



PRIVATE PARTIES AND EVENTS

GILLS GREEN, HAWKHURST, KENT, TN18 5EJ

'STEP OUT OF THE EVERYDAY'

PLAN A PARTY AT THE GREAT HOUSE

This 16th century inn set in the heart of the Kentish Weald just oozes character and history, with its wealth of exposed beams and a magnificent orangery overlooking the private garden.

THE BARN



Minimum capacity:

SEATED:

25

BUFFET:

30

Maximum capacity:

SEATED:

37

STANDING:

50

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seasonal soup, Aleppo pepper croutons (VG,GFA)

Thai-spiced pork belly, pineapple, baby gem, radish, chilli, sesame, soy sauce (GF)

Seared Cornish sardines, wild garlic & radish salad, salsa Verde

Mains

Traditional fish & chips, mushy peas, tartare sauce, lemon (VGA)

Chilli & lime chicken breast burger, Paddock Wood chorizo, smoked cheddar, mango chutney, coleslaw, chips, salad

Barrel-aged feta salad, organic quinoa, avocado, crispy broad beans, tomato, mint & lime dressing (V)

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / leg of lamb / plant based roast 'beef' (VG)

roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Seasonal crème brûlée, shortbread (GFA)

Raspberry & chia panna cotta, white chocolate & raspberry ice cream (GF)

Selection of Callestick Farm dairy ice creams & fruit sorbets (GF, VG available)

2 COURSES: £27 PER PERSON • 3 COURSES: £34 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

Hot smoked salmon salad, fennel, blood orange, caper berries, dill, green goddess dressing

Flimwell smoked duck breast, pickled quail eggs, blackberry, orange vinaigrette (GF)

Chickpea & nigella seeds falafel, pickled turnip, pita bread, lemon & tahini sauce (VG)

Mains

Thai green curry, braised shiitake mushroom, coriander, chilli, bamboo shoots,
pak choi, coconut rice (VG, GFA)

Seafood pappardelle, clams, mussels, prawns, squid, tomato sauce, jalapeno

Lamb shish kebab tawook, pickles, wood-fired flatbread, salad, skin-on fries, garlic & dill sauce (GFA)

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / leg of lamb / Plant-based roast 'beef' (VG)

roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Seasonal crumble, salted caramel & rhubarb ice cream

Dark chocolate & orange cake, blood orange sorbet (VG)

French lemon tart, lemon sorbet

2 COURSES: £31 PER PERSON • 3 COURSES: £36 PER PERSON

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 Rye Bay scallops, heritage cauliflower, crispy pancetta, wild garlic pesto (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 cheese, grapes, quince jelly, biscuits, celery

2 COURSES: £40 PER PERSON • 3 COURSES: £45 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)

Avocado, quinoa & orange salad (VG)

Main courses

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

Chicken 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, lamb, 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

Walnut chocolate brownie, 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, samphire, pineapple, corn & chilli salsa (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 option, 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. Game dishes may contain lead shot. 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
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THEGREATHOUSE.NET