



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, sourcing from local suppliers whenever possible to support the local farming community.

We have enclosed for your 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.

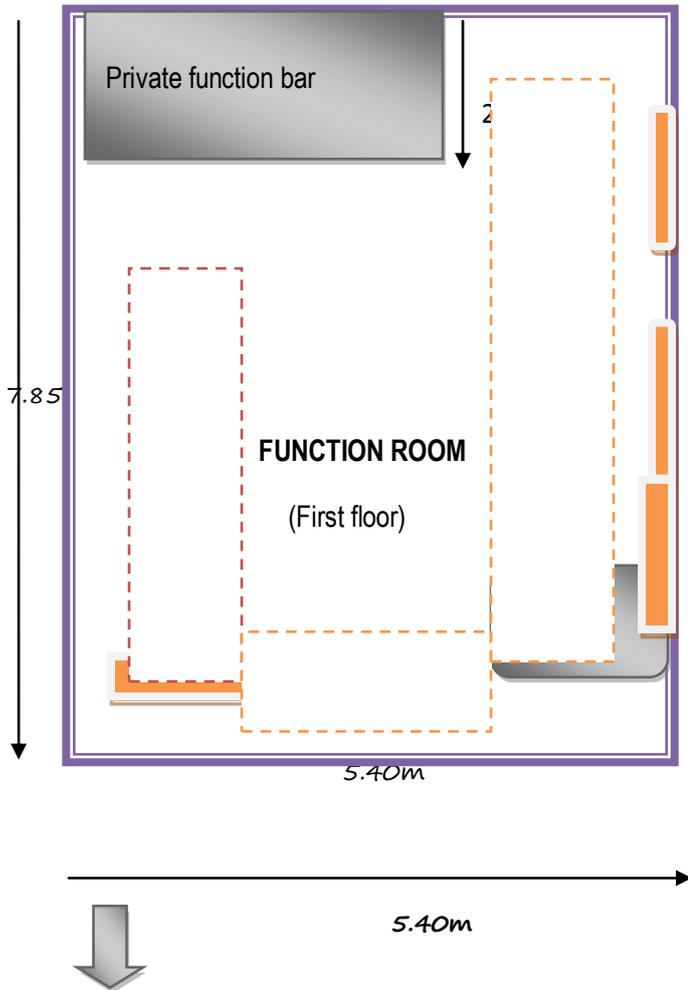
Please do not hesitate to contact me on 07889 885366 or at events@thefarmhouse.biz

Kind regards,

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

Aline Koehler-Price
Events Manager

THE BALLROOM



THE BALLROOM CAPACITY

	Function Room
Two long tables	21+16
U shape table	35
L shape table	20
Square table	n/a
Standing(cocktail)	60-80

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

SPRING SUMMER SET MENUS
From 1st April till 30th September

MENU AT £22

This menu is not available on Saturday evenings

Starters

Seasonal soup, freshly baked bread (v)
Ham hock & parsley terrine, piccalilli, toast
Goat cheese, red onion & spinach fine tart, tomato, basil salad (v)
Salmon & crayfish mousse, lemon, salad, toast
Mackerel & potato salad
Smoked chicken salad, artichokes, salsa verde

Mains

New season lamb navarin, new potatoes, vegetables
Corn fed chicken supreme, rosti potato, spinach, leek & pancetta sauce
Loch Duart salmon fillet, crushed new potatoes, pak choi, shrimp beurre blanc
Plum tomato, mozzarella & basil filo pastry, red pepper coulis (v)
Fish pie, salmon, haddock, king prawns, vegetables
Mediterranean pasta, artichoke, olives, cherry tomato, basil, capers (v)

Puddings

Seasonal crème brûlée, shortbread biscuit
Selection of dairy ice cream & fruit sorbet, brandy basket
White & dark chocolate parfait, cherry sauce
French caramelised lemon tart, blackcurrant sorbet
Chocolate & raspberry feuillantine, red berry coulis
Seasonal crumble, custard

Please select 3 starters, 3 mains, 3 desserts from the selection above for your guests to pre order from

