SILCHESTER FARM

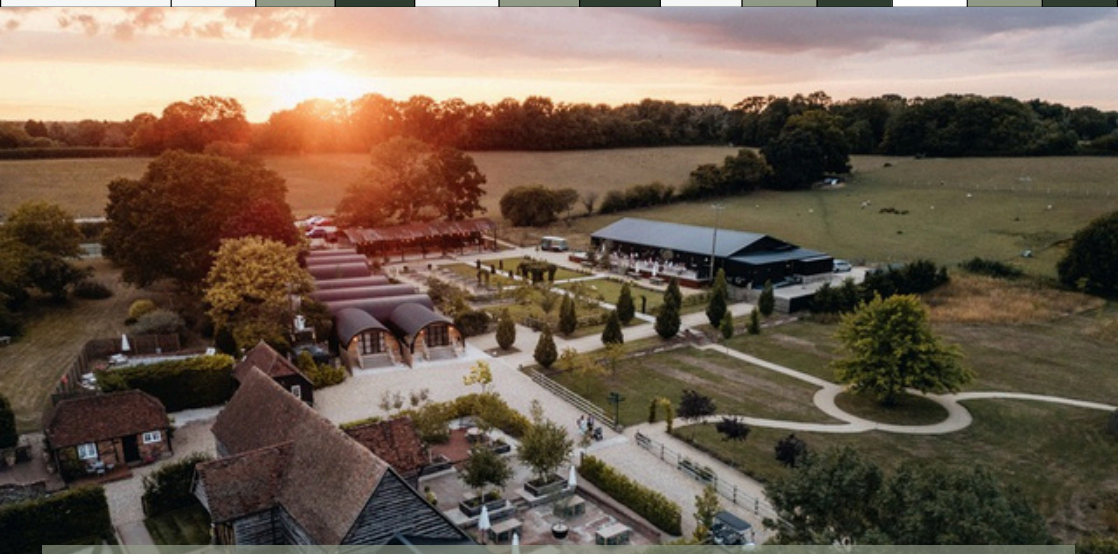
ENGLAND

Every possible detail, personalised to ensure your wedding day is truly yours

Estate

Estate hire prices are shown below for 2027, 2028 and 2029 but if you're considering a date that isn't shown, please get in touch. If you are looking at our Multi Day Hire options, then please do reach out for bespoke pricing, as we have multiple options to include full exclusive use. There is a discount on venue hire for 2-day weddings based on full occupancy on both nights.

	Monday - Wednesday			Thursday & Sunday			Friday			Saturday		
	2027	2028	2029	2027	2028	2029	2027	2028	2029	2027	2028	2029
January & February	£3,300	£3,500	£3,500	£4,050	£4,300	£4,300	£4,650	£4,950	£4,950	£5,150	£5,450	£5,450
March & November	£3,650	£3,850	£3,850	£4,400	£4,650	£4,650	£5,150	£5,450	£5,450	£6,150	£6,500	£6,500
April	£3,850	£4,100	£4,100	£5,000	£5,300	£5,300	£6,500	£6,900	£6,900	£8,000	£8,500	£8,500
May & June	£4,150	£4,400	£4,400	£5,850	£6,200	£6,200	£9,250	£9,800	£9,800	£10,100	£10,700	£10,700
July & August	£4,150	£4,400	£4,400	£6,550	£6,950	£6,950	£9,800	£10,400	£10,400	£11,350	£12,050	£12,050
September	£4,150	£4,400	£4,400	£5,850	£6,200	£6,200	£9,250	£10,400	£10,400	£10,100	£10,700	£10,700
October	£3,850	£4,100	£4,100	£5,000	£5,300	£5,300	£6,500	£6,900	£6,900	£8,000	£8,500	£8,500
December	£3,850	£4,100	£4,100	£5,000	£5,300	£5,300	£6,500	£6,900	£6,900	£8,000	£8,500	£8,500



Bank Holiday Fridays & Sundays are charged at the Saturday rate. Bank Holiday Mondays are charged at the Sunday rate.

All dates from 27th to 30th December are charged at the Saturday rate.

