FOOD BY

FARBRIDGE

WEST DEAN

EVERY MENU IS DIFFERENT
AND EVERY MOUTHFUL DELICIOUS.

FOLLOWING THE SEASONS,
USING THE FRESHEST INGREDIENTS,

COOKING AND SERVING RESTAURANT
QUALITY DISHES STRAIGHT FROM OUR
KITCHEN.

A PASSION FOR GREAT FOOD

Situated at Farbridge in the foothills of the South Downs, our in-house team is dedicated to creating food experiences that feel personal, memorable and considered.

We dedicate our time and expertise to designing a menu that reflects the character of your celebration. Whether you imagine something relaxed and effortless or a more intricate, multi-course occasion, we take pride in sourcing the finest seasonal ingredients and presenting them with care.

From your first canapé to the final drink of the evening, our team delivers attentive service with a calm, professional presence. We work quietly behind the scenes to ensure every moment flows seamlessly.

Alongside our kitchen and service teams, our event coordinators bring enthusiasm, creativity and thoughtful guidance. They are here to support you at every step, helping shape each detail of your day so it feels truly your own.

OPPOSITE: Duo of pork, maple and soy glazed tenderloin, smoked barbecue spiced sausage, toffee apple puree, pea and shallot salad, cider creamed potato, crispy potato spheres, pea shoot tips, apple dust.
ABOVE: Pea and lemon sponge, lightly cured salmon, pea emulsion, pea shoots.

PRICING

Our prices for a 3 course meal start at **£87.50** per person. This includes everything you will need for your special day. All you have to decide is whether you wish to add any canapés or late food.

Our prices are based on a minimum of 75 adult guests and all prices exclude VAT.

Menu price includes

FOOD

- Meet our chefs and design your own bespoke 3 course meal
- Jugs of iced water for the tables
- Coffee and tea with chocolates

SERVICE

- An event coordinator to run your day and venue assistant
- A team of experienced in-house chefs
- Waiting team looking after all your food service
- Dedicated team serving your own drinks throughout your event (pay no corkage)

TABLEWARE

- White linen tablecloths and white linen napkins
- Contemporary crockery and cutlery
- Glassware for the reception, meal and toast

SET UP & TIDY DOWN

- All rubbish removal and recycling taken care of
- Refrigeration and ice for your drinks
- Set up team to arrange and lay up tables
- Set up includes placing of table arrangements and chilling of your drinks
- Team to tidy down and pack away all your drinks and table top arrangements

OPPOSITE: An example of the table styling options available.

CANAPÉS

A selection of canapés, circulated to your guests during your reception.

Designed to be small and elegant, packed with flavour, colour, texture and beautifully presented.

If having a three course meal, we would recommend choosing a minimum of 4 varieties per person.

£9.00 any 4 varieties
£13.00 any 6 varieties
£17.00 any 8 varieties

Fish

Pea and lemon sponge, lightly cured salmon, pea emulsion, pea shoots

Crab Kani Sandwich, lime jelly, avocado puree

Herb pie tee, salmon tartar, diced mango, chilli, coriander, keta

Buffalo fried king prawn, honey sriracha sauce and toasted sesame

Crayfish and lobster arancini, lobster bisque emulsion

Catfish po´ boy, scallop roe bun, tomatoes, lettuce, pickled fennel remoulade, fennel pollen

Pan fried spam, fried quail's egg, nori dust, Japanese mayo, baguette

Squid ink tapioca crisp, smoked salmon dust, pickled cucumber gel, dill

OPPOSITE: Selection of canapes

Meat

Coronation chicken leg terrine, curry mayo, bhaji crumb, pickled jasmine tea-soaked golden raisins, micro coriander

Mac and cheese bite with smoked barbecued beef brisket

Pastrami sando, sauerkraut, house Frenchie's, Emmental, New York rye

Shepherd´s pie bonbon, jus glaze, pea puree, pea shoots

Marry me chicken yakitori, crispy basil

Pork tenderloin al pastor, fermented pineapple hot sauce, Konroed pineapple, queso fresco

