



A LITTLE
SOMETHING FOR
DECEMBER





EXCLUSIVE TO DECEMBER 2026

SATURDAY	FRIDAY	THURSDAY	SUNDAY
£12,995	£11,995	£10,995	£9,995

All prices include VAT

WHAT'S INCLUDED?

Exclusive use of Farbridge barns and grounds, all catering and planning services, plus overnight accommodation for 16 people

THE VENUE	<ul style="list-style-type: none">• Exclusive use of Farbridge Lavant Barn, Meadow Barn and Grounds• Thursday hire, includes a 48hr hire period, from Wednesday (10am - 10am), all other days include a 24hr hire period (10am - 10am)
GUEST NUMBERS	<ul style="list-style-type: none">• 75 adult guests seated for dining• Up to 25 evening guests• Additional guests can be added at an additional charge
ACCOMMODATION	<ul style="list-style-type: none">• On-site private suite & preparation room• 7 double-bed en-suite guest rooms• Breakfast for your guests staying in our on-site accommodation
FOOD	<ul style="list-style-type: none">• Seasonal set menu and evening food (see menu on page 4)• Free upgrade to our Farbridge Woodfired Pizzas
DRINKS	<ul style="list-style-type: none">• Complimentary glass of house sparkling wine to toast for speeches• No corkage charge to provide your own drinks up until 7:30pm
SERVICE	<ul style="list-style-type: none">• A dedicated account manager to guide you through the planning stages• An event coordinator to run your day• Experienced team serving your food and drinks throughout your day• Team to arrange and lay tables, then clear drinks and table décor with care
TABLEWARE & FURNITURE	<ul style="list-style-type: none">• All round tables, chairs & your choice of top table• All standard, linen, crockery, cutlery & glassware
MEDIA, LIGHTS, DECOR	<ul style="list-style-type: none">• 12ft Christmas tree, dressed in fairy lights and neutral decorations• Easel, pedestals, uplighters, lanterns, cake stand, cake knife and drapes• Use of our sound system for background music and speeches.



DECEMBER MENU

Our set winter menu is designed to be seasonal, simple and beautifully presented.
Please choose one dish for each course.

BREAD

- Farbridge homemade artisan bread and salted butter

STARTERS

- Creamy chestnut mushrooms on toast, pancetta lardons, crispy onions
- Ham and duck terrine, pork gel, cinnamon pickled clementines, winter leaf
- Salmon bon bons, whipped soft cheese, burnt peas, pickled shallots

Your starter can be swapped for 4 canapes

CANAPES

- Butternut and nutmeg arancini, sage mascarpone
- Rosemary shortbread, whipped goats cheese
- Sun blush tomato and pecorino palmieres
- Prawn vadouvan, coriander jam
- Chive and dill goujeres, smoked salmon mousse
- Turkey burger, sage and onion stuffing, cranberry jelly, brioche bun
- Jerk chicken bites, pineapple hot sauce
- Shepherd's pie bonbon, jus
- Gammon & Sussex cheddar toastie, tomato jam
- Thyme and fennel pork sausage rolls

MAINS

- Braised chicken leg, sage and onion roasted mini new potatoes, seasonal vegetables, chicken jus
- Pressed shin of beef, herb puff pastry cracker, creamed mash potato, seasonal vegetables, jus
- Rolled belly of pork, sage and apricot stuffing, garlic potato terrine, confit carrots, jus

DESSERTS

- Sticky toffee pudding, vanilla icecream, cake crumb
- Cinnamon and burnt sugar brûlée, cinnamon and orange spiced winter fruit compote, shortbread
- Chocolate and orange spotted dick, warm custard

EVENING FOOD

- Smoked back bacon bap, red or brown sauce
- Mac n cheese, parsley and parmesan pangritata
- Fish finger sandwich, shredded lettuce, tartare sauce
- FREE upgrade to Farbridge woodfired pizza's

ALLERGIES & PREFERENCES

All dietary requirements are taken care of but need to be confirmed at least 4 weeks in advance



OTHER INFORMATION

DRINKS

RECEPTION, MEAL & SPEECHES	<ul style="list-style-type: none">• No corkage up until 7:30pm, you are welcome to provide your own drinks for your reception, meal and toast
DRINKS PACKAGE	<ul style="list-style-type: none">• Why not let us organise your drinks for you, by ordering our set drinks package, to include; DRINK RECEPTION• Sparkling wine, half a bottle per person• Sparkling elderflower, 1 glass per personMEAL• Red & white house wine, half a bottle per person £20.50 per person
BAR	<ul style="list-style-type: none">• 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

ADDITIONAL GUESTS

DAY GUESTS	<ul style="list-style-type: none">• Our package price includes food for 75 people• Additional day guests are priced at £86.50 per person
EVENING GUESTS	<ul style="list-style-type: none">• Our package price allows for up to 100 people in the evening• Additional evening guests are priced at £15.50 per person

EXTRAS TO CONSIDER

SUPPLIER MEALS	<ul style="list-style-type: none">• If your suppliers, such as photographer, videographer, band, require a meal, we can supply hot meals for £36 per meal
CHILDREN MEALS	<ul style="list-style-type: none">• Children's meals are £36 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
PATIO HEATERS	<ul style="list-style-type: none">• We can provide up to 2 patio heaters at a cost of £78 per heater• The hire period for our patio heaters are from 10.00am to 12.00am







FARBRIDGE

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Photography

Hannah Phoenix Photography - @hannahphoenixphotography
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