THE FAVERSHAM

SHARING

MINI GRAZERS

A little board of indulgence, perfect to begin or finish your meal.
Additional dietary requirements and allergies can be catered for individually." beneath the sharing mains introduction.

£16 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 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 on request)

SHARING MAINS

Our sharing-style menus bring people together over a relaxed, family-style dining experience.
Beautifully presented on raised boards, they're all about great food, sharing and enjoying the occasion together.
Choose 1 main, 1 vegan/vegetarian option (if required) and 1 dessert to share.

STEAK LOVERS BOARD *(GF)*
35oz salt aged tomahawk steak, sliced bavette steak, chimichurri, field mushrooms, roasted vine tomatoes and green and pink peppercorn sauce

Sides: Hand-cut truffle parmesan chips and seasonal greens

£65 PH

PORCHETTA BOARD *(GF)*
Rolled belly of pork stuffed with rosemary, garlic and fennel seed served with salsa verde and pickled fennel

Sides: garlic Hasselback's potatoes, braised red cabbage and pear, rocket and radish salad with a lemon and ginger dressing

£52 PH

SUMMER STYLE ROAST CHICKEN *(GF)*
Boneless spatchcock chicken marinated in your chosen flavour, perfectly cooked and served on a bed of roasted vegetables. Choose either honey or harissa marinated roast chicken

Sides: Seasonal vegetables, buttery crispy new potatoes, herby slaw.

£47 PH

PERSIAN BOARD
Spiced Persian chicken thighs with blackened lemon and slow roast Persian lamb

Sides: Garlic Hasselback potatoes, Israeli cous cous with pomegranate, mint, coriander and sumac, Roasted butternut squash with cumin and tahini yoghurt

£56 PH

GREEK BOARD
Lamb kofta dressed with tzatziki, charred chicken souvlaki skewer, roasted red peppers and flatbreads

Sides: chickpea ragu topped hummus, squash and feta salad with black olive, tabbouleh salad

£52 PH

ULTIMATE ROAST DINNER
Choose one...

Roast Chicken (GF) **£45 PH**

Roast Beef (GF) **£50 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

£38PH

PAN SEARED FILLET OF HAKE *(GF)*
Served with parmesan gnocchi, plump mussels, leeks, white wine and chive sauce, pickled mussels

£38PH

VEGETARIAN & VEGAN

WILD MUSHROOM & SPINACH PITHIVIER *(VG)(V)*
Puff pastry encased.
Served with a white wine and tarragon sauce

£32PH

ROAST CAULIFLOWER STEAK *(VG)(V)*
White bean puree, harissa and red onion butterbeans, served with chimichurri, crispy onions

£32PH

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

All prices include VAT

THE FAVERSHAM

ADDITIONAL 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

BUTTERY MASH

COLD SALADS

CELERIAC, APPLE & GREEN CABBAGE SLAW

FATTOUSH SALAD, LEMON DRESSING

LEAFY GREEN SALAD WITH BLACK PEPPER
CROUTONS & LEMON DRESSING

WARM VEGGIES

TENDERSTEM BROCCOLI, YORKSHIRE BLUE CHEESE DRESSING

GREEN BEANS, MUSTARD VINAIGRETTE, CRISPY SHALLOTS

APPLE CIDER BRAISED RED CABBAGE

BANGING CAULIFLOWER CHEESE

All prices include VAT

THE FAVERSHAM

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

BAKED CHOCOLATE CHEESECAKE
An opulent dessert made to share, ginger biscuit crumble and silky whipped cream. Finished with a sprinkle of chocolate shavings and ginger syrup. it's a show-stopping centrepiece!

MEGA PAVLOVA *(GF)*
2 tier sharing pavlova, house-baked meringue, meringue drops, honey, summer fruits, dehydrated raspberry and whipped cream

PINEAPPLE UPSIDE DOWN CAKE
Light vanilla sponge cake with pineapple base and glacier cherry and served with rum toffee 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 and served with thick velvety custard

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.

All prices include VAT