



## **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 advice 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, sourcing from 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 at [events@thegreathouse.net](mailto:events@thegreathouse.net)

Kind regards,

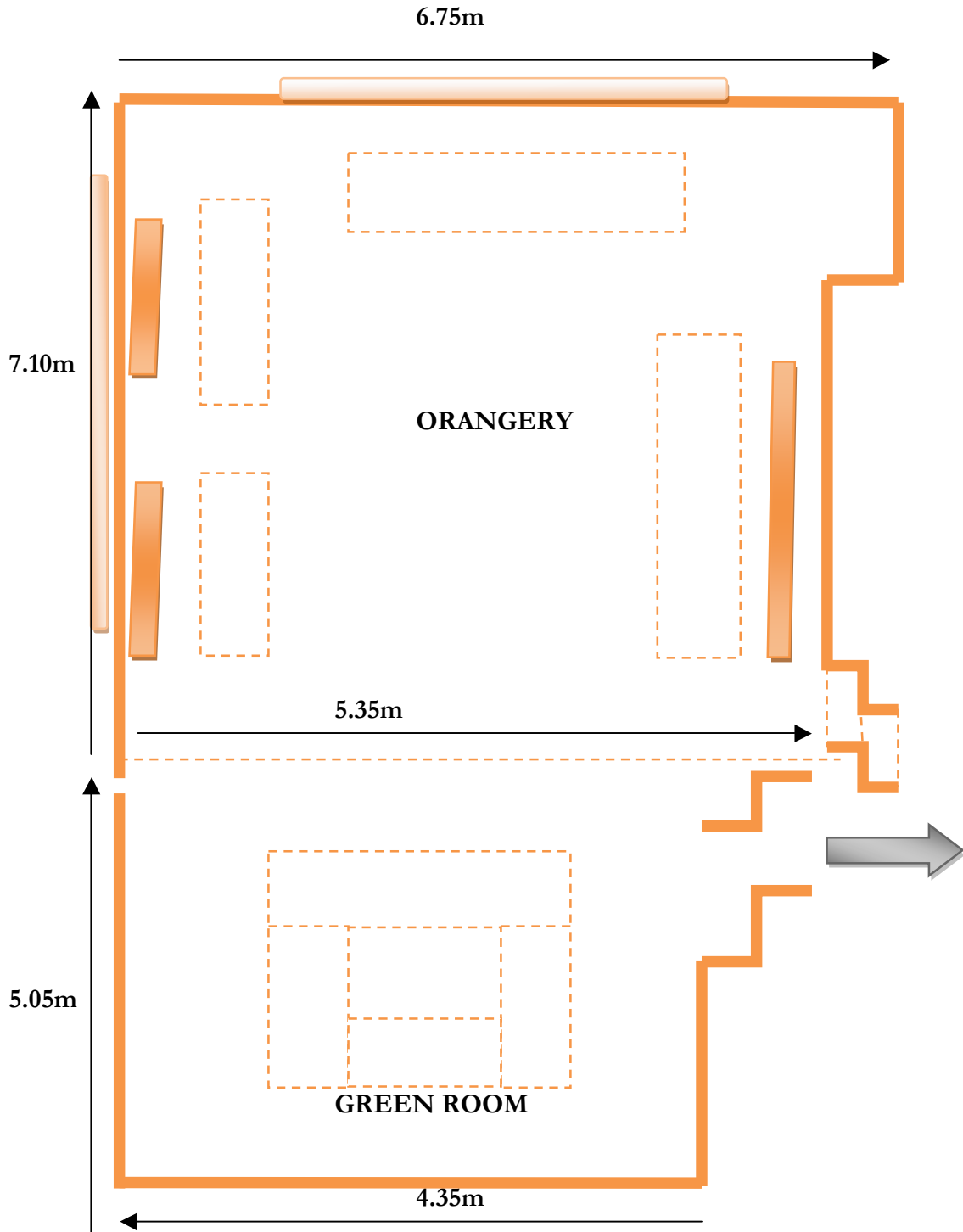
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Aline Koehler-Price  
**Events Manager**

