

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)
Crispy burrata cheese, plum tomato & Romano peppers sauce, herb salad (V)
Sticky Korean chicken tenders, Asian slaw, sesame seeds, soy & honey glaze
Heritage tomato salad, bulgur wheat, basil, sherry vinaigrette, herbs (VG)

Mains

Cornish haddock fish & chips, mushy peas, pickled gherkin, tartare sauce, lemon (VGA)
Gnocchi bake, buffalo mozzarella, plum tomato & pecorino sauce, summer salad (V, VGA)
Chicken, ham & leek pie, summer vegetables, Kentish new potatoes, gravy
Mediterranean gut loving bowl, feta, olive, tomato, chickpeas, onion & herbs, Salsa Verde (VG, GF)

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / half roast chicken / Nut roast roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Baked cookie dough, nutella, cherry & amaretti ice cream
Biscoff cheesecake, elderflower sorbet (VG)
Apple tart tatin, clotted cream vanilla ice cream
Knickerbocker Glory Mess, Kentish strawberry, vanilla ice cream, meringue

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, heritage tomatoes, proscuitto crudo, salsa Verde
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 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)
Summer salad, bulgur wheat, avocado, cherry tomato (v)

Main courses

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

Traditional fish & chips, mushy peas, tartare sauce
Tomato linguine, mozzarella (v)
English Sausages, chips, peas & gravy
Margherita pizza, mozzarella, tomato sauce (v)
Ham & cheese pizza, mozzarella, tomato sauce
Beef Burger, salad, mozzarella, chips
Sunday roast available every Sunday: beef, chicken or nut roast

Puddings

TODDLERS £2.5 • CHILDREN UP TO 12 YEARS: £4.5 (not for mum or dad!)

Selection of Callestick Farm Cornish fruit sorbets & ice creams
Cheddar cheese, biscuits, grapes, celery
Dark chocolate brownie, vanilla ice cream
Seasonal crumble, vanilla ice ream
Pip organic fruit & vegetable rainbow lolly (vg) 2.2

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
Cucumber & cream cheese

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 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
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 alternative, or 175ml house wine

Unlimited tea and filtered coffee

£34 PER PERSON



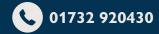
PRIVATE DINING SHACKS

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 £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 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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