

PRIVATE PARTIES AND EVENTS

1-9 PUDDING LANE, MAIDSTONE, ME14 1JF



MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Brie, mozzarella, truffle & honey flatbread (V)
Sticky Bourbon glazed Halloumi, sesame, coriander & red chilli (V, GF)
Goat's cheese & roast beetroot, walnut, chicory, orange & maple dressing (V, GF, VGA)
Salt & pepper squid, sweet chilli sauce

Mains

Salmon fillet, Kentish chorizo & butternut squash risotto, spinach, salsa verde (GF)
Wild mushroom & truffle gnocchi, parmesan cream sauce, autumn salad (VGA)
Grill father, double smashed beef burger, bacon, cheddar, caramelised onion, green peppercorn mayo, chips
Traditional fish & chips, mushy peas, pickled gherkin, tartare sauce, lemon (VGA)

Sunday Roast

(available on Sundays)

Slow cooked English beef topside / half roast chicken / Polenta Nut Roast (VG) roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Seasonal creme brulee, shortbread (GFA)
Baked chocolate chip & hazelnut cookie dough, vanilla ice cream (VGA)
Seasonal crumble, salted caramel & rhubarb ice cream (VGA)
Profiteroles, dark chocolate & sea salt sauce, iced latte ice cream

2 COURSES: £28 PER PERSON • 3 COURSES: £35 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, Kentish chorizo, roasted butternut squash, chicory
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 & mozzarella flatbread (V)
Autumn salad, quinoa, butternut squash (V)

Main courses

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

Cornish haddock fish & chips, mushy peas, tartare sauce
Tomato pasta, mozzarella (V)
English pork sausages, chips, peas & gravy
Margherita pizza, mozzarella, tomato sauce (V)
Little Herbalist, ham & cheese pizza, mozzarella, tomato sauce
Peperoni pizza, mozzarella, spicy salami, tomato sauce
English beef burger, salad, mozzarella, chips
Sunday roast available every Sunday: beef, chicken or polenta 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 Cheddar cheese, biscuits, grapes, celery Dark chocolate brownie, vanilla ice cream Seasonal crumble, strawberry ice cream

CASUAL SHARERS

WINGS

Pick your wings - Classic crispy (GF) • Buttermilk fried "boneless" • K.F.V Cauliflower (VG)

Pick your size - good for one (3) 6.75 • good for two (6) 12.95 • good for four (12) + 24.5

Pick your sauce - Sticky bourbon | Peri peri (hot) | Frank's buffalo (hotter) | habanero sauce (hottest)

LOADED FRIES

Bombay bad boy, vegetable samosas, mozzarella, Bombay BBQ sauce, green chutney, red chilli, chaat masala

(VGA)

``Cottage frie'', slow cooked shin of beef, mature cheddar, mozzarella, rosemary & thyme salt, jug of beef gravy

(GF)

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, sweetcorn relish, red pepper, pancetta, chilli lime dressing (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 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 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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