



PRIVATE PARTIES AND EVENTS

1-9 PUDDING LANE, MAIDSTONE, ME14 1JF

'STEP OUT OF THE EVERYDAY'

PLAN A PARTY AT THE HERBALIST

Welcome to The Herbalist, a place where great food meets a great time and your new central, social hub. We make no apologies for loving fresh and vibrant cuisine, so our chefs cook it in our open kitchen for all to see – a little bit of theatre to go with your dinner.

THE MEADOWS



Minimum capacity:

SEATED:

10

Maximum capacity:

SEATED:

17

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seasonal soup, crusty bread (VG)

Spicy nduja & mozzarella arancini, garlic aioli

Hot smoked salmon, herb sour cream & poached egg

Mains

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

Shin of beef ragu rigatoni, Twineham Grange parmesan & basil

Mediterranean chicken thigh kebab, skin-on fries, garlic flatbread, Kalamata olive salad, tzatziki

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

White chocolate parfait & passionfruit sorbet

Banoffee pie, honeycomb ice cream

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

Shiitake mushroom fritters, garlic & herb mayo, radish salad (VG)

Lime & chilli King prawns on toast, Asian slaw

Beef & jalapeno kofta, pita bread, garlic & herb mayo, pineapple, cherry tomato

Mains

Rye Bay cod fillet ramen, noodle, pack choy, chilli, lime, coriander, aromatic broth

Pea, broad beans & goat's cheese risotto, mint & radish salad (V,VGA)

Chicken Kyiv, parmesan mash, spring greens, garlic butter

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, sea salted caramel & rhubarb ice cream

Vanilla bean panna cotta, pistachio crumb

Lemon cheesecake, elderflower sorbet (VG)

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 King scallops, spring pea, pancetta

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: £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

Garlic flatbread (V)

Soup of the day, bread (VG)

Hummus & vegetable sticks, garlic flatbread (VG)

Avocado, cherry tomato & bell peppers salad (VG)

Main courses

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

Aberdeen Angus Beef burger, melted cheese, salad & chips

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, ice cream

Dark 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, sweetcorn relish, red pepper, pancetta, chilli lime dressing (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. Game 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
Step out of the everyday



THEHERBALISTMAIDSTONE.COM