New Year's Eve £10,100 (2027) / £10,700 (2028/2029)-minimum numbers and food supplements apply

Please note the venue will be closed on 25th - 26th December and the 1st January

Accomodation

With 23 rooms available at the farm, we have a room to suit every guest.
You can allocate rooms to your guests, and they can book and confirm them with us directly, alternatively if you would like to book every space exclusively and utilise both houses, the Granary and all 9 Pyggies – a discounted rate would apply when you manage the allocation directly.
On Friday & Saturday both houses form part of your hire. Sunday - Thursday, you can select your occupancy based on your requirements.**Your Honeymoon suite is complimentary on your wedding night.**

BARN HOUSE

Bedroom 1 Master Ensuite £330
Bedroom 2 Twin £135
Bedroom 3 Double Ensuite £290
Bedroom 4 Double Ensuite £290
Bedroom 5 Double Ensuite £290
Bedroom 6 Double Ensuite £290

£1625

FARMHOUSE

Bedroom 1 Double £240
Bedroom 2 Double Ensuite £280
Bedroom 3 Master Ensuite £330
Bedroom 4 Double £240
Bedroom 5 Double Ensuite £300
Bedroom 6 Triple £190
Bedroom 7 Double £220

£1800

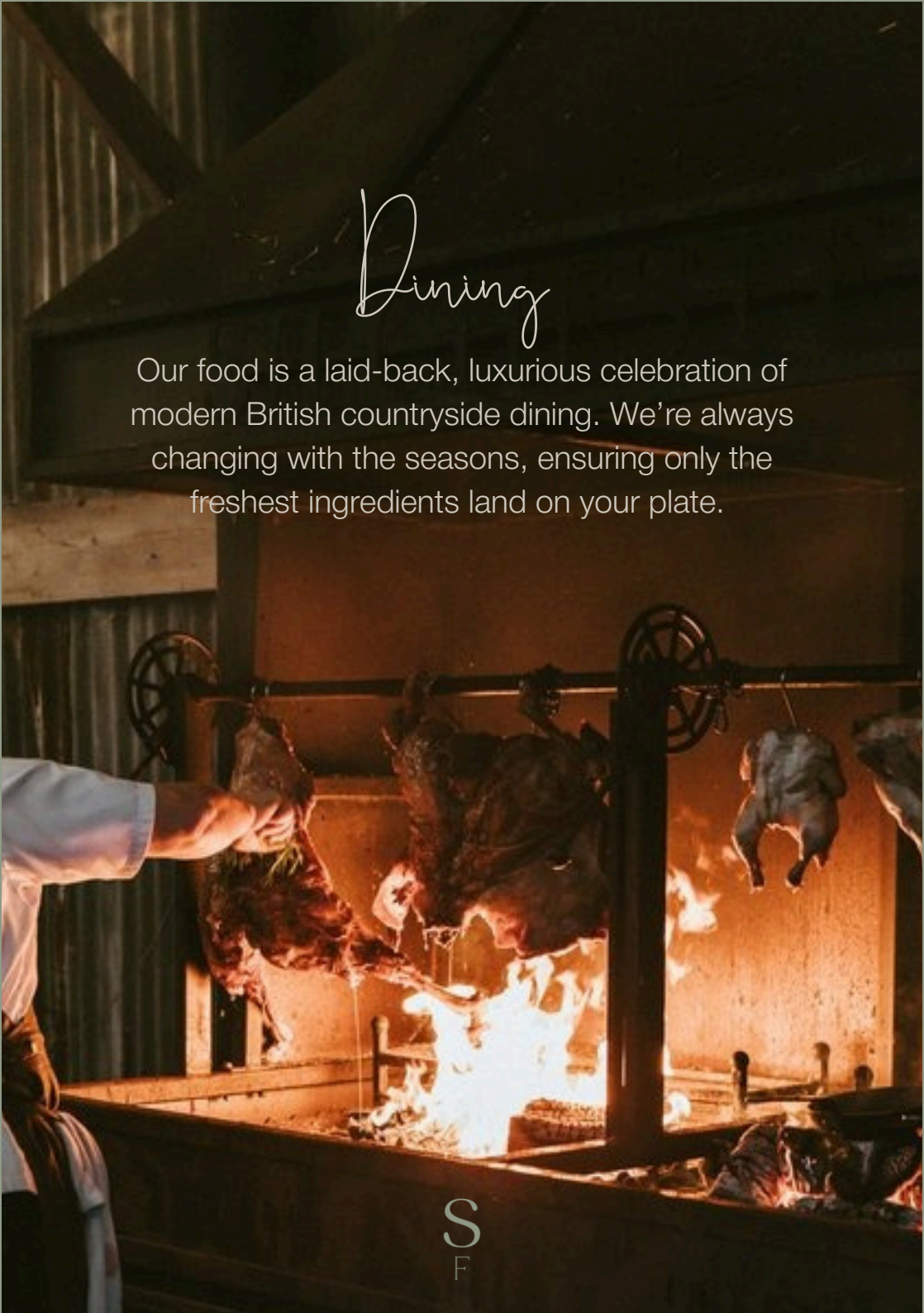
PRIVATE SUITES

Hampshire Pyggy Thyme (Honeymoon Suite) £330
Hampshire Pyggy Lovage £330
Hampshire Pyggy Rosemary £330

Silchester Pyggies -
Basil, Sage, Fennel, Lavender,
Laurel, Parsley £300

The Granary £300

£3090



Dining

Our food is a laid-back, luxurious celebration of modern British countryside dining. We're always changing with the seasons, ensuring only the freshest ingredients land on your plate.

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Canapés

3 Canapes + 2 Courses: £95pp (2027) £109pp (2028) £119pp (2029)

3 Canapes + 3 Courses: £103pp (2026), £119pp (2027) £129pp (2028) £139pp (2029)

Choice of 3 Canapés included in wedding breakfast. tems priced below per addition:

Spring/Summer

Crispy Silchester Farm grazed lamb, spiced plum chutney from our Estate | £4

All Year

Roasted mini jacket potato, chive cream cheese (V) | £3
available with bacon jam

Pork belly bites, apple & sage sauce | £3

Hot honey sausage, Kitchen Garden tomato relish | £3

Silchester Farm Wingless Eagle Gin cured chalk stream trout, roasted beetroot ketchup | £4

Confit carrot, season relish, lovage emulsion (PB) | £3