Rabbit terrine, bitter chocolate, beer peanuts and mint

Vegetarian

Beetroot macaron, grapefruit jam and whipped goat cheese

Creamed wild mushroom, brioche toast, tarragon, mushroom dust, pickled mushrooms

Olde Sussex croquette, Farbridge Branston pickle

Konroed courgette, romesco sauce, smoked almond, feta, candied lemon zest

Salt baked celeriac, 64-degree confit egg yolk, truffle, mother cracker

Paneer Korma bite, bhaji onions, coriander jam

Pastry swirl with truffle and pecorino topped with whipped soft cheese

Vegan

Tempura kale, kale dust, citrus ponzu dip

Diced radish, edamame, yuzu sake

Peanut butter and jam sable

Langoustine, clam and mussel

Rabbit terrine

Charred soused mackerel

Beetroot macaron

Dark chocolate mousse

STARTERS

Pink peppercorn crusted Chinese cured duck ham, five spice arancini, hot honey mandarin pieces, pickled leeks, rice wine aioli, sorrel

Confit oregano and chilli lamb belly, split feta sauce, pickled watermelon, rhubarb and grenadine reduction, micro mint, mint oil

Chicken leg, leek and smoked pork knuckle press, toasted brioche, piccalilli pickled onions, caramelised leek almost burnt cream, crispy onions and leeks, leek ash

Crispy gochugaru pork belly, with osam-bulgogi, squid ink mayo and crispy tentacles

Beurre blanc, poached langoustine, clam and mussel with langoustine bisque, ajo blanco, pickled pears & celeriac, seaweed dust, celery ribbons, celery leaf

Charred soused mackerel, belly brandade, beetroot & elderflower mousse, beetroot & apple salad, yellow beet crisps, pickled cucumber

Hot smoked salmon, pickled salmon, salmon floss, pickled cucumber, shallots, dill gel, crème fraîche, knäckerbröd

Charred vine cherry tomatoes, tomato fondue, pickled cherry tomatoes and red onion, whipped ricotta, tomato consommé, crispy basil, puffed rice and grains, tomato jam

Imam bayildi, hummus, flat bread croutes, pomegranate dressing, pomegranate

Raviolo with wild garlic, mushrooms, ricotta and a brown butter tarragon beurre blanc

Chinese cured duck ham
OPPOSITE: Charred vine cherry tomatoes

MAINS

Roast chicken leg, creamed cabbage, tarragon gratin potatoes

£87.50

Chicken breast, leg cooked in smoked butter, roasted, pomme dauphine, asparagus, wild garlic, curd and morels

£88.50

Roasted and brined chicken supreme, Kentucky fried thigh, nasturtium, aji verde, beetroot gnocchi, sesame and nori carrots

£89.00

Duo of pork, maple and soy glazed tenderloin, smoked barbecue spiced sausage, toffee apple puree, pea and shallot salad, cider creamed potato, crispy potato spheres, pea shoot tips, apple dust

£89.50

Cutlet of pork brined and barbecued, pickled vegetables, sweet potato, black garlic aioli, roasted stem broccoli

£90.50

Guinea fowl supreme, fermented barley risotto, cavolo nero puree, crispy kale, asparagus, sauce vierge

£90.50

Whole braised west Sussex lamb, sea and garden vegetables, giant cous-cous, salsa verde

£90.50

Hake, pommes Duchesse, spinach, scallop, white wine sauce, prawns, brown shrimp, chives, dill oil, caviar

£91.00

Duck leg ballotine, plum sauce, pickled pistachio, potato puree, endive tarte tatin, Slade farm asparagus, duck jus

£91.00

Slow braised blade of West Moorland beef, oxtail sauce, burnt cauliflower puree, coal baked celeriac, crispy potato rösti, pickled frisée

£91.50

Rose lamb cutlet, braised shoulder stuffed savoy cabbage, Cointreau apricots, rosemary fondant, anchovy buttermilk crispy shallots, charred tender stem

£91.50

Charred striploin of beef, carrot and orange puree, chanterelles, micro tarragon and pine nut crumble loaded carrot, black garlic and thyme hasselbacks, red wine jus

