

FARE

SEASONS GREETINGS

Join us this festive season at Fare.

We offer a wide range of possibilities for hosting your event, from a table of 2 to a canapés reception for 200.

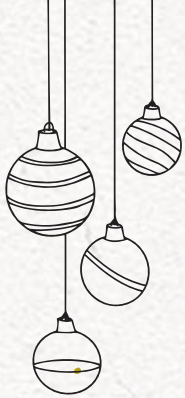
Our 3-course set menu is packed with seasonal treats that are sure to get you in the mood. It's a great option for 8 guests up to 150.
We even provide the crackers.

Prefer a more casual event? Then we have you covered with our selection of Christmas canapés and bowl food available for 20 guests up to 200. Simply choose our amazing wine room complete with its own bar or exclusively hire out the whole venue.

Whatever your celebration style, we'll gift-wrap the festivities to make this year unforgettable, so gather your colleagues, friends and family and we will spread the Fare celebrations.

EVENT ENQUIRIES





MENU

SEATED 3-COURSE MENU £60PP

Rosemary focaccia + marinated olives on arrival

STARTERS

Loch Fyne oak smoked salmon, beetroot tartare (gf)

Roquefort, caramelised walnuts, chicory, pear salad, French vinaigrette (gf/vg*)

Ham hock + pea terrine, Melba toast, apricot + ginger chutney

Spiced heritage carrot soup, toasted pumpkin seeds, coconut cream (vg)

MAINS

Roast Norfolk turkey, roasted root vegetables, red cabbage, Brussels sprouts, sage stuffing, pigs in blankets, goose fat roasted potatoes, gravy (gf*)

Vegan Christmas roast, roasted root vegetables, Brussel sprouts, sage balls, flat mushroom, red cabbage, olive oil roasted potatoes, vegan gravy (vg)

Mixed wild mushroom risotto, grilled enoki, parmesan crisp, shaved truffle (gf/v)

Grilled Rib-Eye steak, pomme puree, roasted vine tomato, spinach, Madeira jus
(+£5 supplement)

Atlantic cod fillet, langoustine bisque, purple kale, crushed Jersey Royals (gf)

DESSERTS

Salted caramel chocolate brownie, pistachio ice cream (v/gf)

Christmas mess (v)

Trio of Sorbet (Sicilian lemon, raspberry, chocolate) (gf/vg)

Amaretto affogato, panettone ice cream (v)

Cheese - Gorgonzola, Manchego, brie, picos, grapes





CANAPES

3 CHOICES FOR £19 PP

4 CHOICES FOR £24 PP

5 CHOICES FOR £29 PP

(suitable for parties of 30+)

Mini mushroom arancini (v)

Mini tomato + black olive bruschetta (vg)

Pan con tomate, jamon iberico

Smoked salmon blinis, cream cheese, chives

Brie + cranberry tartlet (v)

Jamon Iberico croquette

Grilled winter vegetable skewers (vg)

Goats cheese crostini, aubergine caviar (v)

Pasteis de bacalhau

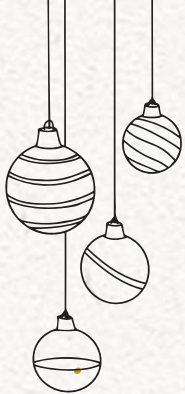
Chilli + garlic prawns

Beef + cheese slider

Fruit skewers (vg)

Salted caramel chocolate brownie bites

Peanut butter blondie bites (vg)



BOWL FOOD

£9 PER BOWL

(maximum of three choices)

(suitable for parties of 30+)

Turkey Milanesa escalope, penne Pomodoro

Wild mushroom risotto, parmesan crisp

Spanish chickpea stew

Seabass, ratatouille (gf)

Lamb ragu penne

Grilled winter vegetable skewer, herbed couscous, salsa verde (vg)

Grilled salmon, herbed couscous (vg)

Pumpkin + Sage tortelloni, Sage Oil (vg)

Pecorino + Honey tortelloni (v)

PLATTERS

(each platter serves 8 people)

(minimum order of two of the same platters)

Meat Antipasti

Coppa, San Daniele prosciutto, Jamon Iberico, Salsichon, Focaccia, Picos, Olives £70

Cheese Antipasti

Manchego, Gorgonzola, Brie, Stracciatella, Focaccia, Picos £65

Vegan Antipasti

Grilled Mediterranean Vegetables, Wild Mushroom in Oil, Sun blushed Tomatoes, Green + Red Pesto, Lemon Curd Aioli, Rocket, Focaccia, Olives (vg) £50

Fruit Platter

Fresh Seasonal Fruit, Nutella + pistachio bombolini £50





DRINKS PACKAGES

(minimum orders of 8ppl+)

PRIMO - £22

Glass of welcome fizz – followed by 2 glasses of wine
*(QL Vinho Verde, Quinta Da Lixa 2023 POR or Petit Cabernet Sauvignon, Ken Forrester
Wines Stellenbosch 2022 SA)*

OTIMO - £31

Glass of Telmont brut Champagne -followed by 2 glasses of wine *(Logistilla
Nerello Mascalese, Luna Gaia 2021 ITA or Albarino, Martin Codax 2021 ESP)*

BETA - £70

10 Mythos lagers 500ml served over ice. Multiples of 10 available.

CHAMPAGNE RECEPTION - £14 GLS

A glass of Telmont brut Champagne if preordered in advance.
A minimum 10 glasses required

PUMPKIN SPICED WHITE RUSSIAN - £12

Ketel One vodka, Kahlua, double cream, cinnamon, ginger snap rim.
Preordered price £11.5 minimum of 10 cocktails