

PRIVATE PARTIES AND EVENTS

TUNBRIDGE WELLS ROAD, MARK CROSS, TN6 3NP



MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seasonal soup, crusty bread (VG, GFA)
Thai Shetland mussels, ginger, lemongrass, coriander, chilli, crusty bread (V)
Buttermilk free range chicken, sriracha mayo, baby gem salad, Cajun slaw

Mains

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

Minted lamb burger, barrel aged feta, harissa mayo, Cajun slaw, parmesan & rosemary fries

Spring bowl, vegan feta, hummus, Kalamata olives, wild garlic, organic quinoa, blood orange dressing (VG)

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 Seasonal crème brûlée, shortbread (GFA) 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

Golden Cross goat's cheese tart, blood orange, mint & courgette salad (V)
Crispy tofu, Asian slaw, coriander, peanut sauce (VG)
Greek style lamb meatballs bowl, organic quinoa, tzatziki, Kalamata olives, barrel aged feta cheese

Mains

Indian style chicken kebab, red onion relish, mango sauce, baby gem salad, wood-fired flatbread Teriyaki steak ramen, glass noodles, beansprouts, carrot, chilli, spring onion, coriander, red cabbage, boiled egg (VGA)

Fish pie, salmon, smoked haddock, King prawns, mash potato, spring vegetable

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

Passionfruit cheesecake pot, passion fruit jelly (VG)

Double chocolate brownie, mint chocolate chip ice cream

Sticky toffee pudding, honeycomb ice cream

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, quinoa & orange salad (VG)

Main courses

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

Chicken burger, melted cheese, 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, ice cream
Double 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 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, minted peas, Paddock Wood chorizo, caper vinaigrette - £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



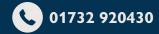
PRIVATE DINING SHACKS

Welcome to the Adventure Shacks, a paradise of AI 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:





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.





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