



CELEBRATE AT THE GREAT HOUSE

Thank you very much for considering The Great 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 Great House.

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. A traditional lynch gate and an herb garden just add to its charm. The Mediterranean style stone terrace is the ideal place to enjoy summer evenings.

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 English cuisine and regional French brasserie style cuisine as well as local seasonal game, sourced from local suppliers whenever possible, to support the local farming community.

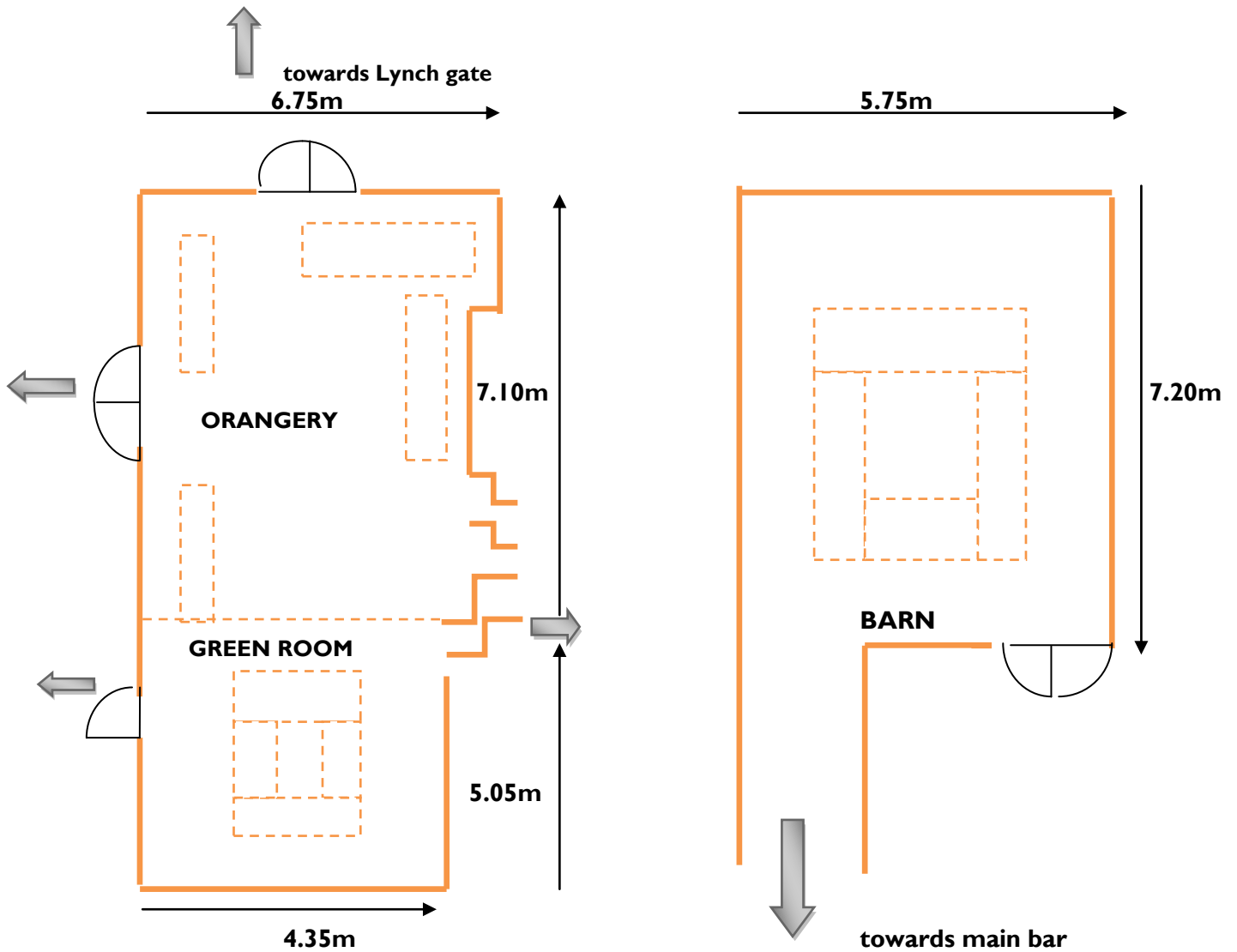
I have enclosed for you information, copies of our current menus, packages and supplements available to you. Should you wish a more tailor made event, I would be delighted to discuss your requirements in person.