We do require individual pre orders 2 weeks in advance

SPRING SUMMER SET MENUS
From 1st April till 30th September

MENU AT £25

Starters

Seasonal soup, freshly baked bread (v)
Duck liver parfait, pickled red onions, toast
Bocconcini salad, mozzarella, fresh oregano, olive oil & balsamic dressing (v)
Salmon Gravlax, potato blinis, lemon crème fraiche
Salt & chilli tiger prawns, garlic & soy sauce
San Daniele 20 months air cured ham, cantaloupe melon,

Mains

Guinea fowl supreme, fondant potato, pea & lettuce fricassee, chorizo sauce
Cod fillet, lime & coriander risotto, spinach, shellfish veloute
New season lamb rump, minted new potatoes, fine beans, rosemary jus
Provençale pork escalope, sautéed potatoes, confit tomatoes, courgettes, cooking jus
Seasonal risotto, Parmesan crisp, salad (v)
Sea bream, potato & spring onion ragout, spinach

Puddings

Seasonal crème brûlée, shortbread biscuit
Grilled goat's cheese, lamb's lettuce
Chocolate & hazelnut brownie, honeycomb ice cream
Vanilla bavarois, red berry coulis
Eton mess
Seasonal crumble, custard

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SPRING SUMMER SET MENUS
From 1st April till 30th September

MENU AT £30

Starters

Seasonal soup, freshly baked bread (v)
Seared scallops, spinach puree, mussel & chorizo sauce
Crispy duck salad, cucumber, spring onions, watermelon & cherry tomato
Grilled asparagus, San Daniele ham, poached hen's egg, hollandaise sauce (may only)
Beef fillet carpaccio, pine nuts, Parmesan, rocket & basil pesto
Crab & shrimp spring rolls, salad, sweet chilli sauce

Mains

Japanese tofu salad, mange tout, coriander, beansprouts, radish & sesame seeds (v)
South coast sea bass fillet, roast vegetable couscous, spinach, orange, hollandaise sauce
English asparagus & broad bean risotto, Parmesan & basil pesto (v) (May only)
Monkfish medallion, saffron potatoes, tempura vegetables, tomato & caper sauce
28 day matured rib eye steak (cooked medium), chips, vine tomatoes, green beans, béarnaise
Duck magret, Dauphinoise potatoes, pea & broad bean fricassée, cherry sauce

Puddings

Bitter chocolate mousse, orange zest
Seasonal crème brûlée, shortbread biscuit
Strawberry macarons, passion fruit coulis
Selection of British & continental cheeses, chutney, grapes, celery & savoury biscuits
Selection of dairy ice cream & fruit sorbet, brandy basket
Seasonal crumble, custard

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AUTUMN WINTER MENUS
From 1st October till 31st March

MENU AT £22

This menu is not available on Saturday evenings

Starters

Seasonal soup, freshly baked bread (v)
Bedgebury forest game terrine, pigeon, pheasant, venison, five spice fig chutney, salad
Pancetta bubble & squeak, poached hen's egg, Hollandaise sauce
Beetroot, goat's cheese & apple salad, hazelnut dressing (v)
Confit sea trout, herb couscous, pickled beetroot salsa
Beetroot smoked salmon, potato blinis, lime crème fraiche

Mains

Steak & ale pie – prime beef, red wine gravy, new potatoes & seasonal vegetables
Woodland mushroom risotto, Parmesan, salad (v)
Haddock Mornay, wilted spinach, baby carrot
Corn fed chicken supreme, Dauphinoise potatoes, pancetta, spinach, wild mushroom sauce
Loch Duart Salmon steak, olive mash, curly kale, caper butter sauce
Rabbit & Cyder casserole, creamed potatoes, fine beans

Puddings

Seasonal crème brulee, shortbread biscuit
Selection of diary ice cream & fruit sorbet, gavotte biscuit
Bread & butter pudding, custard
Sticky toffee pudding, butterscotch sauce, honeycomb ice cream
Chocolate & hazelnut tart, orange & Cointreau ice cream
Seasonal crumble, custard

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AUTUMN WINTER MENUS
From 1st October till 31st March