£92.50

Duck breast, bok choy kimchi, confit leg bonbon, black garlic puree, duck fat brioche crumb, furikake crispy rice cake, soy honey yuzu jus

£94.00

West Country beef fillet, South coast lobster, seasoned French fries, garden salad, blue cheese dressing, lobster béarnaise

£98.00

Vegetarian & Vegan

Coal baked yellow beetroot, pickled candy beets, salt baked beetroot puree, dressed leaves, pommes dauphine, babaganoush, torched feta, muhammara

Sage crusted butternut, mascarpone creamed potato, konroed baby courgettes, feta stuffed courgette flower, pistou

Artichoke with preserved lemons, toasted nuts and sumac, confit potatoes, parsley and tomato dressing

Confit chilli crunch and oregano soya skin wrapped tofu, glazed maitake mushroom, crispy peas, pea and miso puree, Parisienne potatoes

A FEAST FOR SHARING

Beautifully presented sharing platters allow guests to serve themselves, creating a relaxed and sociable dining experience.

This relaxed, yet elegant approach encourages connection, conversation, and the enjoyment of abundant, visually stunning dishes. Choose from one of our carefully curated combinations or collaborate with our head chef to create a bespoke menu tailored to your celebration.

Mediterranean - Lamb shish kebab, chicken thigh and red pepper skewers, chargrilled halloumi, aubergines and courgettes, classic Greek salad, stone baked flat breads, tzatziki, hummus

£91.00

Indian - Butter chicken curry, lamb karahi, Bombay potatoes, saag gobi, poppadums, lime pickle, mango chutney, raita, garlic naan

£91.50

Mexican - Blue and yellow corn tortillas, smokey pulled chicken, crispy confit pork belly, guacamole, pico de gallo, tomato and chilli salsa, nachos, mole, refried beans, sweetcorn salad

£92.00

Wellington - Fillet of West Moorland beef wellington, tender stem broccoli in confit garlic oil, garlic and thyme gratin potato dauphinoise, maple and thyme glazed heritage baby carrots, red wine jus

£98.50

Meditterranean sharing
OPPOSITE: Wellington sharing

Mexican sharing

Indian sharing

Passion fruit meringue pie
OPPOSITE: Baked chocolate mousse

DESSERTS

Passion fruit meringue pie, passion fruit curd, whipped torched Italian meringue, mango caviar, viola flowers, lemon balm, Solero ice cream *(can be served for sharing)*

Lemon pannacotta, lavender mousse, white chocolate parfait, lavender sherbet, candied lemon zest

Dark choc mousse, whipped salted caramel, white chocolate ice cream, milk choc and raspberry soil, honeycomb tuille, honeycomb pieces

Peanut butter and jam sable, vanilla sable biscuit, whipped peanut butter mousse, strawberry jam jelly, caramelized banana, banana brown sugar and tarragon ice cream

Tarte au fraise, pistachio crème pâtissèrie, napage, fresh strawberries, strawberry, cardamom and nougat ice cream

Buttermilk parfait, toasted milk powder, caramelized condensed milk gel, evaporated milk soil, ice cream

Local strawberries and raspberries, yogurt sorbet, dehydrated strawberries, strawberry Chardonay shrub, berry caviar, hay smoked toasted buckwheat granola

Tiramisu chocolate opera, whipped masala mascarpone, chocolate ganache, Cast Iron roasted coffee-soaked chocolate sponge, chocolate mirror glaze, lady finger crumb, cappuccino ice cream

Arctic roll, pineapple marmalade, rum and raisin ice cream, coconut sponge, pineapple coulis, pineapple wafer, rum punch-soaked charred pineapple

DESSERT BAR

Our dessert bar has been thoughtfully curated to showcase a selection of your favourite desserts, it offers guests a memorable experience as they explore a tempting array of flavours and textures.

Presented on our bespoke circular steel display, each dessert bar is styled with care. We provide the stand, props and seasonal flowers and foliage.

