

PRIVATE PARTIES AND EVENTS

BESSELS GREEN RD, IDE HILL, SEVENOAKS TN14 6BU



MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seasonal soup, crusty bread (VG)

Truffle honey glazed chicken wings, truffle aioli, apple, celery & walnut slaw

Hot smoked salmon rillette, crème fraiche, lemon, herb salad & pickled shallot, toasted sourdough (GFA)

Poached pear & Kentish blue salad, red chicory, walnut ketchup, maple mustard dressing (V, VGA, GF)

Sticky pork belly bites, beer glaze, celeriac, burnt apple sauce, red wine sauce (GF)

Mains

Toad in the hole, Old Londoner sausage, mashed potato, cavolo nero, caramelised onion gravy
Traditional fish & chips, mushy peas, tartare sauce, lemon (VGA)

Gut-loving bowl, organic quinoa, beetroot, poached pear, apple, avocado, maple dressing (GF, VG) Chicken tikka kebab, skin-on fries, garlic flatbread, red onion & coriander salad, mint yoghurt (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 crème brûlée, shortbread (GFA) Chocolate brownie, honeycomb ice cream Biscoff cheesecake, pineapple salsa, blood orange sorbet (VG) Seasonal crumble, custard

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 Rye Bay scallops, wild mushroom, tarragon, lemon butter sauce
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 & cheese flatbread (V)
Soup of the day, bread (VG)
Spicy hummus, vegetable sticks, garlic flatbread (VG)
Seasonal salad (VG)

Main courses

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

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 (VGA)
Cheddar cheese, biscuits, grapes, celery
Seasonal crumble, custard
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, heritage tomato, Tenterden air-cured ham, radish (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



PRIVATE DINING SHACKS

Welcome to the Adventure Shacks, a paradise of alfresco 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 \mid (VG) - vegan \mid (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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