



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 capacity:

SEATED: 22
BUFFET: 20

Maximum capacity:

SEATED: 24
BUFFET: 30

THE GARDEN ROOM



Minimum capacity:

SEATED: 25
BUFFET: 30

Maximum capacity:

SEATED: 32
BUFFET: 50

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Rye Bay hot smoked salmon, purple sprouting broccoli, sauce Gribiche (GF)

Chicken, ham hock & leek bake, cheese crumb, pea shoot & radish salad

Grilled halloumi & organic quinoa salad, wild garlic, broad beans, rhubarb, mint dressing (V, VGA, GF)

Classic Shetland moules mariniere, crusty bread

Mains

Cornish haddock fish & chips, mushy peas, pickled gherkin, tartare sauce, lemon

Rogan Josh curry, coconut raita, pilaf rice, mango chutney, garlic & coriander naan (VG)

Giant pasta Alfredo, broccoli, Twineham Grange parmesan, capers (V)

Smash English beef burger, crispy bacon, cheddar cheese, burger relish, coleslaw, chips

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / half roast chicken / Plant-based roast "beef"

roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Seasonal crumble, rhubarb & caramel ice cream

Lemon & vanilla posset, shortbread (GFA)

White chocolate blondie, amaretti & cherry ice cream

Biscoff cheesecake, blood orange sorbet (VG)

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

Pre order required 7 days prior to the booking date

MENU TWO

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seared King scallops, pea, crispy pancetta, spring chimichurri (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

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

CHILDREN'S MENU

Starters

TODDLERS £4 • CHILDREN UP TO 12 YEARS: £5

Mozzarella garlic flat bread (V)

Soup of the day, bread (VG)

Harissa hummus, vegetable sticks, garlic flat bread (VG)

Cheddar cheese, tomato & pepper salad (VG)

Main courses

TODDLERS £6 • CHILDREN UP TO 12 YEARS: £8

Beef burger, chips, salad

Tomato linguine, mozzarella (V)

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

Chipolatas, chips, peas, gravy

Margherita pizza, mozzarella, tomato sauce (V)

Ham & cheese pizza, mozzarella, tomato sauce

Sunday roast available every Sunday: beef, chicken or plant-based "roast beef"

Puddings

TODDLERS £2.5 • CHILDREN UP TO 12 YEARS: £4.5

(not for mum or dad!)

Selection of Callestick Farm ice cream & sorbets (VG available)

Cheddar cheese, biscuits, grapes, celery

Seasonal crumble, ice cream

Sticky toffee pudding, vanilla ice cream

Pip Organic fruit & vegetable rainbow lolly (VG)

AFTERNOON TEA MENU

Afternoon Tea - £25 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

Afternoon Tea with Fizz - £33 per person

A glass of Fizz

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 MENU

Selection of 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, broad beans & pea, lemon hollandaise (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

Lemon, lime & orange cake (GF)

Chocolate brownie (DF)

Macaroons (GF)

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

8 ITEMS FOR £25 PER PERSON

10 ITEMS FOR £27 PER PERSON

BUFFET PACKAGES

Buffet

10 buffet items

Unlimited tea and filtered coffee

£32 PER PERSON

Celebration

10 buffet items

Glass of fizz on arrival / non-alcoholic alternative, or 175ml house wine

Unlimited tea and filtered coffee

£34 PER PERSON

Available Monday to Friday afternoon | Sunday from 5pm



PRIVATE DINING 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 £25.

elitepubs.com/adventure-shacks

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. 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



THEVINEYARDLAMBERHURST.COM