

CHRISTMAS PARTY NIGHTS 2023

Get Festive at Farnborough International

Celebrate with colleagues this season with an enchanting evening of entertainment, delicious food and drink, festive theming, DJ and dancing!



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Get Festive at Farnborough International

As the home of pioneering spirit, Farnborough International Exhibition & Conference Centre has decades of experience of hosting world-class events and celebrations and presents a unique opportunity to create an unforgettable festive experience.

Our venue spaces have been designed and developed for the sole purpose of hosting events on a large scale. We can host private Christmas parties from 200 guests to 4,000 guests. Whether you would like traditional banqueting Christmas dining or an informal street food style dinner, we would be delighted to host!

Our team of award-winning experts know what it takes to make great events happen and we work closely with you to make your event a success. We are very proud to be a venue that provides professional event management expertise gained through our years of creating and delivering legendary events.



3 Course Festive Package

FESTIVE SEATED SAMPLE MENU

STARTER

Smoked Salmon, Pickled Shallots, Capers, Chive Crème Fraiche, Lemon Croute

Duck Liver Parfait, Caramelised Onion Chutney, Balsamic Fig, Fruit Toast

Mulled Wine, Poached Pear, Caramelised Walnut Salad

MAIN

Roast Turkey With Classic Trimmings, Roast Potato, Brussel Sprouts, Carrot And Parsnips, Turkey Sauce

Slow Cooked Treacle Beef, Dauphinoise, Tender Broccoli, Spiced Butternut, Beef Sauce

Spiced Parsnip And Squash Wellington, Chive Fondant, Parsley

DESSERT STATION

Chocolate And Clementine Tart With Spiced Orange, Cinnamon And Mango Compote

Plum And Raspberry Panettone Trifle, Vanilla Pod Custard Topping, Raspberry Snap (Shot)

White Chocolate Cheesecake, Mulled Wine Gel, Mini Doughnut (Shot)

Black Forest Pavlova

All dietary and allergy requirements will be catered for.





SHARWARMA

Served with pickled red cabbage, shredded cucumber, tomato, mint salad, khobez bread, yoghurt & chilli dressing Chicken 1034Kcal

Seared halloumi 1029Kcal

Beetroot falafel (vg) 931Kcal

INDI-GO

BAO BUNS

785Kcal

316Kcal

Chicken biryani 732Kcal

King prawn biryani 641Kcal

Vegetable biryani (vg) 548Kcal

Biryani bhaji scraps with kachumber salad (vg)

Confit hoisin duck, crispy onion salad 477Kcal

Sticky shitake mushroom, crispy onion salad (vg)

Chilli glazed pork belly, crispy onion salad

HAMPSHIRE HOG ROAST

Pulled pork brioche bap, BBQ sauce, cucumber pickles, caramelised onions, Bramley apple 1258Kcal

Carved pork brioche bap, sage & onion stuffing, apple & celeriac remoulade, yellow mustard 1085Kcal

BBQ celeriac brioche bap, chimichurri, gem leaves, cucumber pickles, Bramley apple (vg) 549Kcal

All dietary and allergy requirements will be catered for.

SMITHFIELD'S

Slow cooked pork shoulder, sweet potato fries, sesame soy plum sauce, kimchi style vegetables, pickles 1055Kcal

Salt beef brisket, bagel, classic slaw, grain mustard, tarragon mayo, pickles 983Kcal

BRICK LANE

South Indian Keralan paneer, pilau rice, coriander flatbread, kachumber salad, mini poppadum's, riata (v) 206Kcal

Butternut squash, chickpea & spinach curry, chilli & coriander rice, coriander flatbread, kachumber salad, mini poppadum's, riata (vg) 371Kcal

BILLINGSGATE

Gravadlax and smoked fish bar on ice, lemon wedge, pickles, watercress, crème fraiche 331Kcal

Soft boiled egg, celeriac remoulade, niçoise salad (v) 180Kcal

Seabass, ginger & sesame king prawn, pak choi, cashew nuts 311Kcal

GOURMET SAUSAGES

Wild boar, Toulouse pork & leek sausages 458Kcal

Glamorgan sausage [v] 203Kcal

SIDES - Red Leicester cheese & chive mash or wholegrain mustard mash 463Kcal

TOPPINGS - Crispy shallot, caramelised onion, crispy bacon 140Kcal

SAUCES - Confit duck sauce or wholegrain mustard cream sauce 33Kcal





DESSERT

Chocolate fondue with marshmallows & fresh fruits 367Kcal

Sweet waffles and toppings 487Kcal

SHOT GLASS SELECTION

Lemon meringue 232Kcal

Chocolate cherry brownie mousse 232Kcal

Raspberry Eton mess 232Kcal

JUDE'S LOCAL HAMPSHIREICE CREAM TUBS

Strawberry & cream 133Kcal

Very vanilla 130Kcal

Truly chocolate 142Kcal

Salted caramel (vg) 129Kcal

Chocolate (vg) 123Kcal

Black coconut 132Kcal

Vanilla (vg) 132Kcal

Sorbet mango 79Kcal



Beverage

BAR OPTIONS AVAILABLE

Cash Bar

Account bar

Drinks Vouchers

Themed bars

DRINKS PACKAGES

Beer, wine and soft drinks package £20 pp, per hour (maximum 3 hours)

Beer, wine and soft drinks package £64 pp (based on 4 hours)

Half a bottle of wine per person or 2 beers or 2 soft drinks £8.75 pp

Upgrade Your Celebration

CATERING UPGRADES

Selection of 3 canapés £20 pp; Additional canapés £5.75 pp

Additional serving of street food £12.75 pp

Additional Food Station £47.25 pp

Cheese Course at £9.95 pp

ENTERTAINMENT UPGRADES

Karaoke from £185

All prices are subject to VAT.

