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# PRIVATE PARTIES AND EVENTS

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THE DOWN, LAMBERHURST, TN3 8EU

'STEP OUT OF THE EVERYDAY'

# PLAN A PARTY AT THE VINEYARD

Nestled by the historic Lamberhurst vineyards in the rolling Kent countryside, The Vineyard pub and restaurant is a 17th century inn given a completely new lease of life.

## THE SCOTNEY ROOM



### Minimum capacity:

SEATED:	22
BUFFET:	20

### Maximum capacity:

SEATED:	24
BUFFET:	30

## THE GARDEN ROOM



### Minimum capacity:

SEATED:	25
BUFFET:	30

### Maximum capacity:

SEATED:	32
BUFFET:	50

# MENU ONE

## **While you wait**

Selection of freshly baked bread, olive oil, balsamic

## **Starters**

Tempura tiger prawns, Asian slaw, garlic aioli

Crispy burrata cheese, plum tomato & Romano peppers sauce, herb salad (V)

Sussex White pork gyros, tomato, cucumber, onion, tzatziki, herbs

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)

Lamb kofta kebab, skin-on fries, garlic flatbread, tomato, onion & herb salad, sumac & mint yoghurt

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 / Plant-based roast "beef"  
roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

## **Desserts**

Kentish apple & strawberry crumble, clotted cream strawberry ice cream

Cherry & chocolate brownie, cherry & amaretti ice cream

Biscoff cheesecake, elderflower sorbet (VG)

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, pea, prosciutto crudo, tomato, Salsa Verde (GF)

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

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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

Soup of the day, bread (VG)

Hummus, vegetable sticks, garlic flatbread (GFA)

Garlic flatbread, mozzarella (V)

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 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 fraîche

Cucumber & cream cheese

Traditional plain & fruit scones, Tiptree jam, Cornish clotted cream

Selection of cakes

Unlimited tea and filtered coffee

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## **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 fraîche

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, broad beans & pea, lemon hollandaise (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)

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8 ITEMS FOR £25 PER PERSON

10 ITEMS FOR £27 PER PERSON

# BUFFET PACKAGES

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## Buffet

10 buffet items

Unlimited tea and filtered coffee

£32 PER PERSON

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## 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

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Available Monday to Friday afternoon | Sunday from 5pm





## PRIVATE DINING SHACKS

Welcome to the Adventure Shacks, a paradise of Al 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](https://elitepubs.com/adventure-shacks)**

TO BOOK OR FOR ANY OTHER  
ENQUIRIES PLEASE CONTACT OUR  
EVENTS TEAM:



**01732 920430**



**eventstribes@elitepubs.com**

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Some of our dishes may contain or have been in contact with nuts. Games dishes may contain shot lead. 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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ELITE PUBS  
Step out of the everyday



THEVINEYARDLAMBERHURST.COM