



PRIVATE PARTIES AND EVENTS

97-99 HIGH ST, WEST MALLING, KENT, ME19 6NA

'STEP OUT OF THE EVERYDAY'

PLAN A PARTY AT THE FARM HOUSE

An Elizabethan House situated in the heart of this beautiful old market town, with a warm friendly atmosphere and an extensive menu offering traditional English cuisine as well as continental specialities.

THE BALLROOM



Minimum capacity:

SEATED:

BUFFET:

25

40

Maximum capacity:

SEATED:

STANDING:

30

80

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

The Londoner hot smoked sausage, cheese sauce, pretzel bites & sauerkraut
Goat's cheese & roast beetroot, walnut, chicory, orange & maple dressing (V, GF, VGA)
Smoked haddock, salmon & cheddar fishcake, hollandaise sauce, radish salad
BBQ slow cooked Sussex White pork ribs, triple mustard mayo, pickles (GF)

Mains

Chicken shish kebab, chicken thigh, skin-on fries, garlic flatbread, pickled red onion & herbs salad,
paprika aioli
Cornish haddock fish & chips, mushy peas, pickled gherkin, tartare sauce, lemon (VGA)
Goat's cheese & caramelised pear ravioli, walnut, beetroot & pear salad, butter sauce (V)
Steak & ale pie, autumn vegetables, mash potato, gravy

Sunday Roast

(available on Sundays)

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

Desserts

Seasonal crumble, honeycomb ice cream
Dark chocolate brownie, iced latte ice cream
Sticky toffee pudding, toffee sauce, clotted cream & vanilla ice cream (VGA)
Autumn trifle, Victoria plum jelly, almond sponge, vanilla custard, orange cream, Kentish cobnuts

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

Rye Bay scallops & chorizo kebab, fennel & radish slaw (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

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)

Autumn salad, tomato salad, organic quinoa (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

Chicken burger, salad, mozzarella, chips

Sunday roast available every Sunday: beef & chicken

Puddings

TODDLERS £2.5 • CHILDREN UP TO 12 YEARS: £4.5

(not for mum or dad!)

Selection of Callestick Farm Cornish fruit sorbets

Cheddar cheese, biscuits, grapes, celery

Dark chocolate brownie, vanilla ice cream

Seasonal crumble, custard

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

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, minted pea, crispy Tenderden cured ham (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 alternative, or 175ml house wine

Unlimited tea and filtered coffee

£34 PER PERSON



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

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



01732 920430



eventstribes@elitepubs.com

Some of our dishes may contain or have been in contact with nuts. Games 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.



ELITE PUBS
Step out of the everyday



THEFARMHOUSE.BIZ