



PRIVATE PARTIES AND EVENTS

GILLS GREEN, HAWKHURST, KENT, TN18 5EJ



'STEP OUT OF THE EVERYDAY'

PLAN A PARTY AT THE GREAT HOUSE

This 16th century inn set in the heart of the Kentish Weald just oozes character and history, with its wealth of exposed beams and a magnificent orangery overlooking the private garden.

THE BARN



Minimum capacity:

SEATED:

25

BUFFET:

30

Maximum capacity:

SEATED:

37

STANDING:

50

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Celeriac soup, truffle & gruyere croque (vga)

Chicken liver parfait, fig chutney, pickles, sourdough toast
Caesar salad

Baked goats' cheese, herb crust, beetroot, sherry vinaigrette (v)

Mains

Cornish haddock fish & chips

Hunter's pie, roasted parsnips

Ratatouille, green salad, salsa verde (vg)

Chicken schnitzel, dijonaise sauce, fries

Sunday Roast

(available on Sundays)

All served with roast potatoes, Yorkshire pudding, vegetables & gravy
Beef sirloin / Pork belly / ½ roast chicken / Platter / Polenta nut roast (vga)

Desserts

Crème brulee

Dark chocolate profiteroles

Apple tart tatin, vanilla ice cream

Poached rhubarb & blood orange (vg)

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

Coquilles St. jacques, Rye bay scallops, wild mushroom, butternut squash & bechamel gratin

Korean BBQ ribs, kimchi, Asian slaw

Grilled red prawns, chimichurri, pineapple & radish salad (GF)

Mains

35-day aged 10oz English ribeye, 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 cheese, 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

Seasonal soup of the day, bread (vg)

Winter salad, radish & beetroot (v)

Mozzarella garlic flatbread (v)

Main courses

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

Beef burger, melted cheese, salad, chips

Fish & chips, garden peas, tartar sauce

Tomato linguine, mozzarella (V)

Chipolata, chips, peas & gravy

Margherita pizza, mozzarella, tomato sauce (V)

Ham & cheese pizza, mozzarella, tomato sauce

Pepperoni pizza, mozzarella, tomato sauce

Sunday roast available every Sunday: beef, pork, chicken or vegan nut roast (VG)

Puddings

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

(not for mum or dad!)

Selection of Callestick Farm Cornish dairy ice creams: chocolate, strawberry, vanilla, honeycomb, iced latte (gf)

99 flake, soft serve ice cream, choice of chocolate, strawberry or salted caramel sauce, biscoff or Oreo crumb

Dark chocolate brownie, vanilla ice cream (gfa)

Cheddar cheese, biscuits, grapes, celery

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, samphire, pineapple, corn & chilli salsa (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 option, 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



eventstribe@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. 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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