

PRIVATE PARTIES AND EVENTS

GILLS GREEN, HAWKHURST, KENT, TN18 5EJ



MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Soup du jour, crusty bread (VGA)

Country-style pork terrine, pickles, salad,rhubarb & apple chutney
Salade de chevre chaud, warm goat's cheese salad,herb crumb, red onion chutney,rocket salad (V,VGA

Croque Monsieur flatbread, Kentish ham, gruyere

Mains

Sussex White pork schnitzel, mashed potato, purple sprouting broccoli,cheese & Dijon mustard sauce
Traditional fish & chips, mushy peas, tartare sauce,pickled gherkin
Classic Caesar salad, baby gem, croutons, parmesan, anchovies
Roast aubergine & puy lentil cassoulet, sage, rosemary, port,tomato sauce (VG)

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / half roast chicken / Plant-based roast 'beef' (VG) roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Tart au citron, lemon sorbet
Profiteroles, créme diplomat, sea salt & chocolate sauce
Créme brulee du jour, shortbread (GFA)
Dark chocolate & orange cake, blood orange sorbet (VG)

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

Coquilles Saint Jacques, King scallops, wild mushroom, cheese 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)

Romney Marsh lamb rump, 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 cheese, 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

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

Beef 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, chicken, 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, vanilla ice cream
Chocolate brownie, vanilla ice cream
Pip Organic fruit & vegetable rainbow lolly (VG)

AFTERNOON TEA MENU

Afternoon Tea - £27.50 per person

Selection of finger sandwiches:
Kentish ham & English mustard
Free range egg mayonnaise & watercress
Scottish smoked salmon & lime crème fraiche

Traditional plain & fruit scones, Tiptree jam, Cornish clotted cream
Selection of cakes

Unlimited tea and filtered coffee

Afternoon Tea with Fizz - £35 per person

A glass of Wildshark Supernova

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
Selection of cakes

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
Carrot cake
Chocolate cake
Macaroons (GF)
Ashmore 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 Supernova brut on arrival / non-alcoholic option, 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 £15.

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 containe 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.





THEGREATHOUSE.NET