

Sample Menus

The menus below are a small selection of sample menus.
Please note that these are examples only. As all our food is seasonal and local, menus are curated by our Head Chef closer to events.

Autumn/Winter Afternoon Tea Selection

Savoury Selection

Sausage Roll

Seasonal Vegetable Quiche

Turkey and Stuffing on Sourdough

Brie and Cranberry on Focaccia

Scone Selection.

Scones with Clotted Cream and Spiced Plum Jam

Sweet Selection

Spiced Caramelised Apple Millefeuille

Carrot and Walnut Cake with Mascarpone Cream

Pecan Tart

Chocolate and Orange Choux Bun



THE RURAL LUXURY
KITCHEN



SILCHESTER FARM
Hampshire

Private Dining Menu

Starter

Portsmouth Fort Gin Cured Chalk Stream Trout, Pickled SF Cucumber and Sourdough Crispbreads

Ham Hock and Chicken Terrine, Piccalilli and Toasted Brioche

Creamy Hot Smoked Salmon Risotto with a Crispy Poached Egg

Caramelised SF Onion and I.O.W Tomato Galette with Rosary Goats Cheese and Oak Smoked Tomato Balsamic Glaze (V)

Silchester Grazed Crispy Confit Duck, Cucumber Ribbons, Mouli and Coriander

Main

Pan Roasted Pork Tenderloin, Creamy Mash, English Asparagus, Tenderstem Broccoli and Beer Mustard Sauce

Grilled Bream with Mustard and Tarragon Sauce with Asparagus and Peas

Baked Mixed Vegetable Stuffed Aubergine, Tomato Sauce with a Herb Crust (v)

Spiced Monkfish Wrapped in Chard with Mixed Beans and a Lemon and Fennel Dressing

Slow Cooked Beef Cheek, Creamy Root Vegetable Mash, Parsnip Crisps and Swiss Chard

Dessert

Layered Triple Chocolate Slice with Jude's Chocolate Ice-Cream

Rhubarb and Ginger Pavlova with Orange Granita

Chocolate, Hazelnut and Mozzo Coffee Tart with Jude's Coffee Ice-Cream

Hazelnut and Brown Butter Tart, Caramelised Pears and Custard

Warm Sticky Toffee Pudding, Caramel Sauce and Vanilla Ice cream



THE RURAL LUXURY
KITCHEN



SILCHESTER FARM
Hampshire

Christmas Quaffing and Troughing

5 Course Menu

Glass of Prosecco on Arrival

Sourdough Bread and Salted Butter

Amuse Bouche

Parsnip and Apple Soup

Starter

Hot Smoked Chalk Stream Trout Pate, Sourdough Toast, Silchester Farms Mixed Vegetable Chutney

Salt Beef Croquettes, Home Pickled Vegetables, Sweet Mustard

Beetroot Tart Tatin, Honeyed Walnuts, Whipped Goats Curd

Main

Baked Mixed Vegetable Stuffed Aubergine, Spiced Tomato Sauce, Herby Breadcrumbs

Slow Cooked Chalcroft Beef Cheeks, Red Wine Sauce

Chitty Farm Turkey Wellington, Apricot and Thyme Stuffing

All served with a selection of festive sides to share in the centre of the table.

Dessert

Chocolate and Spiced Caramel Slice with Jude's Chocolate Ice-Cream

Caramelised Apple and Blackberry Slice with Jude's Vanilla Ice-Cream

Hampshire Cheese Selection, Quince Jelly and Crackers

Coffee and Petits Fours



THE RURAL LUXURY
KITCHEN



SILCHESTER FARM
Hampshire

Retreat Breakfast

Cereal Jars

Homemade Seasonal Jam

Seasonal Fruit Bowl

Freshly Baked Pastries - Croissant and Pan Au Chocolate

Honey Roasted Ham and Smoked Salmon

Freshly baked Granary and White Bread

Farm Fresh Free Range Eggs

Salted Butter Roll

Semi-skimmed Milk, Silchester Farm Apple Juice, Home Made Mixed Berry Smoothie

Dietary Options Available



THE RURAL LUXURY
KITCHEN



SILCHESTER FARM
Hampshire

Sunday Farmers Lunch Menu

Starter

Chalk Stream Trout Pate with Sourdough Crisp Breads
Salt Beef Croquettes, Mustard Sauce and Pickled Farm Vegetables
Spiced Cumin and Cauliflower Soup with Sourdough Bread and Salted Butter (v)

Main Course

A Choice of Either Roasted Leg of Lamb, Pork Loin or Chicken
Served With
Seasonal Vegetable Dishes, Yorkshire Puddings, Roast Potatoes and Lashings of Gravy

Vegetarian Option

Stuffed Butternut Squash with Leeks, Blue Cheese and Walnuts (v)
Seasonal Vegetable Dishes, Yorkshire Puddings, Roast Potatoes and Lashings of Gravy

Dessert

Warm Sticky Toffee Pudding, Vanilla Ice-Cream and Caramel Sauce
Warm Chocolate Brownie, Vanilla Ice-Cream and Chocolate Sauce

Other Dietary Options Available on Request



THE RURAL LUXURY
KITCHEN



SILCHESTER FARM
Hampshire