Please do not hesitate to contact me on 07889 885366 or at events@thegreathouse.net

Kind regards,

Aline Koehler-Price
Events Manager

THE ORANGERY, THE GREEN ROOM & THE BARN



PRIVATE DINING ROOMS CAPACITY

	Orangery	Green	Orangery+ Green	Barn
Two long tables	10+14	10+10		14+14
U shape table	n/a	14		30
L shape table	21	12		20
Square table	n/a	16		20
Individual tables	39	18		38
Wedding breakfast	39	20		40
Standing(cocktail/buffet)	n/a	30(drinks only)	60	70

MENU AT £22 PER PERSON

Please select 3 starters, 3 mains, 3 desserts from the choices below

STARTERS

Soup of the day, freshly made bread (V)

Marbled landrace bread pork terrine, onion marmalade & mixed leaves

Creamed crayfish salad, cherry tomatoes, mixed leaves & dill dressing

Escabeche of sea trout, saffron and coriander broth

Smoked free range chicken breast, pear & peach chutney, mixed leaves

Baby spinach, artichoke & mozzarella salad, pesto dressing

MAIN COURSES

Confit pork belly, fine beans, mash potatoes, carrot puree and rosemary jus

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

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

Slow cooked local lamb shanks, mash potatoes, glazed root vegetables, and minted jus

Baked cod fillet, tomato couscous, broccoli & Madeira butter sauce

Wild mushroom and tarragon tart, dressed leaves and basil oil

DESSERTS

Crème brulee of the day, short bread biscuit

Apple and berries crumble custard

Baileys chocolate parfait, dark cherry sauce

Raspberry & yogurt panna cotta, raspberry sorbet

Chocolate brownie, vanilla bean ice cream

Black currant tart, cassis sorbet

MENU AT £26 PER PERSON

Please select 3 starters, 3 mains, 3 desserts from the choices below

STARTERS

Soup of the day, freshly made bread (V)

Warm oak smoked salmon, potato blinis, caper berries & lemon dressing

Chicken and Woodland mushroom terrine, fruit chutney & dressed leaves

Salmon fish cake, tomato and mango salsa

Crispy duck leg salad, plum sauce

Portobello mushroom, goat cheese & roast bell pepper

MAIN COURSES

Lamb rump, boulangere potatoes, French beans, braised red cabbage & roast garlic jus

Kentish Pork fillet, dauphinoise potatoes, creamed Savoy cabbage, carrot puree & honey jus

Pan fried fillet of barramundi, herbs tagliatelle, baby vegetables & beetroot oil

Pan fries fillet of black bream, scones potatoes, spinach, turn vegetables and lemongrass sauce

Mediterranean vegetable mille feuille, goats cheese and tomato coulis (V)

Homemade vegetables spring roll, egg noodle & sweet chilli sauce

DESSERTS

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

French lemon tart, lemon sorbet

Assiette of ice cream and sorbet, Brandy basket, red berry coulis

Strawberry and cassis parfait, red berry sauce

Crème brulee of the day, short bread biscuit

Dark chocolate pudding, white chocolate ice cream

MENU AT £30 PER PERSON

Please select 3 starters, 3 mains, 3 desserts from the choices below

STARTERS

- Soup of the day, homemade crusty bread
- Smoked breast of duck, ginger poached pear, mixed leaves
- Duck & Port parfait, red onion chutney, mixed leaves
- Salmon tartar, potato blinis, lime crème fraiche dressing
- Lobster & Cognac terrine, capers berry, toasted brioche & crème fraiche
- Goats cheese & roast vegetables terrine, green salad

MAIN COURSES

- Sussex beef medallions, rosti potato, spinach, carrot puree & truffle jus
- Roasted highland rack of lamb, minted Kentish new potatoes, aubergine caviar & balsamic jus
- Pan fried fillet of sea bass, crayfish risotto, cherry tomato on vine and lemon ginger foam
- Baked cod fillet, homemade noodles, sautéed broad beans & fresh peas, chervil butter sauce
- Roasted vegetables & saffron risotto, parmesan crisps, dressed leaves & parsley oil (V)
- Wild Mushroom in pastry bag, tarragon cream sauce, baby spinach salad (V)

