

# 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**

French onion soup, cheese croutons
Heritage beetroot salad, figs, shallot, mint, candied walnuts, balsamic dressing (VG)
Pork, apple & black pudding Scotch egg, mustard mayo

#### **Mains**

Traditional fish & chips, mushy peas, tartare sauce, lemon (VGA)
Kentish venison sausages, mashed potato, cider braised cabbage, red onion gravy
Gut-loving bowl, butternut squash, beetroot, candied walnuts, red cabbage, avocado, couscous,
coconut yogurt (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 & custard
Lemon meringue pie, lemon sorbet
Selection of Callestick Farm dairy ice creams & fruit sorbets (GF, VGA)

2 COURSES: £28 PER PERSON • 3 COURSES: £35 PER PERSON

Pre order required 7 days prior to the booking date

# MENU ONE

#### While you wait

Selection of freshly baked bread, olive oil, balsamic

#### **Starters**

Thai-style chicken satay, Asian slaw, coriander, lime, crushed peanuts
Shetland mussels, Aspall cider, chorizo, onion, garlic, crusty bread
Beetroot, fig & candied walnut salad (VG)
Heritage beetroot salad, figs, shallot, mint, candied walnuts, balsamic dressing (VG)

#### **Mains**

Chunky English beef cottage pie, slow-cooked beef, carrots, celery, onion, cheesy mash, seasonal vegetables

Aberdeen Angus beef burger, maple glazed bacon, fried onion, mustard, salad, skin-on fries Sea food linguine, King prawns, Shetland mussels, crab, white wine, cherry tomato, spring onion Wild mushroom risotto, parmesan & rocket salad, truffle oil (V, VGA)

# **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 biscuit (GFA) White chocolate blondie, caramel crunch ice cream Vegan Biscoff cheesecake, vegan vanilla ice cream Lemon meringue pie, lemon sorbet

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, butternut squash, crispy Paddock Wood black pudding
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

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

Beef 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



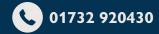
# PRIVATE DINING SHACKS

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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