Upgrade to a dessert bar

£7.50 any 3 varieties
£8.00 any 4 varieties

White choc mousse, dark choc mousse, chocolate mirror glaze topped with mini Maltesers

Portuguese custard tart

Lemon meringue pie, lemon bitters jelly, lemon snow, lemon candy

Vanilla pannacotta with a blueberry jelly

Carrot cake, cream cheese frosting, candied orange zest

Chocolate delice with a feuilletine base

Bananas and custard trifle, banana bread, caramelised banana

Treacle tart, ginger crème patisserie, candied ginger

Strawberry bavarois, fermented strawberry gel, crispy strawberry pieces

Paris-Brest, whipped Nutella, candied hazelnuts

Lemon posset, elderflower jelly, shortbread biscuit

Turkish delight macaron, rose macaron with choc truffle filling

Mini doughnuts, cinnamon sugar

Chocolate, peanut butter and marshmallow sandwiches

Crushed brownie, salt caramel, buttermilk

OPPOSITE: Dessert station on display for guests to graze on after their main meal

LATE FOOD

Street food favourites

Smoked back bacon, crispy lettuce, sliced tomatoes, mayonnaise, soft white bread

£9.50

Carved medium rare roast beef sando in ciabatta with a dressed rocket and horseradish salad

£11.00

Bao buns, braised pork, kim chi, lime mayo, sesame

£11.00

Pork and beef meatball subs, marinara sauce, provolone and mozzarella, basil

£11.00

Tartiflette – smoked bacon lardons, potatoes, reblochon, cream, pickles, bread

£11.00

Barbacoa beef burrito, with rice and refried beans, pico de gallo, guacamole and sour cream

£11.00

Chicken or pork gyros, flat breads, tzatziki, tomatoes, lettuce, cucumber

£11.50

Jerk chicken burger, pineapple hot sauce, street slaw

£11.50

Chicken makhani, pilau rice, coriander

£11.50

Smashed beef burger with burger cheese in a toasted brioche bun with gruyere, lettuce, onion and tomato relish

£11.50

Smoked BBQ dogs
- Kimchi and blue cheese
- Sauerkraut, crispy onions, house mustard
- Ketchup, mustard, fairground onions

£11.50

Food Stations

Includes all styling, props, flowers and foliage to make an immersive station.

Please enquire for more food and drink station options.

Cheese station

British and continental cheese board, chutneys, crudites, nuts, fruit, grapes, olives. Farbridge artisan bread and crackers, homemade chutney's and relishes

£13.00

Nacho Bar

Home fried and seasoned nachos, beef chilli, salsas, guacamole, soured cream and cheese

£13.00

Doughnut Bar

Selection of 4 homemade flavoured ring doughnuts displayed on a hexagan wall

£10.00

Minimum orders apply to all late food and station prices.

COOKING WITH FIRE

Our outdoor kitchen combines our love for good seasonal food, using exceptional produce and cooking over a hardwood fire to create a uniquely immersive evening feast for you and your guests.

Woodfired Pizza

For a relaxed late-night feast, select three pizza flavours and enjoy freshly prepared Neapolitan pizzas. Our chefs cook each pizza to perfection in a traditional wood-fired clay dome, served straight from the oven for guests to enjoy.

£14.00

Pit Smoked Barbeque

Intrigue your evening guests with the sounds and smells of a barbecue cooking throughout the evening. The hum of the outdoor kitchen creates a welcoming backdrop, while our chefs prepare your chosen dishes over the flames of our custom-made iron smoke-pit barbecue.

From £15.00

Based on a minimum of 70 portions

DRINKS

Our drinks package takes the stress out of planning, providing everything you need to keep your guests refreshed throughout the day. We supply a thoughtfully selected range of house wines selected to appeal to a variety of tastes, ensuring there's something for everyone to enjoy.

With our package, there's no need to worry about sourcing, purchasing or delivering drinks - simply relax and let us take care of every detail, so you can focus on enjoying your celebration.

If you prefer to supply your own drinks, you are very welcome to do so. We're pleased to offer this option with no corkage charge, and we simply ask that any drinks provided by yourselves conclude by 8:30pm.

