‘STEP OUT OF THE EVERYDAY’

PLAN A PARTY AT
THE FARM HOUSE

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.

THE BALLROOM

Minimum for private hire:
SEATED: 25
BUFFET: 40

Maximum capacity:
U-SHAPE: 32
STANDING: 80
MENU ONE

While you wait
Selection of freshly baked bread, olive oil & balsamic

Starters
Whole grilled Cornish sardines, spring salad, chipotle mayonnaise (GF)
Halloumi fries, hummus, harissa yoghurt, pita bread (V)
Seasonal soup, crusty bread

Mains
Traditional fish & chips, mushy peas, tartare sauce & lemon
Vegan burger, organic quinoa, bean, pulled jackfruit, vegan cheese, chilli & coriander coconut
Chicken tikka kebab, skin on fries, raita sauce, salad, pita bread

Sunday Roast
(available on Sundays)
Traditional sirloin of English beef / loin of pork / leg of lamb / nut roast (V)
infused with garlic & rosemary, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

Desserts
Seasonal crème brûlée
Selection of Callestick Farm dairy ice creams (GF)
Sticky toffee pudding, toffee sauce, sea salt caramel ice cream

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

Starters
Spring lamb kofta taco, hummus, raita sauce, pickles
Vegan spring roll, chickpea, sesame seeds, bell peppers, mooli, cucumber, sweet chilli sauce
Prawn rice noodle salad, spring onions, coriander, bean sprouts, peanut

Mains
Vegan burger, organic quinoa, bean, pulled jackfruit, vegan cheese, chilli & coriander yoghurt
English lamb rump, bubble & squeak, confit cherry tomatoes, spring greens, Jerez sherry vinegar
King prawn linguine, coriander, garlic, chilli, ginger, cherry tomato

Sunday Roast
(available on Sundays)
Traditional sirloin of English beef / loin of pork / leg of lamb / nut roast (V)
infused with garlic & rosemary, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

Desserts
Vegan strawberry & coconut parfait, meringue
Lemon meringue tart, blood orange sorbet
Seasonal crumble, vanilla ice cream

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

Starters
Seared King scallops, pea, broad beans, Tenterden pancetta, radish (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

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 £3 • CHILDREN UP TO 12 YEARS: £4
Cheese garlic bread (V)
Soup of the day (V, GF)
Hummus & vegetable sticks (V)
Avocado & cherry tomato salad (V, GF)

Main courses
TODDLERS £5 • CHILDREN UP TO 12 YEARS: £7
Kids pasta tomato & basil sauce (V)
Traditional fish & chips, mushy peas, lemon & tartare sauce
Margherita pizza - tomato sauce & mozzarella
British pork sausages, chips, peas & gravy
English beef burger, cheese, chips & salad (GF)
Chicken breast, chips, peas and gravy (GF)
Roast beef, pork or lamb available every Sunday (until 5pm) (GF)

Puddings
TODDLERS £2 • CHILDREN UP TO 12 YEARS: £4
(not for mum or dad!)
Selection of Callestick ice cream & sorbet
Cheddar cheese, biscuits & grapes
Seasonal crumble, vanilla ice cream
Chocolate brownie, vanilla 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
Choice of sourdough wood fired pizzas

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

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 fraîche,
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

Afternoon Tea with a glass of fizz - £26.50 per person

A glass of Fitz English Sparkling

Selection of finger sandwiches:
Kentish ham & English mustard,
Free range egg mayonnaise & watercress,
Scottish smoked salmon & lime crème fraîche,
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
At The Farm House we strive to give our customers the ultimate experience. Not only will you learn the skills behind cocktail making, our expert mixologist will also share with you their insights and knowledge of the cocktail world.

Starting with a short introduction on where cocktails stem from, you will then be guided through the construction of 3 of the most popular cocktails on our menu. For just £30 per person, each guest will create 3 cocktails each.

Masterclasses last for approximately 2 hours, and who knows, we may ‘shake’ things up a bit with a little competition to get those juices flowing.

**£30 PER PERSON**
**ADD £5PP FOR A PEACH BELLINI ON ARRIVAL**
Minimum 8 people.

### COCKTAIL MASTERCLASS

**Learn the art of making three classics**

**A. CLASSIC**
- COSMOPOLITAN
  - Vodka, triple sec, cranberry, lime
- APEROL SPRITZ
  - Aperol, prosecco, soda
- MOJITO
  - Bacardi, mint, sugar syrup, lime, soda
- MARGARITA
  - Tequila, triple sec, lime juice

**B. PREMIUM**
- FRENCH MARTINI
  - Vodka, raspberry liqueur, pineapple
- NEGRONI
  - Gin, Campari, sweet vermouth, orange zest
- PORNSTAR MARTINI
  - Vodka, passoa, passionfruit, vanilla, prosecco
- ESPRESSO MARTINI
  - Vodka, Kahlua, espresso

**C. WILDCARD**
- HUGO SPRITZ
  - Tanqueray gin, St. Germain, lime, mint, prosecco
- CAIPRINHA
  - Cachaça, lime, sugar
- BRAMBLE
  - Gin, crème de cassis, lime, sugar syrup, soda
- AMARETTO SOUR
  - Amaretto, lemon, gomme

### ALCOHOL-FREE

#### CLASSIC
- MOJITO
  - Apple juice, mint, sugar syrup, lime, soda
- MARGARITA
  - Seedlip grove, lime juice

#### PREMIUM
- FRENCH MARTINI
  - Seedlip grove, raspberry syrup, pineapple
- PORNSTAR MARTINI
  - Seedlip grove, pineapple juice, passionfruit, vanilla, elderflower fizz
- ESPRESSO MARTINI
  - Seedlip spice, hazelnut syrup, espresso

#### WILDCARD
- HUGO SPRITZ
  - Elderflower syrup, apple juice, lime, mint, soda
- CAIPRINHA
  - Seedlip grove, lime, sugar
- BRAMBLE
  - Seedlip grove, blackberry syrup, lime, sugar syrup, soda
- AMARETTO SOUR
  - Seedlip spice, lemon, gomme, amaretto syrup
TO BOOK OR FOR ANY OTHER ENQUIRIES PLEASE CONTACT OUR EVENTS TEAM:

01732 920430

eventstribe@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.