roasted monkfish, crushed new potatoes, bean cassoulet, spinach, crab & herb sauce

Spinach & swede feuilleté, poached egg, beetroot & chive veloute (v)

### DESSERTS

Warm chocolate fondant, orange sorbet, chocolate sauce

Passion fruit & vanilla parfait, pineapple compote

Selection of ice cream and sorbet, brandy basket, red berry coulis

Selection of British cheeses: Montgomery cheddar, Somerset Capricorn goat's cheese, blue Stilton Cropwell Bishop, Somerset brie, chutney, grapes & biscuits

### PRIVATE DINING MENUS

We do hope you will find something to suit your tastes as well as your guests on the night. As we strive for optimum quality, we do ask all private menus for parties above 15 guests to be pre ordered a week in advance.

For parties above 25 guests, we do require you choose 2 starters, 2 mains and 2 desserts

For parties above 30 guests, we do require you choose 1 starter, 1 main and 1 dessert

We are flexible to cater for any dietary requirements.

Should you have a specific dish or product in mind, which is not on the menu, our Chef will be happy to create a tailor-made menu to your own personal requirements and taste. Please note that our menus are subject to change with the season.

## PACKAGES

Should you prefer an “all inclusive”, we have created a few packages to simplify your choice and help you manage your budget per person.

### **Package 1                    £30 per person**

One arrival drink per person from a choice of Pimm’s, Bucks Fizz or soft drink  
Menu up to the value of £20  
Half bottle of wine per person- El Muro Tempranillo-Garnacha, Carinena, Spain  
Tea and coffee

### **Package 2                    £40 per person**

A glass of Chapel Down Brut, sparkling wine from Tenterden, Kent  
Menu up to the value of £25  
Half bottle of wine per person - El Muro Tempranillo-Garnacha, Carinena, Spain  
Tea and coffee served with a selection of homemade petit fours

## **ADD ONS...**

Those little extras can be added to all menus and packages, take your pick...

Glass of Chapel Down Brut, Tenterden, Kent	£ 5.90	per glass
Kir white wine	£ 3.95	per glass
Kir royal	£ 6.95	per glass
A selection of 3 canapés per person	£ 3.00	per person
<i>Choose three options from our canapés menu</i>		
Bread basket, serves three guests	£1.95	per basket
Sicilian Olives	£2.50	per bowl
Fish board- smoked mackerel, smoked salmon, mixed seafood, cold water prawns, mayonnaise, lemon & bread – serves 8 people	£24	per platter
Charcuterie board-coarse pork pate, chorizo, Parma ham, garlic sausage, gherkins & bread - serves 8 people	£24	per platter
Sicilian antipasti board, bresaola, coppa salami, prosciutto crudo, marinated aubergine, globe artichoke, sun-dried tomatoes, Sicilian olives, bread	£24	per platter
Greek crudités platter- carrot, celery sticks, cucumber, sweet red pepper, olives, feta, tzaziki, humous, taramasalate and pita bread-serves 8 people	£20	per platter
Sorbet- Champagne or Lemon	£1.50	per unit
Rock Oyster	£1.50	per oyster
Coffee	£2.00	per person
Birthday or celebration cake – serves 8 guests	£25.00	

## **BUFFETS & CANAPES**

Our buffets selection will be served in our private function room, which is suitable for up to 80 guests. We do allocate a few tables for your guests to sit down, however please note that the entire party will not be able to sit down at the same time.

### **Something to start, our selection of mouthwatering canapés...**

*Choose 3 options from our selection below. Guidelines are 3 canapés per person for £3.*

Chicken liver parfait on toast  
Baby jacket potatoes, sour cream (v)  
Smoked salmon with lime crème fraiche  
Salmon fishcakes, tartar sauce  
Mini goat cheese & red onion tartlets (v)  
Pork rillettes & apple chutney  
Smoked trout mousse  
Roast red pepper, rocket pesto & parmesan (v)  
Blue cheese cucumber cups (v)  
Crispy duck & oriental dressing pancake  
Chicken & bacon tartlet

### **BUFFET AT £12 PER PERSON**

Charcuterie board – honey roast ham, salami, pickles

Asian board – Tandoori chicken skewers, sauté tiger prawns, vegetable spring rolls, sweet chilli sauce

Greek crudités board- carrot, celery sticks, cucumber, sweet red pepper, tzaziki, humous, taramasalate and pita bread

Sicilian olives

Bruschetta, tomato, shallot and wild garlic en crouete

Deep friend scampi, tartar sauce

Bread board

Fresh fruit salad

## **BUFFET AT £15 PER PERSON**

### Assortment of sandwiches

Mature Cheddar & chutney  
Cured ham & English mustard  
Prawn cocktail & iceberg lettuce

Bread basket  
Sicilian olives

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Please choose one board out of the following 3

Charcuterie board  
Cured ham, smoked garlic sausage & pickles

Asian board  
Tandoori chicken skewers, tiger prawns in filo pastry, vegetables spring roll & Thai sweet chilli sauce

Fish board  
Smoked mackerel, seafood cocktail & olives

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Mushroom, shallots & garlic Bruschetta

Whole tail scampi & tartare sauce

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Fresh fruit salad

## **BUFFET AT £18 PER PERSON**

### Assortment of sandwiches

Montgomery cheddar & red onion marmalade  
Smoked salmon & lemon mayonnaise  
Roast chicken & spring onion

### Boards, please choose 2 options out the following 3:

Charcuterie board: Game terrine, chorizo, salami Milano & homemade piccalilli

Asian board: Tandoori chicken skewers, tiger prawns in filo pastry, vegetables spring roll & Thai sweet chilli sauce

Fish board: Smoked trout mousse, marinated mixed seafood, prawn cocktail & olives

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Bread basket  
Sicilian olives

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### Hot dishes; please choose 3 options from the following:

Arancini balls with red pepper & smoked salmon

Field mushroom & humous Bruschetta

Poached salmon, pickled fennel & lime mayonnaise

Speck ham on toasted homemade bread with rocket pesto & Parmesan

Smoked mackerel, sour red peppers & dill crème fraiche

Crispy duck, spring onion & oriental dressing parcel

### Desserts

Fresh fruit salad

Vanilla bean crème brulee