MENU AT £25

Starters

Seasonal soup, freshly baked bread (v)
Oxtail rilette, tarragon jelly, toast
Spiced crab cakes, sweet chilli sauce, salad
Pear, stilton & walnut salad, cider dressing (v)
Devilleed kidneys, wild mushroom, toast
Oven baked 5oz camembert, red onion marmalade, mixed leaves, toasted ciabatta (v)

Mains

Braised blade of beef, horseradish mash, fine beans, red wine jus
Gloucester old spot slow cooked pork belly, fondant potato, apple & onion compote, Cyder jus
Gilt head bream fillet, saffron potatoes, red chard, beurre blanc
Haricot bean & vegetable pie (v)
South coast whole plaice, Charlotte potatoes, broccoli, coriander & pine nuts
Blue cheese, celeriac & pumpkin pastry, apple & beetroot salad (v)

Puddings

Seasonal crumble, custard
Seasonal crème brulee, shortbread biscuit
Selection of diary ice cream & fruit sorbet, brandy basket
Blackberry bavarois, tuile biscuit
Chocolate & hazelnut brownie, white chocolate ice cream
Treacle tart, clotted cream

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We do require individual pre orders 2 weeks in advance

AUTUMN WINTER MENUS
From 1st October till 31st March

MENU AT £30

Starters

Seasonal soup, freshly baked bread (v)
Smoked Duck breast salad, tangerine & fennel salad, pomegranate dressing
Portobello mushroom, ricotta & walnuts, rocket, pine nuts, vinaigrette (v)
Seared scallops, cauliflower puree, crispy pancetta, mussel & chorizo sauce
Grilled king prawn, chili, garlic, garlic & coriander
Smoked venison terrine, pickled baby vegetables, toast

Mains

Local venison medallions, fondant potato, braised red cabbage, French beans, wild mushroom sauce
Whole roasted partridge, pancetta, Brussels sprout gratin, game chips, juniper berry jus
South coast sea bass fillets, sweet & sour risotto, spinach, orange & ginger sauce
Rack of lamb, Boulangère potato, spinach, apricot & cumin sauce
South coast halibut fillet, chorizo mash, wilted green, prawns butter sauce
Butternut squash & goat cheese tart, winter salad (v)

Puddings

Dark chocolate & white chocolate fondant, orange ice cream
Chocolate & pistachio pots, shortbread biscuits
Seasonal crumble, custard
Apple & pear Tatin, caramel sauce & vanilla ice cream
Selection of diary ice cream & fruit sorbet, gavotte biscuit
Selection of British & continental cheeses, chutney, grapes, celery & savoury biscuits (v)

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We do require individual pre orders 2 weeks in advance

Sunday roast family gathering or get together, served from 12:00 to 9.30pm, up to 30 guests
 Traditional sirloin of English beef, garlic & rosemary infused leg of Salt Marsh lamb, English loin of pork & crackling,
 Roast potatoes, Yorkshire pudding & vegetables... Oh, and lashings of gravy!!!
 3 course set lunch at £22per person, our selection of starters and dessert will vary depending on the season.

PACKAGES

Package 1 £39 per person

A glass of Prosecco Brut - Borgo del Col Alto, Italy NV

Menu up to the value of £25

Crusan Colombard carafe. 375 ml per person

Selection of Dammann Tea and Illy coffees

Package 2 £47 per person

A glass of Chapel Down Brut, sparkling wine from Tenterden, Kent

Menu up to the value of £30

Half a bottle of wine per person – *la Vigneau sauvignon blanc or chardonnay/ la Vigneau merlot – Languedoc, France or la Playa cabernet sauvignon, Chile*

Selection of Dammann Tea and Illy coffees

Our packages are flexible and adaptable to your requirements

ADDS ON...

