festival of craft exhibitors menu

farnham **maltings**

fresh, local & seasonal

starters

roasted beetroot, whipped goats cheese, candied walnuts & rocket salad, honey mustard dressing, rye croutons v
(gluten, wheat, mustard, milk, nuts)

smoked salmon pate, lemon poached king prawn, watercress, pickled cucumber, dill aioli, toasted sourdough
(gluten, wheat, crustaceans, fish, egg, nuts, milk, mustard)

spiced butternut squash soup served with artisan bread vg
(bread - contains gluten, wheat)

mains

butternut squash, chickpea & spinach tagine, apricot & almond cous cous, coriander & mint tatziki, fresh herb salad vg
(gluten, wheat, mustard, nuts)

pan seared chicken supreme, creamy tarragon & white wine sauce, bacon lardons, wild mushrooms & crushed potatoes
(milk, mustard, sulphites)

pan roasted salmon fillet, dill butter sauce, crushed potatoes & seasonal green vegetables
(fish, mustard, milk)

desserts

sticky toffee pudding with vanilla ice cream
(gluten, milk)

fig & white chocolate cake with vanilla ice cream
(milk, gluten)

warm chocolate vegan brownie with salted caramel vegan ice cream vg
(nuts)

3 course £30.00 pp

Our kitchen handles meat, fish & nuts. Please ask a server for additional allergen information.