

WINTER EXCLUSIVE

FARBRIDGE

A LITTLE SOMETHING FOR THE WINTER

	SATURDAY	FRIDAY	THURSDAY	SUNDAY
NOVEMBER & DECEMBER 2027	£13,750	£13,250	£12,750	£12,250
JANUARY 2028	£12,750	£12,250	£11,750	£11,250

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	• 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	• 70 adult guests seated for dining • Up to 30 evening guests • Additional guests can be added at an additional charge (see details on page 6)
ACCOMMODATION	• On-site private suite & preparation room • 7 double-bed en-suite guest rooms • Breakfast for you and your guests staying in our on-site accommodation
FOOD	• Seasonal set menu • Evening food, based on serving 80 portions (see menu's on page 4)
DRINKS	• No corkage charge to provide your own drinks up until 7:30pm
SERVICE	• 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	• All round tables, chairs & your choice of top table • All standard, linen, crockery, cutlery & glassware
MEDIA, LIGHTS, DECOR	• 12ft Christmas tree, dressed in fairy lights and neutral decorations (December only) • Easel, pedestals, uplighters, lanterns, cake stand, cake knife and drapes • Use of our sound system for background music and speeches.


Table
7

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, port 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
- Smoked BBQ dogs with ketchup, mustard and onions

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	• No corkage up until 7:30pm, you are welcome to provide your own drinks for your reception, meal and toast
DRINKS PACKAGE	• 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 person MEAL • Red & white house wine, half a bottle per person SPEECHES • Sparkling wine, 1 glass per person £25.00 per person
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 £850.00 • Our licence to serve alcohol is until 11.30pm

ADDITIONAL GUESTS

DAY GUESTS	• Our package price includes food for 70 people • Additional day guests are priced at £89.50 per person
EVENING GUESTS	• Our package price allows for up to 100 people in the evening • Additional evening guests are priced at £18.00 per person

EXTRA'S TO CONSIDER

CANAPES	• If opting for a 3 course meal as part of your package, you can add a selection of canapes, available from £9.00 per person
PIZZA	• Upgrade your evening food to Farbridge Woodfired Pizza at £10.00 per person
SUPPLIER MEALS	• If your suppliers, such as photographer, videographer, band, require a meal, we can supply hot meals for £36.00 per meal
CHILDREN MEALS	• Children's meals are £36.00 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
WEDNESDAY NIGHT ACCOMMODATION	• Extend your stay with us to two nights when booking a Thursday wedding celebration. Minimum of 3 bedrooms can be booked, from £170.00 per room, including breakfast















FARBRIDGE

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Photography
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