Wild mushroom, Kitchen Garden tarragon, English truffle mayonnaise (PB) | £3

Barkham Blue, red onion marmalade tart (V) | £3

Spiced cauliflower fritter with burnt apple chutney (PB) | £3

Shredded free range chicken lollipop, crumbed with spicy Kitchen Garden relish | £3

Pressed short rib, pickles, allotment crispy onions | £4

Autumn/Winter

Crispy spiced seasonal game from the fields, aioli | £4

PB - Plant Based | V - Vegetarian | GF - Gluten Free | N - Nuts

Menu items are subject to change based on availability of seasonal ingredients.

Wedding Menu - Starters

3 Canapes + 2 Courses: £95pp (2027) £109pp (2028) £119pp (2029)

3 Canapes + 3 Courses: £103pp (2026), £119pp (2027) £129pp (2028) £139pp (2029)

Spring/Summer

Smoked ham hock terrine with burnt apple chutney, toasted sourdough

Heirloom tomato and toasted sourdough salad, pickled shallot (PB)

All Year

Beetroot and Wingless Eagle Gin cured chalk stream trout, soda bread

Roasted beetroot, goats cheese, toasted seed salad with sweet potato crisp (V)

Brandade of South Coast cod, seaweed salad, toasted brioche - £3pp supplement

Kitchen Garden vegetable galette (PB)

Salt beef hash, with crispy leeks and hollandaise sauce - £3pp supplement

Seared scallop, cauliflower puree and parsnip crisp, lovage - £5pp supplement

Autumn/Winter

Game terrine, seasonal chutney, toasted sourdough

Honey roasted squash tart, crumbled goats cheese, pickled shallot (V)

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Wedding Menu - Mains

3 Canapes + 2 Courses: £95pp (2027) £109pp (2028) £119pp (2029)

3 Canapes + 3 Courses: £103pp (2026), £119pp (2027) £129pp (2028) £139pp (2029)

Spring/Summer

Kitchen Garden pea, mint and broad bean ancient grain salad with goats cheese (V)

Pork belly, confit garlic butter, garden herb crust, smoked mash potato, savoy cabbage - £4pp supplement

Fire roasted shoulder of lamb, confit garlic, garden pea and mint crumb, pan haggerty, kale, red wine sauce - £8pp supplement

All Year

Honey and lemon thyme roast chicken breast, white wine and tarragon sauce with potato terrine and seasonal greens

Roast hake, dill crushed potatoes, charred tenderstem, butter emulsion

Roast cauliflower steak, spiced chickpea, toasted almonds and herb roasted baby potatoes a(PB)

