



PRIVATE PARTIES AND EVENTS

THE DOWN, LAMBERHURST, TN3 8EU



'STEP OUT OF THE EVERYDAY'

PLAN A PARTY AT THE VINEYARD

Nestled by the historic Lamberhurst vineyards in the rolling Kent countryside, The Vineyard pub and restaurant is a 17th century inn given a completely new lease of life.

THE SCOTNEY ROOM



Minimum for private hire:

SEATED: 25

BUFFET: 30

Maximum capacity:

SEATED: 30

STANDING: 50

THE GARDEN ROOM



Minimum for private hire:

SEATED: 25

BUFFET: 40

Maximum capacity:

SEATED: 30

STANDING: 80

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Soup of the day, crusty bread (V, GF)

Marden wood pigeon, Kentish cobnuts, blood orange, blue cheese, Cumberland sauce (GF)

Chilli & coriander cured salmon, wasabi mayo, kimchi, Asian kale slaw (GF)

Mains

Moroccan chicken thigh kebab, baby gem & lime salad, harissa yoghurt, pitta bread, skin on fries (GF)

Vegan jambalaya, chickpeas, wild rice, roasted pepper, courgette, chilli & lime salad

Traditional battered fish & chips, mushy peas, tartare sauce, lemon

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / pork / leg of lamb / mixed bean roast (V)

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

Desserts

Seasonal crème brûlée, shortbread biscuit (gf)

Vegan roasted pineapple, coconut & lime mousse, passionfruit (GF)

Selection of Callestick Farm dairy ice creams (GF)

2 COURSES: £22 PER PERSON • 3 COURSES: £28 PER PERSON

Available Monday to Friday & Sunday - Lunch & Dinner

Pre order required 7 days prior to the booking date

MENU TWO

While you wait

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

Starters

Baked Camembert, candied nuts & cranberries, chutney, ciabatta (GF)

Kentish game terrine, wild boar, pheasant & pigeon, celeriac & apple remoulade, toast (GF)

Vegan mezze, tahini hummus, organic quinoa & goji tabbouleh, pickled red cabbage, flat bread (GF)

Mains

Seabass fillet, saffron Kentish new potato, broccoli, purple kale, beurre blanc (GF)

Kentish wild duck breast, golden beetroot fondant, Jerusalem artichoke, kale, Cumberland jus (GF)

Vegan organic quinoa burger, pulled jackfruit, cheese, chilli & coriander coconut yogurt, chips

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / pork / leg of lamb / mixed bean roast (V)

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

Desserts

Seasonal crumble, honeycomb ice cream

Bread & butter pudding, vanilla custard

Spiced dark chocolate & caramel brownie, pomegranate sorbet

2 COURSES: £26 PER PERSON • 3 COURSES: £32 PER PERSON

Available Monday to Sunday - Lunch & Dinner

Pre order required 7 days prior to the booking date

MENU THREE

While you wait

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

Starters

Seared King scallops, butternut squash, pancetta & caper salsa

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

2 COURSES: £33 PER PERSON • 3 COURSES: £40 PER PERSON

Available Monday to Sunday – Lunch & Dinner

Pre order required 10 days prior to the booking date

CHILDREN'S MENU

Starters

TODDLERS £2.50 • CHILDREN UP TO 12 YEARS: £3.50

- Garlic flat bread (V)
- Soup of the day & bread (V)
- Hummus & vegetable sticks (V)
- Avocado & Barrel aged feta salad (V)

Main courses

TODDLERS £4 • CHILDREN UP TO 12 YEARS: £6

- Margherita – cherry tomato & mozzarella (V)
- The Little Winemaker – ham & mushroom
- English Beef burger, cheese & chips
- Linguine, tomato sauce (V)
- Fish & chips, mushy peas, lemon & tartar sauce
- British pork sausage & mash, peas & gravy
- Sunday roast available every Sunday: beef or gammon

Puddings

TODDLERS £2 • CHILDREN UP TO 12 YEARS: £4

(not for mum or dad!)

Selection of Callestick Farm ice cream - choose from: chocolate, vanilla or strawberry

- Cheddar cheese, biscuits, grapes
- Baked banana bread, vanilla ice cream
- Vegan coconut rice pudding, mango compote
- Seasonal crumble, honeycomb ice cream
- Pip Organic fruit & vegetable rainbow lolly (VE)

BUFFET MENU

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 (GF)
Chocolate brownie (DF)
Macaroons (GF)
Wookey hole Cheddar, fruit chutney, savoury biscuits (GF)

Selection of sandwiches
Selection of sourdough wood fired pizzas

CHOOSE 7 ITEMS FOR £18 • CHOOSE 10 ITEMS FOR £23

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

BUFFET 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

INFORMAL PACKAGE

**Includes a glass of Prosecco, half a wood fired sourdough pizza
and a seasonal platter to share**

Pizzas

THE WINEMAKER FIRED UP

Spicy Nduja, piri piri chicken, roquito pepper,
mozzarella, thyme

THE KOREAN PIGGY

Korean pulled pork, BBQ sauce, coriander,
pickled ginger, pineapple, mozzarella

MARGHERITA (V)

Cherry tomato, mozzarella, basil

THE VINEYARD VEGAN PATCH

Vegan mozzarella, pulled jackfruit, roquito
peppers, pea & crispy broad beans

Seasonal platters

AUTUMNAL BOARD

Venison & pistachio saucisson, Kentish ham,
Marden wood pigeon, Kentish blue, pickled
quail eggs, pear, cobnut & fennel salad,
piccalilli, crusty bread

VINEYARD FISH PLATTER

Beetroot cured salmon, king prawns, potted
shrimp, crispy squid, pickled herring, saffron
aioli, courgette, chilli & lime salad, crusty bread

SERVED FROM THE BAR FOR £14.95 PER PERSON

TO BOOK OR FOR ANY OTHER
ENQUIRIES PLEASE CONTACT OUR
EVENTS TEAM:



01732 920430



eventstribes@elitepubs.com

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 take advantage of the best of what's in season the menu is subject to change. All capacities based on a minimum spend. T&C's apply.

(GF) - dishes can be made gluten free friendly.



THEVINEYARDLAMBERHURST.COM