



PRIVATE PARTIES AND EVENTS

GILLS GREEN, HAWKHURST, KENT,
TN18 5EJ



This 16th century inn set in the heart of the Kentish Weald just oozes character and history, with its wealth of exposed beams and a magnificent orangery overlooking the private garden.

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

Soup du jour, crusty bread (vga, gfa)
Chinese shredded duck pancakes, hoisin sauce, cucumber & spring onion (gf)
Herb crusted goats cheese, heritage beetroot, sherry vinaigrette, caramelised onions (gfa)
Moules mariniere, garlic, parsley, white wine, crusty baguette (gfa)

MAINS

Cornish haddock fish & chips
Chicken schnitzel, French beans, dijonnaise sauce, skin on fries
Beef smash burger, bacon, cheddar cheese, peppercorn mayo, gherkin, fries
Gut loving bowl, avocado, halloumi, heritage beetroot, chickpeas, grilled vegetable (vga, gf)

SUNDAY ROAST

(available on Sundays)
All served with roast potatoes, Yorkshire pudding, vegetables & gravy
Pork belly / ½ roast chicken / Polenta nut roast (vga)
Beef sirloin - £2 supplement
Roast Platter - £3 supplement

DESSERTS

Bramley apple & blackberry crumble, custard
Chocolate fudge cake, chocolate sauce, honeycomb ice cream
Butterscotch & pecan cheesecake, lemon sorbet (vg)
Crème Brûlée, shortbread (gfa)

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

Coquilles St. jacques, Rye bay scallops, wild mushroom, butternut squash & bechamel gratin

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 cheese, 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

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

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: £8.50

Cornish fish & chips, mushy peas, tartar sauce

Veggie power penne 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, mash, peas & gravy

Chicken goujons, rice, carrots & cucumber

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

PUDDINGS

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

(not for mum or dad!)

Callestick Farm Cornish Fruit sorbets & ice creams – ask your server for today's flavours

Dark chocolate brownie, strawberry ice cream (gfa)

Sticky toffee pudding, vanilla ice cream

Pip Organic rainbow lolly (vg) 2.5 / Kentish berries & cream

99 soft serve ice cream, flake, chocolate, strawberry or caramel sauce

Add Biscoff or Oreo crumb

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, samphire, pineapple, corn & chilli salsa (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

CELEBRATION PACKAGE

10 buffet items

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

Unlimited tea and filtered coffee

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. 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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