Fillet of seabass, wilted greens, herb dressing, buttered new potato - £4pp supplement

Loin of cod, white butter sauce topped with vinegar scraps, crushed dill potatoes and minted peas - £8pp supplement

Autumn/Winter

Salt baked celeriac fondant with pickled mushroom, carrot puree and sweet potato and parsnip crisp (PB)

Confit duck Leg, port jus, pickled blackberry, butter leek mash, kale - £4pp supplement

Braised ox cheek, smoked mash potato, charred buttered cabbage, farmhouse gravy - £4pp supplement

Beef wellington, duck fat roast potatoes, fire roast root vegetables, red wine sauce - £15pp supplement

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Wedding Menu - Desserts

3 Canapes + 2 Courses: £95pp (2027) £109pp (2028) £119pp (2029)

3 Canapes + 3 Courses: £103pp (2026), £119pp (2027) £129pp (2028) £139pp (2029)

Spring/Summer

Summer berry tart with raspberry ripple ice cream (V)

Crunchy peach galette with vanilla ice cream (V)

Elderflower and gooseberry fool, topped with toasted oats (PB)

All year

Seasonal eton mess, a very english meringue with seasonal fruit

Salted caramel brownie, with Vanilla Ice cream and burnt white chocolate crumb

Earl Grey buttermilk dessert with seasonal jam and biscuit

Autumn/Winter

Steamed ginger pudding with ginger caramel, crumb and clotted cream (V)

Winter berry baked alaska (V)

Chocolate delice with honeycomb cream (V)

Wingless Eagle Espresso Martini and chocolate cheesecake

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Menu items are subject to change based on availability of seasonal ingredients. Plant Based dessert options available.

Sharing Feast Menu

3 Canapes + 2 Course £121pp (2027) £130pp (2028) £140pp (2029)
3 Canapes + 3 Course £141pp (2027) £148pp (2028) £154pp (2029)

Starters

Sharing board of Hampshire cured meats and terrine, pickles, selection of chutneys and relishes

Mains

Cooked over open flame, slow cooked in hot smoke and baked in a bed of embers

Choose two:

Fire pit beef brisket

Whole flamed chicken

Shredded lamb shoulder, garden mint butter sauce - £5 supplement

Spring Summer - Roasted baby potatoes, Allotment wedge lettuce with crispy onions, and charred greens. Served with Kitchen Garden herb relish and white wine and tarragon butter sauce.

Autumn Winter - Rosemary roast potatoes, charred Allotment roots in Silchester Farm honey, Kitchen Garden Greens and torn Yorkshire puddings. Served with Farmhouse gravy and peppercorn sauce.

Vegetarian Guests

Please select from our vegetarian plated menu, if you would like a full vegetarian/ vegan menu, please speak to your event manager to create a bespoke menu

Sharing Desserts

All Year | Sharing Pavlova, layers of meringue with whipped cream, fruit coulis, seasonal berries, dressed in the room by our pastry chef - £10pp supplement with plated menu

Autumn & Winter | Crumble Station, selection of seasonal crumbles, with lashings of english custard and clotted cream - £10pp supplement with plated menu

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Menu items are subject to change based on availability of seasonal ingredients.

Children's Menu

3 courses: £52pp (2026), £59pp (2027) £64pp (2028) £69pp (2029)

Choose one starter, main and dessert

Starters

Freshly baked garlic bread

Chicken bites, tomato dip

Mains

Mini version of Wedding Breakfast Main Course

Fish goujons, chunky chips and Kitchen Garden peas

Sausage, mashed potato and Kitchen Garden peas

Desserts

Chocolate brownie, vanilla ice cream

Fresh fruit Salad

Vanilla Ice Cream

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Menu items are subject to change based on availability of seasonal ingredients.

Late Night Food Menu

Sourdough Toasties £16pp (2026) £17pp (2027) £18pp (2028)

Three county cheeses, Silchester smoked brisket

Vegan feta, nettle pesto

Dirty Dogs £16pp (2026) £17pp (2027) £18pp (2028)

Stefans sausages, fire pit chilli, flame roasted onion jam, toppings

Chilli & cheese

Sourdough Pizza £17pp (2026) £18pp (2027) £19pp (2028)

Select 2 of our pizzas below:

Cowshed Feast - beef brisket, onion chutney

Silchester Hot - nduja & flamed peppers

Three Berk cheese and fresh tomato and Kitchen Garden pesto (V)

The Cheeky Goat - goats cheese, spinach, Kitchen Garden red onion (V)

Hampshire Smashburgers £17pp (2026) £18pp (2027) £19pp (2028)

Pickles, pink onions, burger sauce, Old Winchester Cheddar

The following can be ordered in addition to the hot evening food options.

