



PRIVATE PARTIES AND EVENTS

HARTLAKE ROAD, TONBRIDGE, KENT,
TN11 0PH



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.

We're here to make things easy for you. Whether you're planning a celebration, a family get-together or a special occasion, let us take care of the details.

We can create a bespoke menu just for your group, tailored to your occasion and requirements, so you can sit back, relax and enjoy your time with us.

MENU ONE

STARTERS

- Halloumi salad, hazelnut, pomegranate, maple & chicory (v)
- Smoked mackerel pate, pickled fennel, goats cheese mousse, sourdough
- Bresaola, aged parmesan, rocket, black pepper dressing
- Smoked tofu, beetroot, quinoa, golden raisins, walnut & citrus dressing (vg)

MAINS

- Smash English beef burger, bacon jam, cheddar, pickled shallot, slaw, chips
- Chicken tikka kebab, minted yogurt, skin on fries, pickles, salad (gfa)
- Cornish haddock fish & chips, chip shop curry sauce
- Autumn vegetable korma, pila rice, onion Bajji, poppadom (vg)

SUNDAY ROAST

(available only 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

- Orange brownie, chocolate sauce & salted caramel ice cream (gf)
- Autumn berry pudding & clotted cream
- Butterscotch and pecan cheesecake, lemon sorbet (vg)
- Plum & almond sponge, vanilla custard

2 COURSES: £28 PER PERSON • 3 COURSES: £36 PER PERSON

Pre order required 7 days prior to the booking date

We can create a bespoke menu just for your group, tailored to your occasion and requirements

MENU TWO

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, 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

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CHILDREN'S MENU

STARTERS

TODDLERS £4.25 • CHILDREN UP TO 12 YEARS: £5.25

Seasonal soup of the day, bread (VG)
Hummus & garden vegetables sticks (V)
Mozzarella garlic flatbread (V)

MAIN COURSES

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

Cornish fish & chips, mushy peas, tartare sauce
Veggie power pasta, broccoli, tomato sauce & mozzarella (v)
English mini beef burger, cheddar, chips & salad
Healthy rainbow bowl, hummus, vegetables sticks, sweetcorn, olives & salad (vg)
Kentish sausages, chips, peas & gravy
Chicken goujons, rice, carrots & cucumber
Pizzetta - Margarita / Pepperoni / Ham & cheese
Sunday roast available every Sunday: beef, chicken, pork belly or nut roast (gfa)

PUDDINGS

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

Orange brownie vanilla ice cream
Apple crumble tart, custard sauce
Pip Organic rainbow lolly (vg) 2.5 / Kentish berries & cream
99 soft serve ice cream, flake, chocolate, strawberry or caramel sauce

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, 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)

8 ITEMS FOR £25 PER PERSON | 10 ITEMS FOR £27 PER PERSON

CELEBRATION PACKAGE

10 buffet items

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

Unlimited tea and filtered coffee



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

DRINKS PACKAGES

Make your celebration even better with drinks ready and waiting when you arrive.

Pre-order wine, cocktails or beer for the table and let us take care of the rest. From a bottle of delicious Wildshark Bacchus to our brand-new fig mai tai, we can create a drinks package to suit your occasion.

Whether you're after a few bottles of wine, cocktails for the table or a bit of everything, just let us know what you fancy and we'll put together the perfect package.

We can create a bespoke menu just for your group, tailored to your occasion and requirements, so you can sit back, relax and enjoy your time with us.

Email us today at eventstribes@elitepubs.com

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 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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