RECEPTION DRINKS

Sparkling wine or Pimms
Sparkling elderflower

Allowing 3 glasses per person

WINE FOR THE TABLE

Red & White wine

Allowing 3 glasses per person

TOAST

Sparkling wine

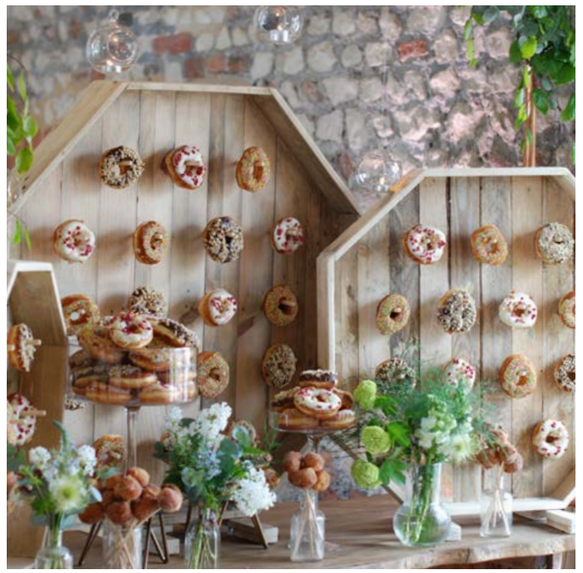
Allowing 1 glass per person

£20.50 per person

FOOD & DRINK STATIONS

Your celebration is a reflection of who you are as a couple, and there is no finer way to express that than through the food and drink you share with your guests. Adding one of our signature food or drink stations brings an extra touch of theatre to your day.

From Aperol stations and doughnut walls to cocktail bars and ice cream setups, we offer a wide collection of beautifully styled stations to complement your plans. Each one adds character and interest, helping you create a wedding that feels personal, distinctive and effortlessly captivating.



ABOVE AND OPPOSITE: Small selection of different food and drink stations we offer

CATERING DETAILS: AT A GLANCE

FOOD

THE MENU	All catering services are provided by our in-house chefs Fully bespoke menus, designed to fit your day, style and taste Opportunity to design your own menu with our chefs
PRICES	Menu prices start from £87.50 per person for a 3 course meal Prices are based on catering for a minimum of 75 adult guests All catering prices are plus VAT
ALLERGIES & PREFERENCES	All dietary requirements are taken care of but need to be confirmed at least 4 weeks in advance

DRINKS & BAR

DRINKS	You are welcome to provide your own drinks (no corkage) for your reception, meal and toast up until 8.30pm Farbridge offers a drinks package as an alternative
BAR	We provide a fully stocked, licensed pay bar which can be opened at any time after your ceremony There is a minimum spend of £850 Our licence to serve alcohol is until 11.30pm

EXTRA'S TO CONSIDER

SERVICE STAFF	Drink service staff are included within the menu price per head for up to 120 guests Should your guest numbers increase above 120, then extra service staff will be charged at £20 per hour Food service staff are included, based on working 8 hours. Should they be required to work longer than this, additional hours will be charged at £20 per hour
TASTING	An invitation to a complimentary tasting event gives you the chance to experience just what our team can do An individual bespoke tasting can be arranged. Charges apply and please ask your Account Manager for details
SUPPLIER MEALS	If your suppliers, such as photographer, videographer, band, require a meal, we can supply hot meals for £30 per meal
CHILDREN MEALS	Children's meals are £30 per child. These meals are designed for children between two and ten years old. We would recommend older children have the same meals as the adults

FOOD BY FARBRIDGE

Farbridge, West Dean, West Sussex PO18 0JT
info@farbridge.org.uk 01243 776 776
www.farbridge.org.uk

Photography
Kelly Rebecca Photography (page 5) www.kellyrebeccaphotography.co.uk

CREATING MEMORIES
THAT LAST A LIFETIME

FARBRIDGE

Farbridge, West Dean, West Sussex PO18 0JT
info@farbridge.org.uk 01243 776 776
www.farbridge.org.uk