



CELEBRATE AT THE DIRTY HABIT

Thank you very much for considering the Dirty Habit for hosting your special event.

You might have already sampled some of our finest food and ales amongst family and friends and are now thinking about celebrating a special event such as a birthday party or a family occasion at the Dirty Habit.

The Dirty Habit is a blend of fascinating history, superb food prepared with passion, served by a team of truly professional and comfortable surroundings. The pub has recently undergone extensive renovation and has been completely restored, bringing the building up to modern expectations whilst keeping the period charm and character.

Our professional teams are dedicated to make your special event a success. I will be on hand to take off some of the pressure of having to organise a celebration and I am here to help and advise you at all stages ensuring your private party fully reflects your personal taste and aspirations.

Our Head Chef and his team offer a varied selection of freshly prepared food, both traditional English as well as continental specialties using local suppliers whenever possible to support the local farming community.

We have enclosed for you information, copies of our current menus, packages and supplements available to you. Should you wish a more tailor made event, I will be delighted to discuss your requirements in person. Please do not hesitate to contact me on 07889 885366 or email at events@thedirtyhabit.net

Kind regards,

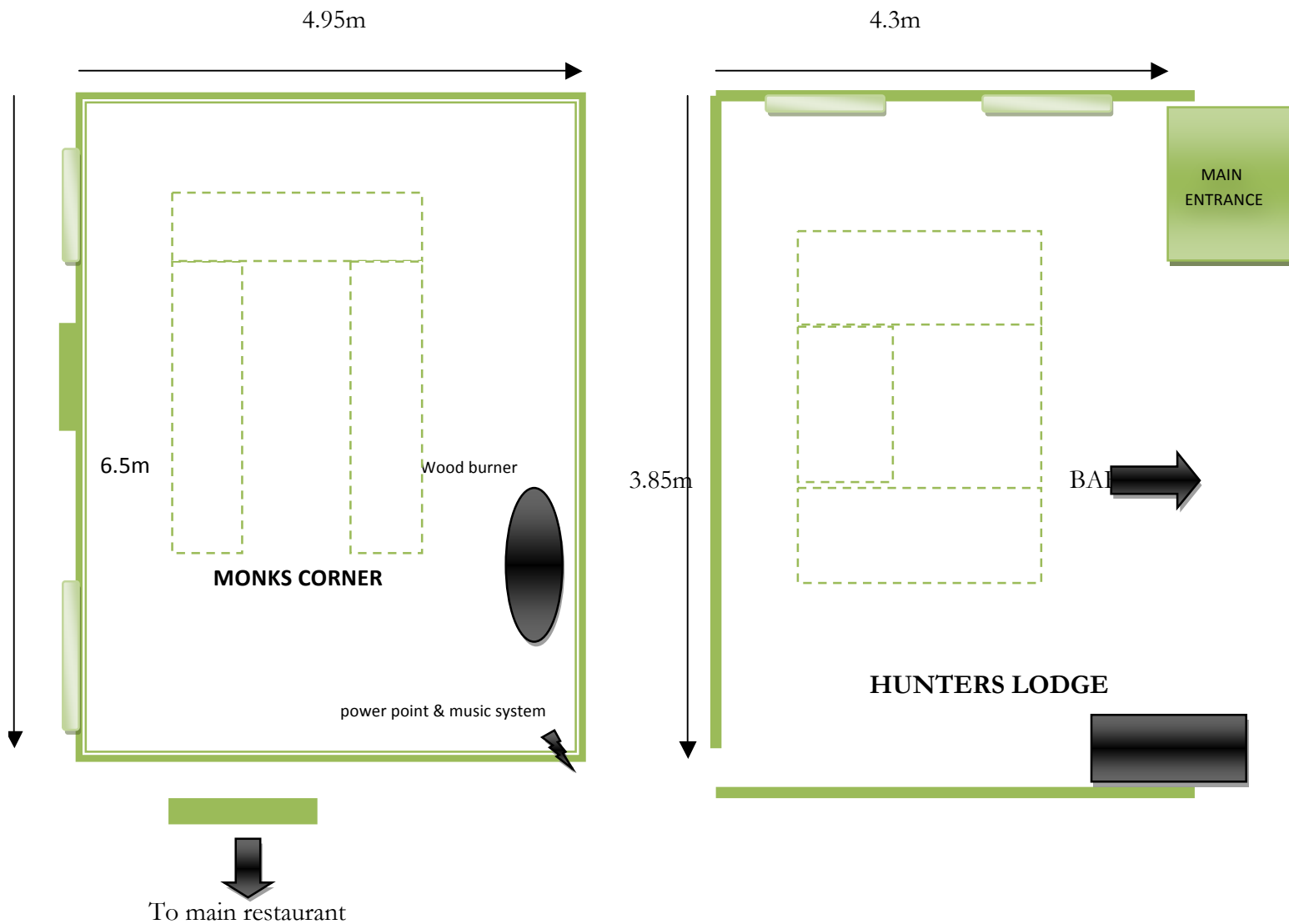
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Aline Koehler-Price
Events Manager



