

PRIVATE PARTIES AND EVENTS

THE DOWN, LAMBERHURST, TN3 8EU



MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

BBQ slow cooked Sussex White pork ribs, triple mustard mayo, pickles (GF)
The Londoner hot smoked sausage, cheese sauce, pretzel bites & sauerkraut
Goat's cheese & roast beetroot, walnut, chicory, orange & maple dressing (V, GF, VGA)
Tempura broccoli & oyster mushroom, soy, chilli & black sesame dip (VG)

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) Sevenoaks venison sausage, mashed potato, braised red cabbage, curly kale, onion gravy Autumn gut loving bowl, organic quinoa, avocado, pickles, figs, walnuts, butternut squash (VG, GF)

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

Dark chocolate & cherry Kirsch 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 & Paddock Wood 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, organic quinoa & butternut squash (VG)

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
Chocolate & cherry brownie vanilla ice cream
Seasonal crumble, vanilla ice ream
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 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 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)

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



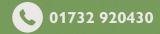
PRIVATE DINING SHACKS

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. 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.





THEVINEYARDLAMBERHURST.COM