



## CELEBRATE AT THE FARM HOUSE

Thank you very much for considering The Farm House 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 Farm House.

The Farm House is a beautiful Elizabethan house, set in the middle of the Kentish village of West Malling. This Gastro Pub has built a reputation, richly deserved for great food served in a relaxed and friendly atmosphere. Over the years it has served both travellers from afar and the inhabitants of the village and is now a charming pub.

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 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 all day every day, 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 would be delighted to discuss your requirements in person.

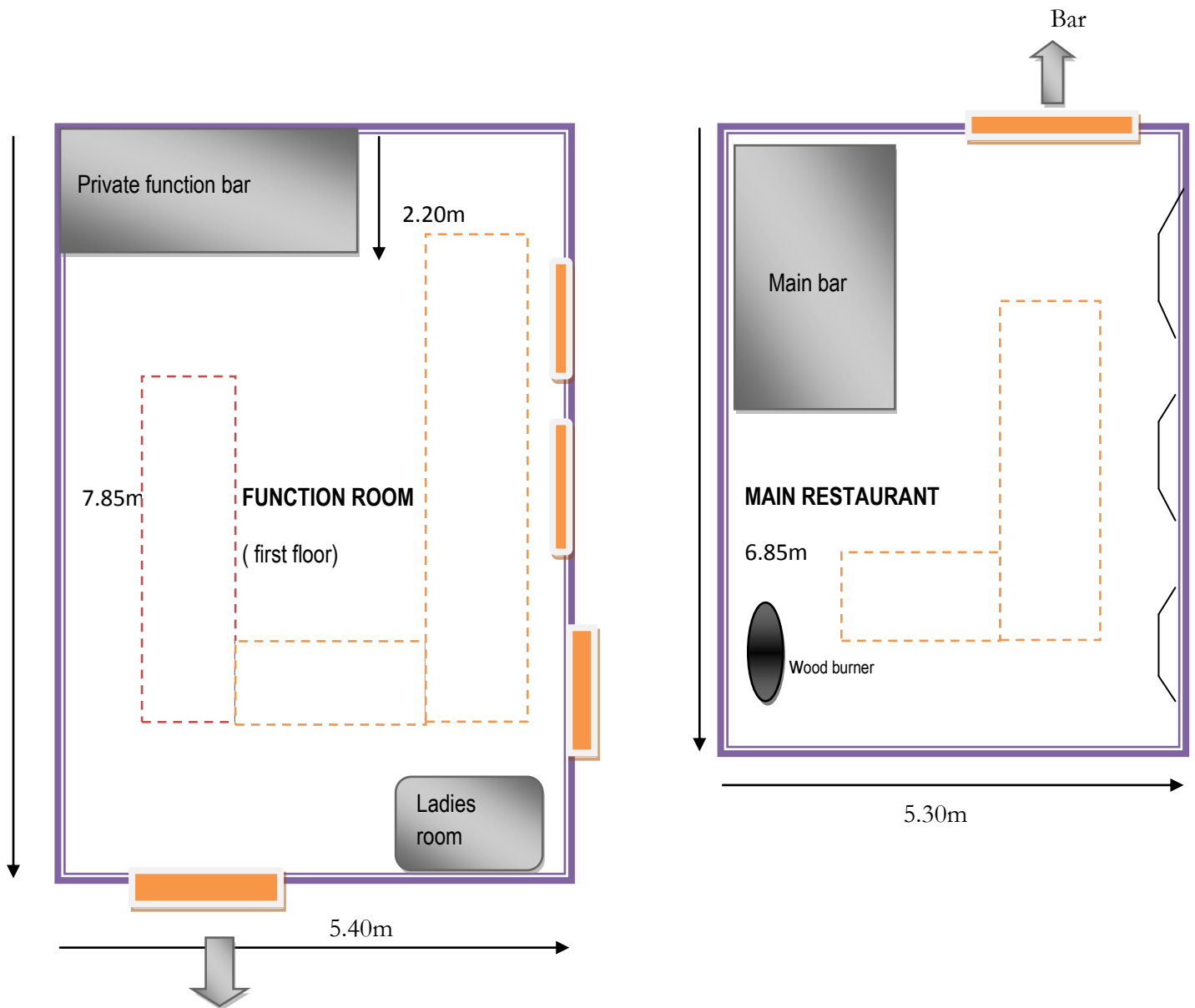
Please do not hesitate to contact me on 07889 885366 or email me at [events@thefarmhouse.biz](mailto:events@thefarmhouse.biz)

Kind regards,

A handwritten signature in black ink that reads 'Aline'. Below the signature is a short horizontal line.

Aline Koehler-Price  
**Events Manager**

## OUR FUNCTION ROOM AND MAIN RESTAURANT



### PRIVATE DINING ROOM CAPACITY

	Function Room	Main restaurant
Two long tables	21+16	n/a
U shape table	35	n/a
L shape table	n/a	22
Square table	n/a	n/a
Individual tables	30	33
Standing(cocktail)	60-80	n/a

Note : our function room is mainly allocated for private parties to allow us to use the restaurant for our individual customers.



## 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

Mini Goats cheese & red onion tartlets (v)

Lamb koftas, mint sauce

Egg and cress croute

Ham hock and apple chutney

Plaice goujons, tartare sauce



## 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.

For parties above 15 guests, we do require you choose 3 starters, 3 main and 3 desserts out of the 6 options.