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

Cocktail reception drinks	from	£6.95	per person
Glass of Chapel Down Brut, Tenterden, Kent		£ 6.50	per glass
Kir white wine		£ 4.50	per glass
Kir Royal		£ 7.50	per glass
Belu, sparkling & Still 750ml		£3.20	per bottle
A selection of 3 canapés per person		£ 3.25	per person
Bread basket, serves three guests		£ 2.60	per basket
Sicilian olives		£ 3.50	per bowl
Sorbet- Selection of flavours		£ 1.70	per unit
Illy coffee		£ 2.20	per person

BUFFETS & CANAPES

Canapés

Choose 3 options from our selection below. Guidelines are 3 canapés per person for £3.25

Chicken liver parfait on toast
Baby jacket potatoes, sour cream (v)
Smoked salmon with lime crème fraiche
Mini goat cheese & red onion tartlets (v)
Pork rillettes & apple chutney
Roast red pepper, rocket pesto & parmesan crostini (v)
Crispy duck & oriental dressing pancake

Party Platter Menu (serves approx. 6 people)

½ Dozen Maldon oysters, shallots & red wine vinegar £8.50

Seafood platter, ½ Dozen Maldon oysters, 6 King prawns £16.50

Charcuterie board: chorizo, seasonal terrine, salami, Parma ham, garlic sausage, gherkins, homemade bread £32

Asian board: Spicy King Prawns, Thai crab cakes, chicken Tandoori skewers, mini poppadum's, pickled ginger, raita & bean sprout & spring onion salad £32

Vegetarian board: chargrilled vegetables, hummus, confit garlic, feta stuffed peppers and marinated mozzarella, pitta bread £27

Mini fish and chips, mini beef burgers, £32

British & continental cheese board, celery, grapes, fruit chutney & savoury biscuits £40

Afternoon tea selection, bookings are necessary

available from 2.30pm till 5.30pm, Monday to Saturday, 4pm till 6pm on Sundays

Cream Teas, £7.50 per person

Selection of our finest Dammann Teas or Illy Coffees, Scones, Preserves & clotted cream

The Farm House Afternoon Tea, £13.50 per person

Selection of our finest Dammann Teas or Illy Coffees, Scones, Preserves & clotted cream, Selection of house brushetta and fruit cakes

LeNoble Champagne Afternoon tea, £19.50 per person

Afternoon tea with a glass of Champagne Lenoble Brut

Cocktail reception

Vegetarian Selection- £2 each

Mini jacket potato, chive crème fraiche (v)
Baby gem & parmesan Caesar (v)
Leek & cheddar tartlet (v)
Goat's cheese parcels, piccalilli (v)
Vegetable spring rolls, plum sauce (v)
Marinated Aubergine & feta bruschetta (v)

Fish Selection- £2.50 each

Crayfish cocktail, smoked paprika
Mini smoked haddock fish cake, hollandaise sauce
Mini fish and chips, tartare
Crab and avocado crostini
Smoked salmon gravlax, blinis
Oyster No3, shallot & vinegar (£1.00 Supplement)

Meat Selection- £2.50 each

Rillettes of pork & apple compote
Mini beef burger, crostini & relish
Chicken satay kebabs
Yorkshire pudding, rare roast beef & horseradish
Chipolata, grain mustard mash
Beef Carpaccio, pesto & rocket bruschetta

Dessert Selection- £2.50 each

Seasonal fruit crumble, custard
Vanilla bean crème brûlée
Chocolate Brownie
Mini fruit Pavlova
Chocolate & orange tarts
Wookey hole Cheddar, fruit chutney, savoury biscuits

We do recommend 7 items per person

TERMS & CONDITIONS

Deposits

In order to confirm your booking, we do require a deposit of £10 per person for all parties above 15 guests.

Deposits are non-refundable.

Cheques are payable to "The FarmHouse"

Pre orders deadline

All food pre orders for parties are required 10 days in advance. We do recommend we do have a list of individual names with pre orders on the night. Name cards are available on requests

Cancellations

A cancellation fee based on the menu price will apply, should numbers of guests drop on the day. This will be at the General Manager discretion on the day.

Should numbers drop significantly from the number given at initial enquiry, we do reserve the right to move your party to more suitable area in the restaurant.

Gratuities

We do not add service charge on our bills as we leave this part to your discretion on the day

Timings

Should the party arrive after the time of reservation, we reserve the right to serve at a suitable time

