



PRIVATE PARTIES AND EVENTS

HARTLAKE ROAD, TONBRIDGE, KENT, TN11 0PH

‘STEP OUT OF THE EVERYDAY’

PLAN A PARTY AT THE POACHER & PARTRIDGE

Nestled among the beautiful orchards and rolling fields of the Kentish countryside, close to the famous All Saints church with the Marc Chagall windows, The Poacher and Partridge is a stunning country pub with dining.

THE COVEY



Minimum capacity:

SEATED: 10
BUFFET: 15

Maximum capacity:

SEATED: 10
STANDING: 25

THE TERRACE



Minimum capacity:

SEATED: 30
BUFFET: 30

Maximum capacity:

SEATED: 45
BUFFET: 80

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seasonal soup, crusty bread (VG, GFA)

BBQ slow cooked Sussex white pork ribs, triple mustard mayo, pickles (GF)

Goat's cheese & roast beetroot, walnut, chicory, orange & maple dressing (V, GF, VGA)

Smoked haddock, salmon & cheddar fishcake, radish salad, hollandaise sauce

Mains

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)

Autumn gut loving bowl, organic quinoa, avocado, pickles, figs, walnuts, butternut squash, hummus (VG, GF)

Smash English beef burger, bacon, cheddar cheese, caramelised onion, slaw, green peppercorn mayo, chips

Sunday Roast

(available on Sundays)

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

Desserts

Seasonal crumble, honeycomb ice cream

Autumn trifle, Victoria plum jelly, almond sponge, vanilla custard, orange cream, Kentish cobnuts

Sticky toffee pudding, toffee sauce, clotted cream & vanilla ice cream (VGA)

Dark chocolate fudge cake, iced latte ice cream

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 & mozzarella flatbread (v)

Autumn salad, tomato, cucumber & organic quinoa (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)

Ham & cheese pizza, mozzarella, tomato sauce

English 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 ice creams : chocolate , vanilla, strawberry

Cheddar cheese, biscuits, grapes, celery

Chocolate fudge cake, strawberry ice cream

Seasonal crumble, vanilla ice cream

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, apricot, chimichurri (GF) - £1.00

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. Game dishes may contain lead shot. Please let your server know of any allergies or dietary requirements. To take advantage of the best seasonal dishes 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 12.5% discretionary service charge will be added to your pre-order.



ELITE PUBS
Step out of the everyday



THEPOACHERANDPARTRIDGE.CO.UK