Cake Selection £8pp (2026) £9pp (2027) £10pp (2028)

Selection of tray bakes, brownies and blondies

Cheese Board £15pp (2026) £16pp (2027) £17pp (2028)

Selection of local Hampshire cheeses, crackers, seasonal fruit and chutneys.

Minimum of 20 guests.

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Menu items are subject to change based on availability of seasonal ingredients.

Drinks Collections

An allocation of the below drinks provided for your day guests

Starting at £50pp (2027) £55pp (2028) £60pp (2029):
Drinks Reception 1 Alc | 1 Non Alc
Glass of Wine per person with wedding breakfast
Toast Drink for speeches

TOP IT UP Starting at £60pp (2027) £65pp (2028) £70pp (2029):
Drinks Reception 2 Alc | 1 Non Alc
Half bottle of wine per person with wedding breakfast
Toast Drink for speeches

Non alchoholic collections, to suit every guest

Starting at £30pp (2027) £35pp (2028) £40pp (2029):
Drinks Reception 2 Non Alc
Glass of Wine per person with wedding breakfast
Toast Drink for speeches

The choice is yours. . .

Silchester Spritz: select one flavour; Elderflower or Ginger & Lemongrass (non alc)

Prosecco Bel Canto Add marmalade or blackberry | + £1
Pimms
Hugo Spritz | Prosecco, St Germaine Elderflower Liqueur, Soda
Estate Bramble | Wingless Gin, Lemon Juice, Sugar Syrup, Blackberry Liqueur
Elderflower & Mint Spritz | Wingless White Rum, elderflower, soda, mint | + £1.50
Wingless Eagle Sparkling Wine | + £5

WHITE
Languore Trebbiano Chardonnay
Crescendo Pinot Grigio
Lua Nova Vinho Verde
Kokako Sauvignon Blanc | + £3
Picpoul de Pinet Plo de l'Isabelle | + £4
Ghost in the Machine Clairette Blanc | + £5

RED
Languore Sangiovese
Five Ravens Pinot Noir
Pavillon des Trois Arches Merlot | + £3
Benegas Dos Viñedos Malbec | + £5
Ghost in the Machine Shiraz | + £7
Beronia Rioja Crianza, CZA Edicion Limitada | + £8

ROSE
Bel Canto Pinot Grigio delle Venezie Rosé
Whitehall Charlotte May | + £3
Balade Romantique Rosé | + £4
Nicolas Rouzet Provence Rosé, Cotes de Provence | + £5
Henri Ehrhart Rosé | + £5.50

Prosecco Bel Canto
Wingless Eagle Sparkling Wine | + £6

The Details

Pricing valid for 2027 - 2029. Rates secured at time of booking.
Canapés are a compulsory element of your menu.
Minimum catering numbers dates apply as below

SUNDAY - THURSDAY - 50 Adults
FRIDAY & SATURDAY - 60 Adults

Pay upfront for minimum guest number to secure current rate for future years.
Evening food choice x 1 dish, catering to min 75% of total guest numbers.
2 course includes One starter and one main inclusive per person, with the addition of vegetarian or vegan alternative.
3 course includes One starter, one main and one dessert inclusive per person, with the addition of vegetarian or vegan alternative.
All dietaries and intolerances will be managed by the kitchen and your event manager in advance.

‘Choice Menu’ supplement based on £7.50 per person cost, per course.
Children's menu - half cost of adult meal

From the moment you discover Silchester Farm to the day you celebrate with those you love most, we're here to make every moment feel effortless, personal and unforgettable.

We can't wait to welcome you and be part of your story.
Not just a wedding day, a destination to spend time for years to come. More than one day, memories that last a lifetime with many many reasons to return....

Our team are here to help with all of your plans:

Planning and Meeting bookings - weddings@silchesterfarm.co.uk

Guest accommodation and room bookings; stay@silchesterfarm.co.uk

Please do get in touch if you need anything.

SILCHESTER

FARM