



PRIVATE PARTIES AND EVENTS

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

Seasonal soup, crusty bread (vg)

Grilled asparagus, poached egg, prosciutto, hollandaise

Salt & pepper squid, sweet chilli, lime & coriander

BBQ pork belly burnt ends, pickled shallot

Mains

Gut-loving bowl, quinoa, cucumber, spicy chickpeas, broad bean & radish, lemon, herb & olive oil (vg)

Beer battered Cornish Haddock & chips

Chicken, leek & ham pie, crushed new potatoes, seasonal vegetables

Mac to the future – Mac n cheese croquette, crispy onions, jalapeño, buffalo mayo, nacho cheese (v)

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

DESSERTS

Chocolate brownie sundae, soft serve, oreo

Sticky Toffee pudding, honeycomb Ice cream

Blackberry mousse, gingernut biscuit (vg)

Lemon tart, orange sorbet

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

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

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 £4.25 • CHILDREN UP TO 12 YEARS: £5.25

Soup of the day, bread (vg)

Garlic & mozzarella flatbread (v)

Spring salad, baby gem, halloumi(v)

Main courses

TODDLERS £6.25 • CHILDREN UP TO 12 YEARS: £8.25

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

Pepperoni pizza, mozzarella, spicy salami, tomato sauce

English beef burger, salad, mozzarella, chips

Sunday roast available every Sunday: beef, chicken or vegan roast

Puddings

TODDLERS £2.75 • CHILDREN UP TO 12 YEARS: £4.75

Selection of Callestick Farm Cornish fruit sorbets

Cheddar cheese, biscuits, grapes, celery

Dark chocolate brownie, vanilla 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) 7 | good for two (6) 13.50 | good for four+ (12) 25.75

Pick your sauce:

Korean BBQ | Peri peri (hot) | Frank's buffalo (hotter) | Mango scotch bonnet (hottest)

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

LOADED FRIES

Smoke stack – BBQ pork, mozzarella, pickled red onion, crispy onions, ranch sauce 12.25

El Bandito – mozzarella, nacho cheese, jalapeño, chipotle seasoning, sour cream (v) 12

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, 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)

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 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 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.



THEHERBALISTMAIDSTONE.COM