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# PRIVATE PARTIES AND EVENTS

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1-9 PUDDING LANE, MAIDSTONE, ME14 1JF

'STEP OUT OF THE EVERYDAY'

# PLAN A PARTY AT THE HERBALIST

Welcome to The Herbalist, a place where great food meets a great time and your new central, social hub. We make no apologies for loving fresh and vibrant cuisine, so our chefs cook it in our open kitchen for all to see – a little bit of theatre to go with your dinner.

## THE MEADOWS



**Minimum capacity:**

SEATED:

10

**Maximum capacity:**

SEATED:

17

# MENU ONE

## **While you wait**

Selection of freshly baked bread, olive oil, balsamic

## **Starters**

Roast cauliflower soup, marmite & cheddar cheese toastie  
Wild mushroom on sourdough toast, truffle, brie, fried egg (v)  
Salt & pepper squid, soy, chilli & sesame dip  
Cajun sausage, sauerkraut, cheese sauce, pretzel

## **Mains**

Gut lover bake, roasted sprouts, squash & walnut, crispy quinoa, kale, pomegranate (vg, gf)  
Beer battered Cornish Haddock & chips  
Bean Banger – Mexican chipotle bean burger, cheddar, guacamole, salsa verde, jalapeño (vga)  
The Firebird – Nashville glazed fried chicken, Monterey Jack cheese, gherkin, buttermilk ranch

## **Sunday Roast**

*(available on Sundays)*

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

## **Desserts**

Baked vanilla cheesecake, passionfruit  
Sticky Toffee pudding, Vanilla Ice cream  
Jam roly poly, soft serve ice cream  
Belgian waffles, nutella, banana

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, 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

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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)  
Garlic & mozzarella flatbread (v)  
Halloumi salad, butternut squash, pomegranite (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 vegan roast

## Puddings

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

Selection of Callestick Farm Cornish fruit sorbets  
Cheddar cheese, biscuits, grapes, celery  
Dark chocolate brownie, vanilla ice cream  
Waffle, chocolate sauce, strawberry ice cream  
99 flake, soft serve ice cream, with a choice of chocolate, strawberry or salted caramel

## CASUAL SHARERS

### WINGS

**Pick your wings: classic crispy (gf) | buttermilk fried “boneless” | K.F.V cauliflower (gfa,vg)**

**Pick your size: good for one (3) | good for two (6) | good for four+ (12)**

**Pick your sauce: Sticky Bourbon | Peri peri (hot) | Frank’s buffalo (hotter) | Nashville hot sauce (hottest)**

**All served with a side of celery & buttermilk ranch (vga)**

### LOADED FRIES

**Big Dill – Fried dill pickles, mozzarella, jalapeno, crispy shallots, French’s mustard & honey mayo (vga)**

**Sausage Fest – Andouille sausage, bratwurst, mozzarella, fried onion, bacon, hot cheese sauce (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 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, 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)

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8 ITEMS FOR £25 PER PERSON

10 ITEMS FOR £27 PER PERSON

# BUFFET PACKAGES

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## Buffet

10 buffet items

Unlimited tea and filtered coffee

£32 PER PERSON

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## Celebration

10 buffet items

Glass of Supernova on arrival / non-alcoholic alternative, or 175ml house wine

Unlimited tea and filtered coffee

£34 PER PERSON

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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](https://elitepubs.com/adventure-shacks)**

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



**01732 920430**



**eventstribes@elitepubs.com**

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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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ELITE PUBS  
Step out of the everyday



THEHERBALISTMAIDSTONE.COM