DESSERTS

- Chocolate marquise, chocolate & orange sorbet
- Passion fruit & manilla parfait, pineapple compote
- Chocolate tart, white chocolate ice cream
- Crème brulee of the day, short bread biscuit
- Vanilla & ginger parfait, red berry compote
- Selection of British cheeses: Montgomery cheddar, Somerset goat's cheese, blue Stilton Cropwell Bishop, Somerset brie, chutney, grapes & biscuits

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 15 guests to be pre ordered a week in advance.

For parties above 15 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.

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. Please note that our menus are subject to changes with the season.

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 £32 per person

One arrival drink per person from a choice of Pimm's, Bucks Fizz or soft drink
Menu up to the value of £22 – *see our private dining menu*
Half bottle of wine per person- *El Muro Macabeo/El Muro Tempranillo-Garnacha, Carinena, Spain*
Tea and coffee

Package 2 £40 per person

A glass of Chapel Down Brut, sparkling wine from Tenterden, Kent
Menu up to the value of £26 - *see our private dining menu*
Half bottle of wine per person- *El Muro Macabeo/El Muro Tempranillo-Garnacha, Carinena, Spain*
Tea and coffee served with a selection of homemade petit fours

Package 3 £45 per person

A glass of Chapel Down Brut, sparkling wine from Tenterden, Kent
Menu up to the value of £26 - *see our private dining menu*
Half a bottle of wine per person – *De Neuville Cabernet Sauvignon, De Neuville Chardonnay Vin de Pays Valle De Loire - France*
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	£ 5.90	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, serves three guests	£ 1.95	per basket
Kalamata Olives	£ 2.50	per bowl

Fish platter- cured salmon, crayfish & prawn cocktail, anchovies, marinated Herring, lemon mayonnaise, bread – serves 8 people £24.00 per platter

Sicilian antipasti board – coppa salami, bresaola, golosetto sausage, marinated globe artichoke, grilled aubergine, sun-dried tomatoes, olives & bread £24.00 per platter

Sorbet- Champagne or Lemon	£ 1.50	per unit
Rock Oyster –within season-	£ 1.50	per oyster
Coffee	£ 2.00	per person
Birthday or celebration cake – serves 8 guests	£25.00	
<i>Vanilla or chocolate Victoria sponge garnished with chocolate ganache or fresh fruit and cream</i>		

BUFFETS & CANAPES

Our buffets selection will be served in our private function room, the Barn, which is suitable for up to a maximum of 80 guests standing. 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.

Something to start, our selection of mouthwatering canapés...

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

Breaded button mushrooms- garlic mayonnaise
Foie gras pâté en croûte
Roast vegetables tartlets
Salmon, crème fraîche, blinis
Vegetables samosa, sweet chilli sauce
Salmon mousse en croûte
Chipolatas & mash
Cheddar and grapes skewer
Salmon, parmesan & rocket pastry bites
Feta, olives & bell peppers pastry bites
Salami & olives en croute

BUFFET AT £14 PER PERSON

Soup of the day (V)

Tomato and mozzarella salad

Mixed leaves salad

Chorizo, tomato & mayonnaise baguette

Cheddar, fruit chutney ciabatta

Tuna mayonnaise on brown bread

Breaded mushrooms with garlic mayonnaise

Vegetables samosa, sweet chilli sauce

Cod goujons, tartar sauce

Chicken wings on fire

BUFFET AT £18 PER PERSON

Soup of the day (V)

Tomato and mozzarella salad

Mixed leaves salad

Chorizo, tomato & mayonnaise baguette

Cheddar, fruit chutney ciabatta

Tuna mayonnaise on brown bread

Breaded mushrooms with garlic mayonnaise

Vegetables samosa, sweet chilli sauce

Cod goujons, tartar sauce

Chicken wings on fire

Apple & cinnamon crumble

Mini crème brulee