





THE
PRINCESS
ROYAL
FARNHAM

THE PRINCESS ROYAL

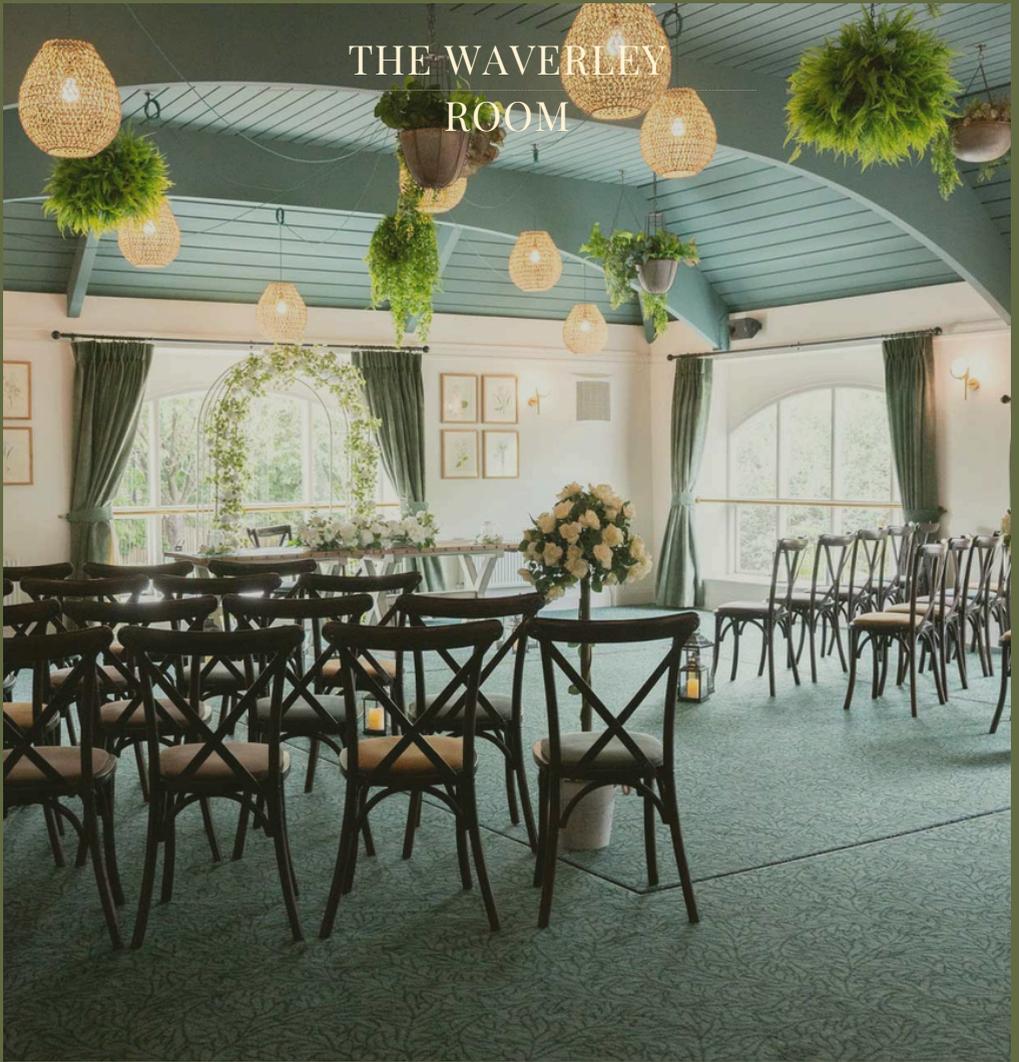
Situated in historic Farnham, The Princess Royal is suited to wedding celebrations of all sizes & styles. If you're looking for the perfect venue, we are boasting a beautiful function spaces & 27 bedroom hotel.

The Waverley Room sits proudly as the focal point for functions for up to 100 guests, and catering capacities of 80 seated for a seated event and standing celebration for up to 100 guests. The Waverley Room is the perfect transitional space for a truly special event.

The Parlour located just off from the bar offers the perfect space for an intimate celebration with seating capacity of up to 40 and a standing event of up to 40.

For an unforgettable celebration, exclusive use of the entire venue can be arranged, accommodating up to 250 guests and providing access to all 27 bedrooms. We're here to make your vision a reality, and we'll go above and beyond to ensure every detail is handled with care, creating a bespoke day that is uniquely yours.

THE WAVERLEY ROOM



THE PARLOUR ROOM



THE WAVERLEY ROOM

Private hire / TV available / Bluetooth Surround Sound
Exclusive use of the Garden

Seated: up to 85
Standing: Up to 100

Room Hire: £200

THE PARLOUR

Semi - private hire / TV available

Seated: Up to 40
Standing: Up to 40

Room Hire: £100

BEDROOMS

**We have 27 beautiful bedrooms at The Princess Royal,
with two stunning bridal suite.**

When confirming your function with us, you and your guests receive a 17% discount on all bedrooms booked. Once you have confirmed, please ask for the discount code.

Alternatively, to keep things simple, choose from one of our packages:

10 x bedrooms | £1300
5 x bedrooms | £650

EXCLUSIVELY YOURS

Private Bar | Ceremony Licensed | Step-Free

Our stunning venue is available for exclusive hire for select dates throughout the year.

As a beloved public house, we treasure our locals and those who make the effort to visit us. For this reason, we can only offer exclusive hire during our off-peak season.

Seated: up to 150
Standing: up to 225

Inclusive of Hotel Rooms, Food, Beverage & Late Licence Spend

January - March / October - November

£10,000

April - September

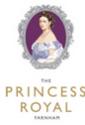
£12,500

December

£15,000

**excluding December and Key Dates.*

Please note, all bedrooms must be booked when hiring the venue exclusively.



