



PRIVATE PARTIES AND EVENTS

THE DOWN, LAMBERHURST, TN3 8EU

'STEP OUT OF THE EVERYDAY'

PLAN A PARTY AT THE VINEYARD

Nestled by the historic Lamberhurst vineyards in the rolling Kent countryside, The Vineyard pub and restaurant is a 17th century inn given a completely new lease of life.

THE SCOTNEY ROOM



Minimum capacity:

SEATED:	22
BUFFET:	20

Maximum capacity:

SEATED:	24
BUFFET:	30

THE GARDEN ROOM



Minimum capacity:

SEATED:	25
BUFFET:	30

Maximum capacity:

SEATED:	32
BUFFET:	50

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seasonal soup, crusty bread (gfa)

Buffalo BBQ chicken wings, charred corn & Jalapeño slaw (gf)

Smoked salmon, dill crème fraiche, capers, pickled shallot, sourdough toast (gfa)

Grilled courgette & aubergine bruschetta, sherry, feta cheese (vga)

Mains

Ginger, sesame & soy chicken kebab, hoisin sauce, skin on fries, slaw, flatbread

Double smash beef burger, cheddar, crispy onions, French mustard, chunky chips

Beer battered Cornish Haddock & chips (vga)

Summer power bowl, quinoa, heritage tomato, cucumber, aubergine, courgette, toasted nuts (vg)

Sunday Roast

(available on Sundays)

All served with roast potatoes, Yorkshire pudding, vegetables & gravy

½ roast chicken / Pork belly / Polenta nut roast (vga)

Beef sirloin £2 supplement

Roast platter £3 supplement

Desserts

Apple & cherry's crumble, honeycomb ice cream (gfa)

Chocolate & coconut torte, vanilla ice cream (gf)

Salted caramel cheesecake, lemon sorbet (vg)

Chocolate & Hazelnut parfait, summer berry compote (gf)

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, 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, 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, gfa)

Garlic flatbread, mozzarella (v, gfa)

Spring salad (v, gf)

Main courses

TODDLERS £6.25 • CHILDREN UP TO 12 YEARS: £8.5

Traditional fish & chips, mushy peas, tartare sauce

Pasta & tomato sauce, mozzarella (v)

Chipolatas, chips & peas

Margherita pizza, mozzarella, tomato sauce (v, gfa)

Ham & cheese pizza, mozzarella, tomato sauce (gfa)

Beef burger, salad, cheddar, chips

Sunday roast available every Sunday: beef, chicken, pork belly or nut roast

Puddings

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

(not for mum or dad!)

Cheddar cheese, biscuits, grapes, celery

Chocolate fudge cake, strawberry ice cream

Sticky toffee pudding, vanilla ice cream

99 flake Soft serve ice cream in cone, with a choice of chocolate, strawberry or caramel sauce

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 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, 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

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. 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