MONKS CORNER & HUNTERS LODGE

Ideal for birthdays, wedding receptions, business parties, functions, christenings, wakes and Christmas parties, our Monks Corner is a unique location to invite colleagues, family and friends to share your event. Alternatively our cosy Hunters Lodge acts as a hideaway close to the bar and works well with a large table.



PRIVATE DINING ROOMS CAPACITY

	Monks Corner	Hunters Lodge	Bar area	Main restaurant
Two long tables	31	11+11	8+8	n/a
U shape table	26	18	n/a	n/a
L shape table	28	n/a	10	n/a
Square table	21	n/a	12	n/a
Individual tables	32	22	16	12
Standing(cocktail/buffet)	20-50	20	25	n/a



SOMETHING TO START, OUR SELECTION OF MOUTHWATERING CANAPES...

Choose 3 options from our selection below. Guidelines are 3 canapés per person for £3.

Chicken liver parfait on toast

Baby jacket potatoes, sour cream

Smoked salmon with lime crème fraiche

Citrus risotto balls

Salmon fishcakes, tartar sauce

Chicken skewers, satay sauce

Goats cheese parfait, toasted nuts

Lamb koftas, mint sauce

Egg and cress croute

Ham hock and apple chutney

Salami & olives on crouton



PRIVATE DINING MENUS

We do hope you will find something to suit your tastes as well as your guests on the night. As we strive for optimum quality, we do ask all private menus for parties above 11 guests to be pre ordered a week in advance.

For parties above 10 guests, we do require you choose 3 starters, 3 mains and 3 desserts out of the 6 options

For parties above 25 guests, we do require you choose 2 starters, 2 mains and 2 desserts out of the 6 options

For parties above 30 guests, we do require you choose 1 starter, 1 main and 1 dessert out of the 6 options. We are flexible to cater for any dietary requirements.

Lunchtime special: choose 2 courses from the £20 menu below for just £15 per person, available Monday to Friday, 12pm till 3pm.

For parties of 10 people and above.

Should you have a specific dish or product in mind, which is not on the menu, our Chef will be happy to create a tailor-made menu to your own personal requirements and taste. Your co-ordinator will be happy to assist you with your requests.