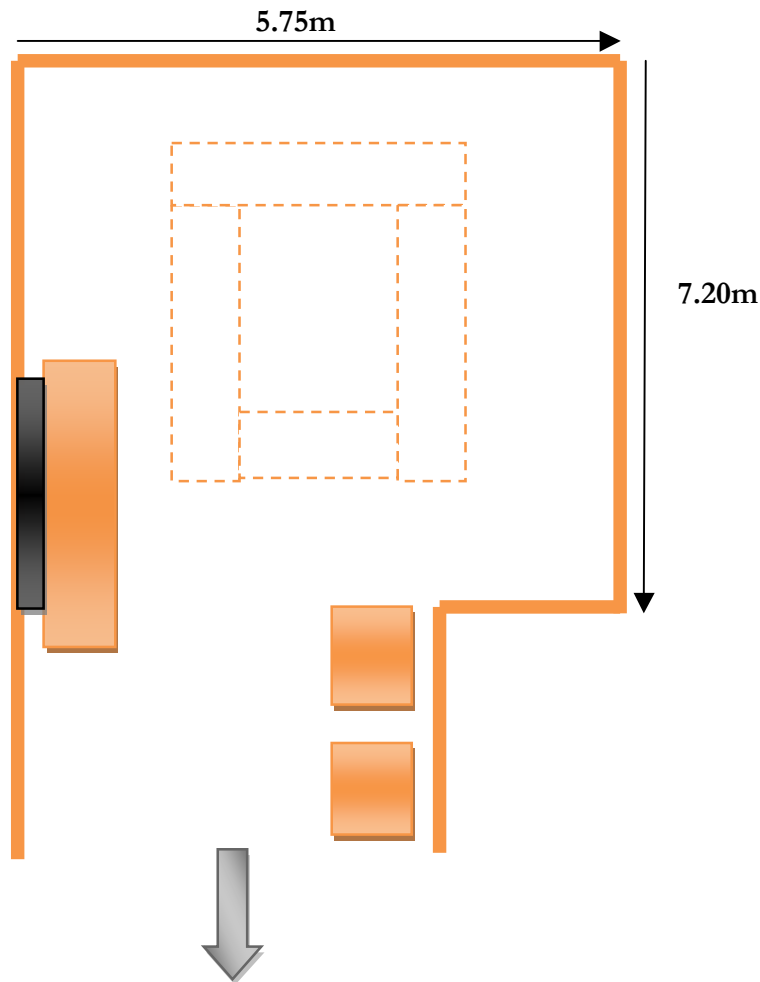
## THE ORANGERY AND THE GREEN ROOM



Towards Lynch Gate/ Herb garden



## 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



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

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

Breaded bottom mushrooms- garlic mayo

Foie gras pate en crouton

Roast vegetables tartlets

Salmon and crème fraiche on blinis

Vegetables samosa – sweet chilli sauce

Salmon mousse on crouton

Chipolatas & mash

Goat cheese & asparagus

Cheddar and grapes skewer

Tuna mayo on toast

Salmon, parmesan & rocket pastry bites

Feta, olives & bell peppers pastry bites

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.

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.

**Lunchtime special: choose 2 courses from the £22 menu below for just £15 per person, available Monday to Friday, 12pm till 3pm.**

**For parties of 10 people and above.**



**MENU AT £22 PER PERSON**

*This menu is available Sunday evening to Thursday evening*

**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 rhubarb 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**

*This menu is available all week*

**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**

Roast saddle of lamb, boulangere potatoes, French beans, braised red cabbage & roast garlic jus

Kentish Pork fillet, dauphinoise potatoes, creamed savoy, 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

Asiette 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**

*This menu is available all week*

**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 dressing, 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



## 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**

*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 £22 – *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 £26 - *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

### **Package 3**                      **£45**

*Available all week*

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 – *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, <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
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Charcuterie platter – duck pate, chorizo, honey roast ham, salami, garlic sausage, guerkins and bread - <i>serves 8 people</i>	£24.00 per platter
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Antipasti platter- Honey roast ham, chorizo, prawn cocktail, Sicilian olives, cured salmon crostini, mayonnaise, gherkins, & bread basket	£24.00 per platter
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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
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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 – <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 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.



**BUFFET AT £14 PER PERSON**

*Subject to availability*

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**

*Subject to availability*

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

