



THE FARM HOUSE

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WWW.THEFARMHOUSE.BIZ

PLAN A PARTY AT THE FARM HOUSE

“Step out of the everyday”



An Elizabethan House situated in the heart of this beautiful old market town, with a warm friendly atmosphere and an extensive menu offering traditional English cuisine as well as continental specialities.

Beautiful 15th-century rag-stone barn.

MENU I

Available Monday to Friday, Lunch, Dinner
& Sunday from 4pm

2 courses for £22 per person

3 courses for £28 per person

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Soup of the day, crusty bread (v, gf)

Ham hock & gherkins terrine, peach chutney, toast (GF)

Grilled Cornish sardines, radish & cucumber salad, chimichurri sauce

Mains

Korean Bbq chicken thigh kebab, pita bread, skin of fries, Raita sauce,
kimchi, salad

Traditional fish & chips, mushy peas, tartar sauce & lemon

Goat cheese curd salad, heritage beetroot, mint, crispy broad beans, aged
balsamic (v, gf)

Sunday Roast

**Traditional sirloin of English beef, English glazed Gammon, leg of lamb,
Polenta nut roast (v)**

infused with garlic & rosemary, roast potatoes, Yorkshire pudding,
seasonal vegetables & gravy

**Only available on Sunday's from 4pm*

Desserts

Sticky toffee pudding, toffee sauce, sea salted caramel ice cream

Selection of Callestick Farm dairy ice creams & fruit sorbets (gf)

Seasonal crème brûlée, shortbread biscuit (gf)

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. (gf)- dishes can be made gluten free friendly

MENU 2

Available Monday to Saturday, Lunch, Dinner
& Sunday from 4pm

2 courses for £26 per person

3 courses for £32 per person

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

Vegan salad, organic quinoa, avocado, edamame beans, crispy tofu, chilli, coriander dressing (V, gf)

Peruvian steak salad, flat iron steak, black beans, sweet potato, avocado, crispy corn

Octopus & chorizo skewers, chili sauce, salsa criolla

Mains

English lamb rump, dauphinoise potato, local chard, ratatouille, mint jus

Sea bass fillet, pea & sorrel risotto, samphire, saffron velouté

“Not only for vegans” Mediterranean gnocchi, artichoke, olives, capers, basil, cherry tomato

Sunday Roast

Traditional sirloin of English beef, English glazed Gammon, leg of lamb, Polenta nut roast (v)

infused with garlic & rosemary, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

**Only available on Sunday's from 4pm*

Desserts

Lemon meringue pie, elderflower sorbet

Chocolate fondant, sea salt caramel ice cream

Seasonal crumble, Strawberry ice cream

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MENU 3

Available Monday to Saturday, Lunch & Dinner

2 courses for £33 per person

3 courses for £40 per person

Pre order required 1 week prior to the event for all guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

Seared king scallops, basil pesto, mango salsa, crispy bacon (gf)

Korean bbq ribs, kimchi, Asian slaw

Grilled red prawns, chimichurri, pineapple & radish salad (gf)

Mains

35 day aged 10oz English ribeye, vine tomatoes, flat mushroom, watercress, chips / fries / sweet potato fries (gf)

Rack of English lamb, gratin Dauphinois, ratatouille, bobby beans, aged balsamic jus

Rye Bay brill fillet, handpicked crab risotto, spinach, mango & coriander salsa (gf)

Desserts

Chocolate fondant, Morello cherry ice cream

Pineapple carpaccio, mango sorbet, kiwi & mango salsa, coconut crumb (gf, df)

Selection of English & continental cheeses, grapes, quince jelly, biscuits, celery

Wookey hole cheddar, Cropwell Bishop blue stilton, Brie de Meaux, Manchego

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CHILDREN'S MENU

Starters:

Toddlers £2.50/ Children up to 12 years £3.50

Seasonal soup of the day & bread (v)

Avocado & cherry tomato salad (v)

Cheese garlic bread (v)

Mains:

Toddlers £4 / Children up to 12 years £6

English beef burger, cheese, salad & chips

Tomato & cheese pasta (v)

South Coast fish & chips, mushy peas & tartar sauce

Chicken breast, chips, peas & gravy

British pork sausage, chips, peas & gravy

Sunday roast available every Sunday: Beef, lamb or gammon

Desserts:

Toddlers £2/ Children up to 12 years £4

Selection of Callestick ice cream & sorbet

Cheddar cheese, biscuits, grapes & celery

Chocolate brownie, vanilla ice cream

Seasonal crumble, vanilla ice cream

Fruit salad (v, gf)

Pip Organic fruit & vegetable rainbow lolly (v)

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BUFFET MENU

Available from 10 guests

Selection to choose from:

Greek platter, hummus, tzatziki & crudités (gf)
Chilli ginger & coriander risotto fritters, lime coconut yogurt
(gf, df)

Vegetable spring rolls

Breaded Brie, chutney

Organic quinoa, pineapple & chimichurri (gf,df)

Mini fish & chips

Haddock, dill & caper mini fish cake

Smoked salmon blinis

Salt Chilli squid, soya & lime (gf,df)

Seared king scallops, tomato salsa (gf, df) - sup £1.00

Spicy honey & mustard chipolatas

Baby pork ribs, BBQ sauce (gf)

Korean chicken wings (gf)

Yorkshire pudding, rare roast beef & horseradish

Mini beef burger (gf)

Selection of scones, clotted cream, preserve

Lemon, lime & orange cake (df)

Chocolate brownie (df)

Macaroons (gf)

Wookey hole Cheddar, fruit chutney, savoury biscuits (gf)

Selection of sandwiches

Choose 7 items for £18

10 items for £23

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AFTERNOON TEA MENU

The Farm House Afternoon Tea £20 per person

Selection of finger sandwiches:
Kentish ham & English mustard,
free range egg mayonnaise & watercress,
Scottish smoked salmon & lime crème fraiche,
cucumber & cream cheese.

Traditional plain & fruit scones, Tiptree jam, Cornish clotted
cream,
Lemon, lime & orange cake,
strawberry tart, chocolate muffin, macaroon

Unlimited Tea and Filtered Coffee

Prosecco Afternoon Tea £26 per person

A glass of Valdobbiadene Prosecco Superiore Brut NV

Selection of finger sandwiches:
Kentish ham & English mustard,
free range egg mayonnaise & watercress,
Scottish smoked salmon & lime crème fraiche,
cucumber & cream cheese.

Traditional plain & fruit scones, Tiptree jam, Cornish clotted
cream,
Lemon, lime & orange cake,
strawberry tart, chocolate muffin, macaroon

Unlimited tea and filtered coffee

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PACKAGES

Buffet with unlimited coffee

7 buffet options
unlimited tea and filtered coffee
£21.00 per person

Buffet with unlimited coffee

10 buffet options
unlimited tea and filtered coffee
£25.00 per person

Buffet with arrival drink

a choice of draft beer, soft drink or 175ml wine
7 buffet options
unlimited tea and filtered coffee
£26.00 per person

Buffet with arrival drink

a choice of draft beer, soft drink or 175ml wine
10 buffet options
unlimited tea and filtered coffee
£28.00 per person