MENU AT £20 PER PERSON

This menu is available Sunday evening to Thursday evening

STARTERS

Soup of the day, freshly made bread (V)

Smoked mackerel pate, apple & beetroot salad, chive vinaigrette

Duck and pork parfait, red onion marmalade and toast

Ballotine of corn fed chicken, red onion marmalade, mixed leaves

Classic prawn cocktail, bloody Mary dressing

Pressed goat cheese and aubergine terrine, with tahini dressed leaves

MAIN COURSES

Grilled lamb leg steak, minted Jersey royals, creamy spinach jus

Pan fried chicken breast, sauté potatoes, spring greens, tarragon jus

Baked salmon, creamy mash potato, green beans, red pepper butter sauce

Pan fried bream, tomato and basil fondue, glazed fondant potato, green beans

Feta gnocchi, roasted courgettes, red pepper coulis (V)

Feta & watercress strudel, wild garlic dressing (V)

DESSERTS

Crème brûlée of the day, short bread biscuits

Chocolate and hazelnut brownie, vanilla ice cream

Lemon tart, raspberry sorbet

Kentish apple tart, crème Chantilly

Creamy lime posset, short bread biscuit

Vacherin of poached rhubarb, with vanilla ice cream





MENU AT £25 PER PERSON

This menu is available all week

STARTERS

Soup of the day, freshly made bread (V)

Smoked trout, blood orange and pickled radish salad

Ham hock terrine, apple jelly and toast

Salmon and spinach roulade, dill & celeriac remoulade

Baked figs, mozzarella, Parma ham, salad leaves, honey & hazelnut dressing

Red onion tart Tatin, garlic aioli, dressed leaves

MAIN COURSES

Rump of lamb, feta and olive crushed potatoes, green beans, and red pepper coulis

Kentish pork fillet, mustard grain mash, carrot puree, spring greens, cider jus

Salmon en croute, sauté potatoes, wilted spinach, red pepper & rocket butter

Creamy leek and pea tart, roasted Parmentier potatoes (V)

Pan-fried fillet of sea bream, creamy mash, pea and smoked bacon ragout

Goat's cheese and red onion strudel, herb salad, sun-dried tomato dressing (V)

DESSERTS

Sticky toffee pudding, butterscotch sauce, rum and raisin ice cream

Summer fruit pudding with clotted cream ice cream

Lemon posset with raspberry sorbet

Strawberry Eton mess, crème Chantilly

Orange panna cotta, fresh oranges, orange drizzle

Assiette of ice cream and sorbet, gavotte biscuits





MENU AT £30 PER PERSON

This menu is available all week

STARTERS

Crispy duck salad, cherries & toasted cashews

Goat cheese parfait, beetroot & rocket salad (V)

Smoked salmon & cream cheese terrine, baby beetroot & dill salad

Beetroot & apple salad, chicory, pecan, dressed leaves (V)

Chicken and foie gras terrine, apple puree, mixed leaves

Pressed mackerel & pepper terrine, pickled cucumber salad

MAIN COURSES

Sussex beef medallions, pomme anna, baby carrots, thyme jus

Pan-fried cod fillet, spinach, smoked bacon mash, poached egg, mustard grain sauce

Wild mushrooms Pithivier, pomme mousseline, baby spinach salad (V)

Roasted highland rack of lamb, olive oil mash, green beans, redcurrant jus

Baked halibut, glazed with pistou, tomato confit, sauté potatoes

Red pepper, goat's cheese Aranchini, dressed leaves (V)

DESSERTS

Hot chocolate fondant, clotted cream ice cream

Crème brulee of the day, short bread biscuits

Selection of British cheeses: Montgomery cheddar, Somerset Capricorn goat's cheese, Somerset brie, Colston Basset stilton, chutney, grapes & biscuits

Vanilla parfait, caramelized rum bananas

Strawberry & champagne cheesecake, vanilla sauce

Rich dark chocolate mousse, honeycomb ice cream





PACKAGES

Should you prefer an “all inclusive”, we have created a few packages to simplify your choice and help you manage your budget per person.

Package 1 **£30 per person**

Available Sunday evening to Thursday evening

One arrival drink per person from a choice of Pimm’s, Bucks Fizz or soft drink

Menu up to the value of £20 – *see our private dining menu*

Half bottle of wine per person – *Santa Serena Sauvignon Blanc, Chile / Santa Serena Merlot Central Valley, Chile*

Tea and coffee

Package 2 **£40 per person**

Available all week

A glass of Chapel Down Brut, sparkling wine from Tenterden, Kent

Menu up to the value of £25 - *see our private dining menu*

Half bottle of wine per person – *Santa Serena Sauvignon Blanc, Chile / Santa Serena Merlot Central Valley, Chile*

Tea and coffee served with a selection of homemade petit fours



ADD ONS...

