



FARNHAM CASTLE

Venison Dinner

Starter

Anise and Orange Scented Smoked Salmon Rillettes with a Potato and Dill Pancake, Capers, Pickled Radish and Greek Yoghurt.

Roasted Beetroot, Courgette and Fennel Salad with Hazelnuts, Blue Cheese and Mustard.

Soup Course

Tomato, Red Pepper and Lentil Soup with Soda Bread Croutons, Pesto and Chilli Oil.

Main Course

Slow Roasted Saddle of Venison, Parsnip Purée, Rosemary Roasted Potato, Heritage Carrot, Salsify, Juniper Jus

Chestnut Mushroom, Sweet Potato and Spinach Wellington with Parsnip Purée, Heritage Carrot, Salsify, Roasted Potatoes, Peppercorn Sauce.

Dessert

Trio of -

Triple Chocolate Brownie with Butterscotch Ice Cream
Limoncello Posset with Lime and Basil Jelly
Baked Vanilla Cheesecake with Ginger Crumb.