

Company Information

Name

Company

Address

Tel

Fax

Email

Booking Requirements

Date

Time

Number of Covers

Private Hire

Advance Wine Order

Pay Bar

Tab Bar

£

Deposit Paid

	Number Required
Roasted Butternut Squash Soup (V)	
Smoked Mackerel Pâté	
Ham Hock & Wholegrain Mustard Terrine	
Red Onion & Goats Cheese Tart (V)	
Traditional Roast Turkey	
Vegan Nut Roast	
Roasted Venison Loin	
Salmon En Croûte	
Pearl Barley Risotto (V)	
Classic Christmas Pudding	
Layered Tiramisu	
Sticky Beer Cake	
Selection of British Cheese	



www.borellis.co.uk



CHRISTMAS MENU 2021

Borelli Yard, Farnham, Surrey GU9 7NU

01252 735254

Email: info@borellis.co.uk

Borelli's is the perfect place for your Christmas party, being an ideal location in the town. We know how to put on a great Christmas party, we have been in Farnham now for 30 years being the most established restaurant and bar in the town center serving many returning customers year after year.

We help plan and assist with all your party requirements, be it certain catering needs, wine orders and the set up of our restaurant and bar, etc.

A chilled glass of Prosecco is an ideal way to start your festive meal for only £4.95.

Our restaurant is ideal for private bookings of 40 to 50 people, features include a fully stocked private bar and a superb 75" screen and sound system. Please speak to our manager to discuss your requirements.

Party organisers of 20 or more will receive a £25 gift voucher to spend at Borelli's in January or February.

Meal choices must be advised one week before your booking. A service charge of 12.5% will be added to parties of 2 or more.

A £5 DEPOSIT PER HEAD IS REQUIRED TO SECURE YOUR BOOKING (NON-REFUNDABLE)

COVID-19

We are accepting bookings for larger parties above six, but should it not be possible to proceed with your booking deposits will be refunded.

Christmas Menu

2 courses £24-95

3 courses £28-95

~ Starters ~

Roasted Butternut Squash Soup (V)

with Grilled Welsh Rarebit and Toasted Pumpkin Seeds

Smoked Mackerel Pâté

Horseradish, Pickled Cucumber Salad and Toasted Sourdough

Ham Hock & Wholegrain Mustard Terrine

Homemade Piccalilli, Pea Shoots and Toasted Sourdough

Red Onion & Goats Cheese Tart (V)

with Lemon, Rocket and Beetroot Salad

~ Mains ~

Traditional Roast Turkey or Vegan Nut Roast

with Roasted Parsnips and Carrots, Braised Red Cabbage, Brussel Sprouts, Sage and Onion Stuffing, Roast Potatoes, Gravy and Cranberry Sauce

Roasted Venison Loin

Dauphinoise Potatoes, Braised Red Cabbage and Truffled Celeriac Puree

Salmon En Croûte

Baby Spinach, Wholegrain Mustard Mash and Dill Butter Sauce

Pearl Barley Risotto (V)

Celeriac, Chives, White Truffle Oil and Crispy Cavalo Nero

~ Dessert ~

Classic Christmas Pudding

with Brandy Sauce

Layered Tiramisu

Topped with Cocoa Powder and Coffee Ice Cream

Sticky Beer Cake

Toffee Sauce and Vanilla Ice Cream

Selection of British Cheese

Crackers and Chutney