Those little extras can be added to all menus and packages, take your pick...

Glass of Chapel Down Brut, Tenterden, Kent	£ 6.75 per glass
Kir white wine	£ 3.95 per glass
Kir Royal	£ 6.95 per glass
A selection of 3 canapés per person	£ 3.00 per person
<i>Choose three options from our canapés menu</i>	
Bread basket, <i>serves three guests</i>	£ 1.95 per basket
Kalamata Olives	£ 2.00 per bowl
Fish platter- cured salmon, crayfish & prawn cocktail, anchovies, marinated herring, lemon mayonnaise, bread – <i>serves 8 people</i>	£24.00 per platter
Charcuterie platter – duck pate, chorizo, honey roast ham, salami, garlic sausage, guerkins and bread - <i>serves 8 people</i>	£24.00 per platter
Asian platter – tandoori chicken skewers, sauté tiger prawns, vegetable spring rolls, prawns crackers, riata and sweet chilli sauce- <i>serves 8 people</i>	£24.00 per platter
Antipasti platter-honey roast ham, chorizo, prawn cocktail, Sicilian olives, cured salmon crostini, mayonnaise, gherkins, & bread basket	£24.00 per platter
Greek crudités platter- carrot, celery sticks, cucumber, sweet red pepper, olives, feta, tzaziki, humous, taramasalate and pita bread- <i>serves 8 people</i>	£20.00 per platter
Sorbet- Champagne or Lemon	£ 1.50 per unit
Rock Oyster	£ 1.50 per oyster
Coffee	£ 2.00 per person
Birthday or celebration cake – <i>serves 8 guests</i>	£25.00
<i>Vanilla or chocolate Victoria sponge garnished with chocolate ganache or fresh fruit and cream</i>	
Liqueurs / after dinners:	
Taylor's Late Bottled Vintage (50ml)	£3.10
Maccallan 10year (25ml)	£3.40
Courvoisier (25ml)	£2.70
Rémy Martin VSOP (25ml)	£4.10
Baileys, Tia Maria, Disaronno	£2.50

BUFFETS

Our buffets selection will be served in our private function room, the Monks Corner, which is suitable for up to 50 guests. We do allocate a few tables for your guests to sit down, however please note that the entire party will not be able to sit down at the same time.





BUFFET AT £12 PER PERSON

Subject to availability

Charcuterie board – honey roast ham, salami, pickles

Asian board – Tandoori chicken skewers, sauté tiger prawns, vegetable spring rolls, sweet chilli sauce

Greek crudités board- carrot, celery sticks, cucumber, sweet red pepper, tzaziki, humous, taramasalate and pita bread

Kalamata olives

Brushetta, tomato, shallot and wild garlic en crouete

Deep friend scampi, tartar sauce

Bread board

Fresh fruit salad

BUFFET AT £18 PER PERSON

Subject to availability

Tomato and shallot brushetta with parmesan

Goujons of haddock, tartar sauce

Poached salmon ballotine with pickled cucumber and lemon crème fraiche

Crispy duck wraps, with hoi sin sauce, cucumber and spring onion

Arachini balls with red pepper and baby mozzarella

Kalamata olives and Bread baskets

Charcuterie board – duck and port parfait, roast beef, chorizo, honey roast ham, salami, pickles

Fish board- smoked salmon, prawn Mary Rose, anchovies

Greek crudités board- carrot, celery sticks, cucumber, sweet red pepper, olives, feta, tzaziki, humous, taramasalate and pita bread-

Bread board

Fresh fruit salad, vanilla panna cotta

