



THE
FAVERSHAM

TWO COURSE SHARING FEASTS

*Raised boards beautifully presented, showcasing the very best showstopper ingredients.
Choose from our options: 1 main, 1 vegan/vegetarian (if required), 3 sides and 1 dessert per head.
Any further dietary or allergies we'd be happy to cater for on an individual basis.*

SHARING MAINS

STEAK LOVERS BOARD **£49PH**

35oz salt aged tomahawk steak, sliced flat iron, garlic & herb butter, portobello mushrooms, roasted vine tomatoes and creamy peppercorn sauce

SUMMER STYLE, WHOLE ROAST CHICKEN **£39PH**

(Choose either honey and harrissa or basil pesto). Served on a bed of seasonal vegetables

BEEF WELLINGTON **£49PH**

Salt aged barrel fillet, wild mushroom duxelle, crispy prosciutto, wrapped in puff pastry.

GREEK STYLE ROASTED LAMB SHOULDER **£45PH**

*Served with fresh pitta, tzatziki and mint sauce
Recommended sides: Greek style salad, garlic roasted new potatoes or sweet potato wedges*

ULTIMATE ROAST DINNER

Choose one...

*Whole crispy chicken **£39PH**
Roast topside of beef **£43PH**
Pork loin with crispy crackling **£43PH**
Whole rolled leg of lamb **£47PH***

All served with yorkshire puddings, seasonal vegetables, sauces and gravy.

VEGETARIAN MAINS

VEGAN MAINS

Individually plated mains for your vegan and vegetarian guests.

TWICE BAKED, THREE CHEESE & BROCCOLI SOUFFLE **£32PH**

Gruyere, strong cheddar, parmigiana reggiano

VEGGIE WELLINGTON **£32PH**

Spiced parsnip, carrot, sweet potato, cabbage and mushroom. Wrapped in puff pastry, served with a red wine sauce

WILD MUSHROOM, SPINACH & CHESTNUT PATIVER **£32PH**

Puff pastry encased. Served with a white wine and tarragon sauce

STUFFED BUTTERNUT SQUASH **£32PH**

Caramelised red onion, spinach, red pepper & sage

CHIMICHURRI GRILLED CAULIFLOWER STEAK **£32PH**

Caramelised roasted cauliflower, dressed with zingy parsley based chimichurri

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SIDES

Complimenting all our menus, our sides are bursting with colour, simple and flavoursome.

Sides can be adjusted to suit dietary requirements.

Extra sides - £4PH

SPUDS

CRISPY ROASTED NEW POTATOES,
SEASONAL HERBS AND GARLIC

PROPER ROASTIES

SEASONED SKIN ON FRIES

SPICED SWEET POTATO WEDGES

CREAMY MASH

WARM VEGGIES

TENDERSTEM BROCCOLI, GARDEN PEAS
AND GREEN BEANS

HONEY AND ORANGE GLAZED CARROTS

GREEN BEANS, MUSTARD VINAIGRETTE,
CRISPY SHALLOTS

APPLE CIDER BAKED RED CABBAGE

HERBY BREADCRUMBED STUFFED TOMATOES

CAULIFLOWER CHEESE

COLD SALADS

GREEK STYLE, TOMATO, CUCUMBER,
FETA AND GREEN OLIVE SALAD

CELERIAC, APPLE AND GREEN CABBAGE SLAW

RED CABBAGE, CARROT,
BEETROOT AND RED ONION SLAW

LEAFY GREEN SALAD WITH BLACK PEPPER
CROUTONS AND LEMONGRASS DRESSING

POACHED PEAR, APPLE AND
HARROGATE BLUE SALAD

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CLASSIC PUDS & COMBOS

Classic dessert combinations, sometimes re-invented, sometimes left exactly how they should be.

STICKY TOFFEE PUD

A family favourite, sticky toffee sponge slab, lathered with toffee sauce, with vanilla pod custard on the side

CLASSIC LEMON TART

Soft shortcrust pastry, zingy lemon filling, raspberry sorbet

BROWNIE & BLONDIE STACK

Secret recipe gooey brownie and blondie, cut into bite size portions, splashed with salted caramel sauce

CHOCOLATE FUDGE CAKE

Bruce Bogtrotter style chocolate cake, served with warm chocolate fudge sauce and fresh pouring cream

NEW YORK BAKED CHEESECAKE

Sharp raspberry puree swirled through a creamy white chocolate cheesecake filling on a biscuit base

MEGA PAVLOVA

3 tier giant sharing pavlova, house-baked meringue, fig, honey, raspberry, summer fruit, berry coulis, crushed raspberry, cream

PARIS-BREST AL TIRAMISU

Piped pastry wreath filled with a light mascarpone and coffee filling. A real after dinner delight

ARTISAN CHEESE BOARD

Selection of award winning British and international cheeses, artisan crackers, jams, chutney and pickles

+ £2PH

TEA AND COFFEE STATION

included in the price. This will be served after the wedding breakfast in the lounge or conservatory.

ADD LUXURY CHOCOLATE TRUFFLES

+ £2PH

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