

Company Information

Booking Requirements

☐

Private Hire

☐

Advance Wine Order

☐

Pay Bar

☐

Tab Bar

Deposit Paid

	Number Required
Leek & Potato Soup VG/GF	
Prawn Cocktail GF	
Mushroom Parfait V	
Breaded Brie Wedges V	
Roast Turkey GF	
Roast Strip Loin Beef GF (£5 supplement)	
Roasted Salmon GF	
Vegan Wellington VG	
Christmas Pudding	
Basque Cheesecake V	
Vegan Brownie VG/GF	
Cheese Board V (£5 supplement)	

Borellis

wine bar • grill • pizza

Est.1987

Christmas Menu 2026

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Email: info@borellis.co.uk



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www.borellis.co.uk

Christmas Menu

4 Courses £30 per head

Borelli's is the perfect place for your Christmas party. A fabulous location in the town centre set in a tranquil courtyard. We are one of the very few independent venues in the town and are very proud to be the longest and most established operator for nearly 40 years.

Our wine bar is ideal for pre-lunch and dinner drinks while our first floor restaurant overlooking our courtyard is ideal for parties of up to fifty people which also features a private bar and an excellent six speaker sound system.

We offer a chilled glass of Prosecco for only £4.50 which is an ideal way to start your festive meal.

We help plan and assist you with all your party requirements, catering needs, wine selection, restaurant layout and private bar requirements. Please speak to our manager for any information you require

A £5 PER HEAD DEPOSIT IS REQUIRED TO CONFIRM YOUR BOOKING (NON REFUNDABLE) MEAL CHOICES MUST BE ADVISED A MINIMUM OF ONE WEEK BEFORE YOUR BOOKING

Complimentary Homemade Focaccia

Served with Olive Oil and Balsamic Vinegar

STARTERS

Leek & Potato Soup VG/GF

With Crispy Leeks

Classic Prawn Cocktail GF

With a Boozy Marie Rose Sauce

Mushroom Parfait V

With Toasted Sour Dough and Herb Oil

Breaded Brie Wedges V

With Cranberry Sauce

MAINS

All of our mains will be served with roasted potatoes, maple glazed carrots and parsnips, broccoli, savoy cabbage and our home-made gravy and cranberry sauce shared on the table VG/V

Roast Turkey GF

With Pigs in Blankets

Roast Strip Loin Beef GF

With Caramelised Onions (£5 supplement)

Roasted salmon GF

With Samphire and a White Wine, Lemon and Butter Sauce

Vegan Wellington VG

With Sage and Onion Stuffing

Desserts

Christmas Pudding

With Bandy Sauce

Basque Cheesecake V

With Mixed Berry Coulis

Vegan Brownie VG/GF

With Vegan Ice Cream

Cheese Board V

Turnworth Soft, Cranbourne Blue, Spanish Manchego, Membrillo Jelly, Artisan and Fruit (£5 supplement)