THE POTTING SHED

PRIVATE PARTIES & EVENTS

HORSESHOES LANE, LANGLEY, KENT, ME17 3LZ

CRAFTED FOR YOU

Welcome to The Potting Shed, created in the unusual style of a potting shed, complete with a grass roof, gardening tools, quirky touches and plenty of hidden delights.

We're here to make things easy for you. Whether you're planning a celebration, a family get-together or a special occasion, let us take care of the details.

We can create a bespoke menu just for your group, tailored to your occasion and requirements, so you can sit back, relax and enjoy your time with us.

MENU ONE

STARTERS

Hot smoked salmon, avocado, orange, dill creme fraiche
Parmesan & truffle chicken croquettes, mustard, autumn slaw
Sevenoaks venison carpaccio, black berries, celeriac remoulade, truffle oil (gf)
Goat's cheese curd salad, gem, heritage beetroot, figs, cobnuts (v, gf)

MAINS

Steak, ale & mushroom pie, mashed potato, autumn vegetables, gravy
Beetroot gnocchi, wild mushroom, kale pesto, toasted walnuts (vga)
Cornish haddock fish & chips, tartare sauce
Gut loving bowl, hummus, figs, autumn slaw, lentils, walnuts, tahini & maple dressing (vg)

Sunday Roast
(available only on Sundays)
All served with roast potatoes, Yorkshire pudding, vegetables & gravy
½ roast chicken / Pork belly / Polenta nut roast (vga)
Beef sirloin £2 supplement
Roast platter £3 supplement

DESSERTS

Butterscotch & pecan cheesecake, mango sorbet (vg)
Orange brownie, honeycomb ice cream (gfa)
Victoria plum & almond sponge cake, citrus custard
Sticky toffee pudding, vanilla ice cream

2 COURSES: £28 PER PERSON • 3 COURSES: £36 PER PERSON

Pre order required 7 days prior to the booking date.
We can create a bespoke menu just for your group, tailored to your occasion and requirements

MENU TWO

STARTERS

Rye Bay scallops, pumpkin, wild mushroom, kale pesto
Korean BBQ ribs, kimchi, Asian slaw
Grilled red prawns, chimichurri, pineapple & radish salad (GF)

MAINS

35-day aged 10oz English ribeye, watercress, chips / fries / sweet potato fries (GF)
Romney Marsh lamb rump, gratin Dauphinois, ratatouille, bobby beans, aged balsamic jus
Stonebass 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: £45 PER PERSON • 3 COURSES: £50 PER PERSON

Pre order required 7 days prior to the booking date
We can create a bespoke menu just for your group, tailored to your occasion and requirements.

CHILDREN'S MENU

Starters

TODDLERS £4.25 • CHILDREN UP TO 12 YEARS: £5.25

Seasonal soup of the day, bread (VG)

Hummus & garden vegetables sticks (V)

Mozzarella garlic flatbread (V)

Main courses

TODDLERS £6.25 • CHILDREN UP TO 12 YEARS: £8.5

Cornish fish & chips, mushy peas, tartare sauce

Veggie power pasta, brocolli, tomato sauce & mozzarella (v)

English mini beef burger, cheddar, chips & salad

Healthy rainbow bowl, hummus, vegetables sticks, salad (vg)

Kentish sausages, chips, peas

Chicken goujons, organic quinoa, carrots & cucumber

Pizzetta - Margarita / Pepperoni / Ham & cheese

Sunday roast available every Sunday: beef, chicken, pork belly or nut roast

Puddings

TODDLERS £2.75 • CHILDREN UP TO 12 YEARS: £4.75

(not for mum or dad!)

Callestick Farm Cornish Fruit sorbets & ice creams – ask your server for today's flavours

Dark chocolate fudge cake, vanilla ice cream (gfa)

Sticky toffee pudding, honeycomb ice cream

Pip Organic rainbow lolly (vg) 2.5 / Kentish berries & cream

99 soft serve ice cream, flake, chocolate, strawberry or caramel sauce

Add Biscoff or Oreo crumb

AFTERNOON TEA MENU

Afternoon Tea - £27.50 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
Selection of cakes

Unlimited tea and filtered coffee

Afternoon Tea with Fizz - £35 per person

A glass of Wildshark Supernova

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
Selection of cakes

Unlimited tea and filtered coffee

BUFFET MENU

Selectionof sandwiches
Selection of pizzas
Greek platter, hummus, tzatziki, crudités (GF)
Chilli ginger & coriander risotto fritters, lime coconut yoghurt (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, heritage tomato, samphire, summer herbs (GF) - £1

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
Carrot cake
Chocolate cake
Macaroons (GF)
Ashmore Cheddar, fruit chutney, savoury biscuits (GF)

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8 ITEMS FOR £25 PER PERSON | 10 ITEMS FOR £27 PER PERSON

CELEBRATION PACKAGE

10 buffet items
Glass of Supernova brut on arrival / non-alcoholic alternative, or 175ml house wine
Unlimited tea and filtered coffee

EST. 2021

ADVENTURE SHACKS

ELITE PUBS

PRIVATE DINING & DRINKING SHACKS

Welcome to the Adventure Shacks, a paradise of Al Fresco dining shacks in the heart of the Kent and East Sussex countryside. Serving up the very best food, creative cocktails and good vibes in one incredible dining experience.

The Adventure Shacks are available for private dining bookings for up to 8 guests, and are bookable with a hire fee from £15.

elitepubs .com/adventure -shacks

DRINKS PACKAGES

Make your celebration even better with drinks ready and waiting when you arrive.
Pre-order wine, cocktails or beer for the table and let us take care of the rest. From a bottle of delicious Wildshark Bacchus to our brand-new fig mai tai, we can create a drinks package to suit your occasion.
Whether you're after a few bottles of wine, cocktails for the table or a bit of everything, just let us know what you fancy and we'll put together the perfect package.

We can create a bespoke menu just for your group, tailored to your occasion and requirements, so you can sit back, relax and enjoy your time with us.

Email us today at eventstribe@elitepubs.com

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. Games dishes may contain shot lead. 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.

(V) - vegetarian | (VG) - vegan | (GF) - dishes can be made gluten free friendly, not 100% gluten free

A discretionary 12.5% service charge will be added to your pre-order.

ELITE PUBS

Step out of the everyday

WE ARE ECO AWARE