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# PRIVATE PARTIES AND EVENTS

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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)

Goat's cheese curd mille feuille, roasted beetroot (v)

Fried duck egg, Paddock Wood black pudding, wild mushroom

Hot honey halloumi, apple chutney (v)

## **Mains**

Cornish haddock fish & chips, tartare sauce (vga)

Chicken schnitzel, parmesan & truffle fries, collard slaw

Butternut squash, & chickpea tagine, pickled salad (vg, gf)

King prawn tagliatelle, cherry tomato, chilli, parmesan

## **Sunday Roast**

**(available on Sundays)**

Traditional sirloin of English beef / half roast chicken / Pork Belly / Polenta nut roast

roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

## **Desserts**

Bread & butter pudding, orange custard

Black forest trifle, soft serve ice cream

Sticky toffee pudding, vanilla ice cream (vga)

Cherry bakewell tart, clotted cream & blackcurrant 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, 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)
- Tomato & cucumber salad (vg)

## Main courses

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

- Cornish haddock fish & chips, garden, 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

- Selection of Callestick Farm ice creams : chocolate , vanilla, strawberry
- 99 flake, soft serve ice cream, with a choice of chocolate, strawberry or caramel sauce
- Cheddar cheese, biscuits, grapes, celery
- Chocolate fudge cake, strawberry ice cream
- Sticky toffee pudding, 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 fraiche

Cucumber & cream cheese

Traditional plain & fruit scones, Tiptree jam, Cornish clotted cream

Selection of cakes

Unlimited tea and filtered coffee

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## **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, 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)

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

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



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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.

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