FINGER FOOD BUFFET

Mix & Match dishes

5 Items - £22.50 / 4 Items - £18.00 / 3 Items - £13.50

MEAT BASED

Lamb Kofta, minted raita
Chorizo Sausage Roll
Chicken Wings, hot honey sauce
Mrs Owton's bacon roll
Sausage Bap

SLIDERS

Spice-rubbed pulled pork
Buttermilk-fried chicken
Chalcroft Farm beef
Onion Bhaji, raita & cucumber (pb)

SALAD

Potato Salad (v)
Mixed Salad (v)
Lemon dressed rocket & grand padano salad (v)
Cajun roasted chickpeas, caramelised onions & butternut squash salad (pb)

PLANT-BASED (PB)

Pulled jackfruit taco, mango salsa
Mushroom Arancini, truffle mayo
Smoked paprika corn ribs, lime wedge
Triple cooked chips

FISH

Smoked mackerel pate on toast
Roasted salmon & sauce vierge
Garlic chilli prawns

SWEET

Sticky toffee pudding (v)
Lemon Drizzle Cake (v)
Carrot Cake (v)
White chocolate & raspberry muffins

A discretionary 12.5% service charge will be added to the total bill.



Scan for full allergens Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

Ingredients which do not contain allergens may be deep fried in the same fryers as ingredients which do contain allergens. For example, products containing allergens may be cooked in the same fryer as chips and fried meat dishes may be cooked with fish/shellfish products. There may be a risk of cross contamination. (v) vegetarian (pb) plant-based



PRINCESS
ROYAL
CANTON

BOWL FOOD

We recommend 2 savoury & 1 pudding bowl

3 Bowls - £20.50 per person
Additional Bowls - £7 per person

SAVOURY

Braised oxtail stew, pumpkin polenta, buttered cavolo nero
Chicken Tikka masala, rice & coriander
Grilled Owton's pork sausage, buttery mash, onion gravy
Marinated squid, chickpea & chorizo stew, gremolata, sourdough

PLANT-BASED SAVOURY

Plant-based chilli, rice, guacamole (pb)
Wild mushroom, tarragon & chestnut orzo pasta (pb)

PUDDINGS

Chocolate brownie, vanilla cream (v)
Apple & blackberry crumble, plant-based vanilla cream (pb)

Minimum order of 20

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PRINCESS
ROYAL
CANTON

BBQ

Served buffet style

2 BBQ Items & 2 Sides

£26.00

BURGERS & SAUSAGES

Chalcroft Farm beef burger

Lamb kofta, tzatziki

Bratwurst, soft rol

Pork & Chorizo burger

Jerk Chicken burger

SKEWERS

Mango & chilli jerk chicken

Teriyaki beef

Cajun herb salmon

VEGETARIAN / PLANT BASED

Halloumi, roasted red pepper, cholla bun (v)

BBQ Jackfruit burger (pb)

SIDES

Potato Salad (v)

Mixed Salad (v)

Lemon dressed rocket & grand padano salad (v)

Cajun roasted chickpeas, caramelised onions & butternut squash salad (pb)

Triple cooked chips (pb)

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SANDWICH BUFFET

SANDWICHES

Served on a selection of white, granary & gluten free bread

Egg Mayonnaise & chives (v)
Tuna, Mayonnaise & Spring Onion
Mature Cheddar & Ham
Hummus & piquillo peppers (pb)

TASTY ADDITIONS

Please select one option from the following:

Lamb Kofta	Potato Salad (v)
Chorizo Sausage Roll	Carrot Cake (v)
Honey & Mustard Sausages	Lemon Drizzle Cake (v)
Triple cooked chips (pb)	White chocolate & raspberry
Buttered new potatoes (v)	muffin (v)

Tea & Coffee Included

£15 per person

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BRONZE

3 course - £32.95 / 2 course - £25.50

STARTERS

Chicken liver parfait, caramelised onion jam, cornichons, toasted sourdough

Prawn cocktail, Marie Rose sauce, buttered wholemeal bread

Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)

Roasted tomato soup, basil oil (v)

MAINS

Pan-roasted Norfolk chicken breast, crushed new potatoes, spinach, wild mushrooms & white wine sauce

Confit Romsey pork belly, spring onion mash, wilted spinach, black pudding & red wine jus

Pan-friend salmon, leek & potato cake, spinach & dill cream sauce

Jerusalem artichoke risotto, sunflower seed, chickpea & candied olive crumb (pb)

DESSERTS

Bakewell tart, creme anglaise (v)

Lemon posset, homemade shortbread (v)

Eton mess (pb)

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SILVER

3 course - £41.50 / 2 course - £34.50

STARTERS

Ham Hock terrine, golden beetroot, piccalilli, wholemeal toast
Baked cauliflower, pickled turnips, toasted almonds, sesame & tahini dressing (pb)
Roasted butternut squash soup, toasted pumpkin seeds (v)
Leek & potato veloute, crispy leeks (v)

MAINS

Fuller's London Pride, steak & mushroom shortcrust pie, mash, seasonal greens & red wine gravy
Braised beef cheeks, mash, baby spinach, oyster mushroom, Mrs Owton's bacon & red wine gravy
Pan-roasted gilt head bream fillet, peas, broad & samphire, baby potatoes, salsa verde
Beetroot bourguignon, vegan feta, balsamic silver skin onion, pine nuts (pb)

DESSERTS

Sticky toffee pudding, vanilla ice cream (v)
Toffee & pecan cheesecake, salted caramel ice cream (v)
Apple & blackberry crumble, custard (pb)
Glazed lemon tart, raspberry sorbet (v)

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FULLER'S

The Princess Royal

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