



— THE —
F A V E R S H A M

SHARING

MINI GRAZERS

Beautifully presented for guests to share, either as a starter or an addition to dessert.

£15 PER HEAD

MINI CHARCUTERIE BOARD

A handpicked selection of fine cured meats and artisan cheeses, served with crisp crackers, house chutney, and seasonal fruits.

Vegetarian & vegan alternatives available on request

MINI CHEESE BOARD

A selection of artisan cheeses, chosen for a balance of flavours and textures, accompanied by crackers, fresh grapes, and house chutney.

Vegan alternatives available on request

SHARING MAINS

Raised boards beautifully presented, showcasing the very best showstopper ingredients.

Choose from our options: 1 main, 1 vegan/vegetarian (if required) and 1 dessert.

Any further dietary or allergies we'd be happy to cater for on individually

STEAK LOVERS BOARD (GF)

35oz salt aged tomahawk steak, sliced flat iron, garlic and herb butter, field mushrooms, roasted vine tomatoes and creamy peppercorn sauce

Sides: Hand-cut truffle parmesan chips and seasonal greens

£65 PH

HONEY ROAST HAM (GF)

Smoked honey glazed ham dressed with cloves, rosemary and spiced butter, chard pineapple and spiced pickled egg.

Sides: Proper roasties, glazed carrots and nutmeg braised cabbage

£48 PH

SUMMER STYLE ROAST CHICKEN (GF)

Choose either honey or harissa.

Sides: Seasonal vegetables, buttery crispy new potatoes, herby

£45 PH

GREEK STYLE GYROS

Choose either chicken or pork gyros marinated in oregano and cherry vinegar, served with fresh pitta, tzatziki, pomegranate and fresh mint .

Sides: Greek salad, rosemary salted chips, stuffed pepper

£45 PH

ULTIMATE ROAST DINNER

Choose one...

Roast Chicken (GF)

£45 PH

Roast Beef (GF)

£50 PH

Porchetta (GF)

£45 PH

All served with the classic trimmings

Honey glazed carrots (GF), Roast potatoes (GF), Yorkshire puddings, Seasonal greens (GF), Gravy (GF)

FISH

SALMON EN CROUTE

Fresh salmon, spinach, and cream cheese wrapped in buttery and flaky puff pastry

£42PH

COD PAPILLOTE (GF)

Served with white wine jus, roasted tomatoes, black olives and new potatoes

£42PH

VEGETARIAN & VEGAN

WILD MUSHROOM & SPINACH PITHIVIER (VG)(V)

Puff pastry encased. Served with a white wine and tarragon sauce

£35PH

VEGGIE WELLINGTON (VG)(V)

Spiced parsnip, carrot, sweet potato, cabbage and mushroom.

Wrapped in puff pastry, served with a red wine sauce

£35PH

All fish, vegetarian and vegan options individually plated for guests.

All prices include VAT



— THE —
FAVERSHAM

SIDES

'Fancy more? Add a premium side from the selections below

Additional £4PH

SPUDS

CRISPY ROASTED NEW POTATOES

SEASONAL HERBS & GARLIC PROPER ROASTIES

SPICED SWEET POTATO WEDGES

CREAMY MASH

COLD SALADS

CELERIAC, APPLE & GREEN CABBAGE SLAW

RED CABBAGE, CARROT,
BEETROOT & RED ONION SLAW

LEAFY GREEN SALAD WITH BLACK PEPPER
CROUTONS & LEMON DRESSING

WARM VEGGIES

TENDERSTEM BROCCOLI, GARDEN PEAS
& GREEN BEANS

GREEN BEANS, MUSTARD VINAIGRETTE,
CRISPY SHALLOTS

APPLE CIDER BRAIDES RED CABBAGE

CAULIFLOWER CHEESE

FAVERSHAM

All prices include VAT



— THE —
F A V E R S H A M

SHARING PUDS

Classic dessert combinations, sometimes re-invented, sometimes left exactly how they should be, all served sharing style

STICKY TOFFEE PUD

A family favourite, sticky toffee sponge slab, lathered with toffee sauce, with vanilla pod custard on the side

BROWNIE & BLONDIE STACK

Secret recipe gooey brownie and blondie, cut into bite size portions, splashed with salted caramel sauce

SEASONAL FRUIT CRUMBLE

Locally sourced sweet, soft seasonal fruits meet a crunchy, buttery crumble top. Warm, cosy, and guaranteed to make your spoon very busy

SEASONAL TRIFLE

An opulent dessert made to share, with layers of buttery sponge soaked in liqueur, luscious custard, fresh seasonal fruits, and silky whipped cream. Finished with a sprinkle of chocolate shavings, it's a show-stopping centrepiece!

TIRAMISU

A decadent, indulgent classic made to share. Layers of espresso-soaked lady-fingers, rich mascarpone cream, and a dusting of cocoa come together for a show-stopping dessert perfect for the whole table to savour.

Try out the GIANT Tiramisu served front and centre to the happy couple to add the final touches and make it a moment to remember!

MEGA PAVLOVA (GF)

2 tier sharing pavlova, house-baked meringue, fig, honey, raspberry, summer fruit, berry coulis, crushed raspberry and cream

FAVERSHAM