For parties above 25 guests, we do require you choose 2 starters, 2 main 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.

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. We do required sufficient notice.

**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.**



**MENU AT £20 PER PERSON**

*This menu is available Sunday evening to Thursday*

**STARTERS**

Tomato & red pepper soup, freshly made bread (V)

Tuna Nicoise salad, new potatoes, green beans, quail eggs

Ham hock terrine, homemade piccalilli, toast & mixed leaves

Tomato & mozzarella salad, basil pesto (v)

Smoked mackerel salad, cherry tomatoes, mixed leaves & horseradish dressing

Chicken Risotto, bacon, peas, mint & truffle oil

**MAIN COURSES**

Confit pork belly, bean cassoulet, new potatoes, savoy cabbage & rosemary jus

Roast Haddock fillet, colcannon potatoes, red wine jus

Baked salmon fillet, crushed new potato, roasted cherry tomato, spinach & hollandaise sauce

Dublin pie, prime beef, mushrooms, Guinness gravy, new potatoes, seasonal vegetables

Roast vegetables tagliatelli, plum tomato sauce & parmesan shavings (V)

Stuffed chicken leg, Parma ham, sauté potatoes, baby leeks, truffle jus

**DESSERTS**

Vanilla crème brulee, short bread biscuits

Apple & raspberry crumble, homemade custard

Sticky toffee pudding, vanilla ice-cream

Banoffee pie, crème Chantilly

Chocolate brownie, honeycomb ice-cream

Selection of ice-cream, gavotte biscuits



**MENU AT £25 PER PERSON**

*This menu is available all week*

**STARTERS**

Broad bean & minted pea soup, freshly made bread

Goat's cheese & red onion tart, dressed mixed leaves (V)

Oak smoked salmon, potatoes blinis, caper berries & lemon dressing

Spiced boned quail, tomato, red onion & cucumber salad, Tamarind dressing

Chicken liver parfait, toast, chutney & dressed leaves

Prawn cocktail, crisp lettuce, Marie rose sauce

**MAIN COURSES**

Crispy duck, water chestnuts, spring greens, anise jus

Pan roasted skate wing, fondant potato, spinach, caper & tomato sauce

Pan fried fillet of barramundi, olive oil mash, sage fritters, sauce vierge

Roast Poussin, honey & cardamom glaze, herb cous cous, green beans

Open lasagna of roast peppers & courgette, eggplant caviar, tomato coulis (V)

Seared calves liver, crispy pancetta, sage, onion jus

**DESSERTS**

Sticky toffee pudding, honey and ginger ice cream, caramel sauce

Homemade Sherry trifle

Classic lemon tart, crème Chantilly

Chocolate brownie, honey comb ice-cream

Strawberry cheesecake

Selection of ice cream and sorbet, brandy basket, red berry coulis



**MENU AT £30 PER PERSON**

*This menu is available all week*

**STARTERS**

Crispy duck, spring onion, cucumber & watermelon, sesame oil & sakura cress

Pea & lettuce soup, herb oil, freshly made bread (v)

Chicken & leek terrine, mixed leaves, shallot vinaigrette, toast

Fricassee of Jerusalem artichoke, red onions & mushrooms, truffle oil

Scallop & vegetable roulade, lemon dressing

Cornish crab, avocado & apple salad, watercress, chive crème fraiche

**MAIN COURSES**

Medallions of beef, Rosti potato, spinach, wild mushrooms & truffle jus

Roast lamb rump, sauté potato, olive, tomato & broad bean, port jus

Pan fried fillet of seabass, crayfish risotto, vine cherry tomatoes & lemon ginger sauce

Roast monkfish tail, Lyonnais potatoes, mussel & chorizo broth

Homemade gnocchi, roast zucchini, aubergine puree, red pepper coulis (V)

Duck Margret, wilted greens, Delmonico potatoes, prune jus

**DESSERTS**

Chocolaté marquise, orange sorbet

Lemon & lime cheesecake

Passion fruit & vanilla parfait, pineapple compote

Cherry clafoutis, homemade custard

Selection of ice cream and sorbet, brandy basket, red berry coulis

Selection of British cheeses: Montgomery cheddar, Somerset Capricorn goat's cheese, blue Stilton Cropwell Bishop, Somerset brie, chutney, grapes & biscuits



## PACKAGES

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

### **Package 1**                      **£30 per person**

*Available Sunday evening to Thursday all day*

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

Menu up to the value of £20

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

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 petits fours



## ADD ONS...

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

Glass of Chapel Down Brut, Tenterden, Kent	£ 5.90	per glass
Kir white wine	£ 3.95	per glass
Kir royale	£ 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
Sicilian Olives	£2.50	per bowl
Fish board- smoked mackerel, smoked salmon, mixed seafood, cold water prawns, mayonnaise, lemon & bread – <i>serves 8 people</i>	£24	per platter
Charcuterie board-coarse pork pate, chorizo, Parma ham, garlic sausage, gherkins & bread - <i>serves 8 people</i>	£24	per platter
Sicilian antipasti board, bresaola, coppa salami, prosciutto crudo, marinated aubergine, globe artichoke, sun-dried tomatoes, Sicilian olives, bread	£24	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	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	
Liqueurs:		
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		

## BUFFETS

Our buffets selection will be served in our private function room, 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