



WINTER SHARING BOARDS

A selection of items available for pre order in private dining rooms.

Nibbles on the table, on arrival

Pot of marinated olives 3.50

Bowl of salted crisps 3.00

Vegetable crudité platter 12.95 (V)

carrots, celery, cucumber, harissa mayo and hummus to dip

House board 19.95

Norbury Blue cheese and chestnut mushroom tart, honey mustard chipolatas, Grilled chicken skewers with Peri Peri sauce, sweet chili jam and BBQ sauce to dip

Mezze board 13.95 (V)

Hummus, winter squash and chickpea falafel, grilled mixed vegetables, yoghurt dip, cold pressed rapeseed oil and balsamic vinegar dip, rustic breads

British and classic cheese platter 12.95 (V)

Chefs selection of aged, soft, firm and blue cheeses
Accompanied by celery, grapes, sticky onion jam and crackers

Sandwich selection 15.95

Pastrami, peppery rocket, celeriac and horseradish remoulade
Chicken BLT, Cold Pressed rapeseed oil mayonnaise
Mature cheddar and plum and ginger chutney, peppery rocket (V)
Winter squash and chickpea falafel, mint yoghurt (**)

Please inform us of any intolerances or allergies in advance and we will happily adapt the above options.

(V) = VEGETARIAN DISHES (VE) = VEGAN DISHES (***) = CAN BE ADAPTED TO VEGAN ON REQUEST.

An optional 10% service charge will be added to tables of 8 people or more.

www.castleinnfarnham.co.uk • 01252 899970 • events@castleinnfarnham.co.uk