



## 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, sourcing from local suppliers whenever possible to support the local farming community.

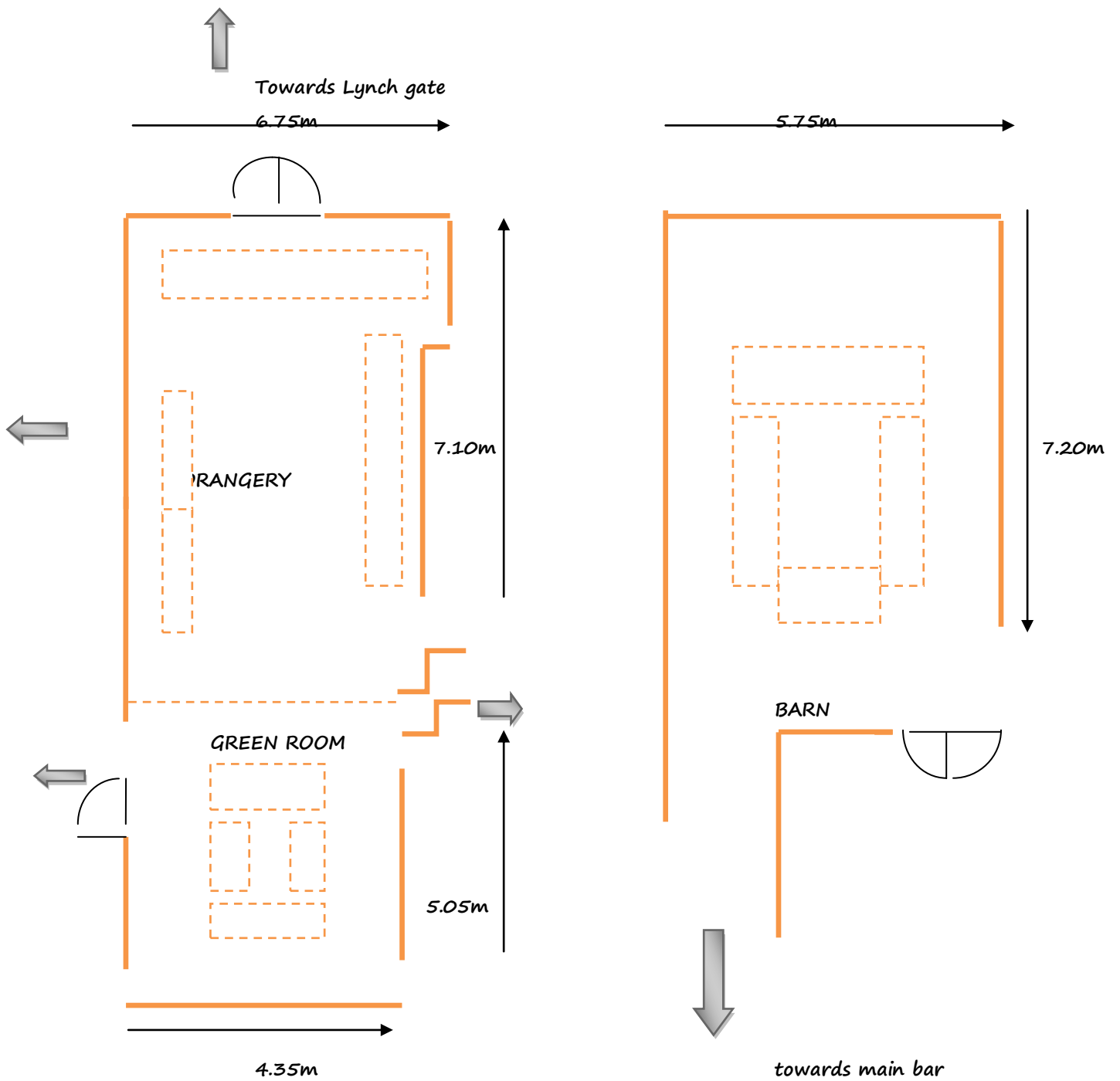
We have enclosed for you information copies of our current menus, packages and supplements available to you. Should you wish a more tailor made event, I would be delighted to discuss your requirements in person.

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

Kind regards,

Aline Koehler-Price  
Events Manager

# THE ORANGERY, THE GREEN ROOM & THE BARN



## DINING ROOMS CAPACITY

	Orangery	Green	O+G	Bar & barn	Barn
Two long tables	10+14	10+6			20+20
U shape table	n/a	14			40
Maximum capacity	40	16	70		40
Square table	n/a	16			20
Standing (cocktail/buffet)	n/a			100	70

**SPRING SUMMER MENUS**

*From 1<sup>st</sup> April till 30<sup>th</sup> September*

**MENU AT £22**

*This menu is not available on Saturday evenings*

**Starters**

*Seasonal soup, freshly baked bread (v)*  
*Smoked corn fed chicken salad, sun blushed tomato dressing*  
*San Daniele ham & melon, Parmesan & rocket salad*  
*Smoked haddock fish cake, crème fraiche remoulade*  
*Pan fried mackerel fillet, warm potato salad, fried onion rings*  
*Bocconcini salad, mozzarella, fresh oregano, olive oil & balsamic dressing (v)*

**Mains**

*Gloucester old spot pork tenderloin, vanilla apple mash, fine beans, Calvados cream sauce*  
*Loch Duart salmon fillet, crushed potatoes, artichoke barigoule*  
*Corn fed chicken supreme, dauphinoise potato, braised leeks & thyme jus*  
*Hake, parsley potato, pea & broad bean velouté*  
*Seasonal risotto, Parmesan crackling, leaves (v)*  
*Grilled polenta, red pepper & courgette fricassée, tomato coulis (v)*

**Puddings**

*Seasonal crème brûlée, shortbread biscuit*  
*Seasonal crumble, custard*  
*Vanilla cheese cake, fruit coulis*  
*Chocolate tart, crème fraiche*  
*Eton mess*  
*Selection of Callestick Farm ice cream & sorbet, brandy basket*

*Please select 3 starters, 3 mains, 3 desserts from the selection above for your guests to pre order from*

*We do require individual pre orders 2 weeks in advance*

**SPRING SUMMER MENUS**  
*From 1<sup>st</sup> April till 30<sup>th</sup> September*

**MENU AT £25**

**Starters**

*Seasonal soup, freshly baked bread (v)*  
*Ham hock & parsley terrine, toasted bread*  
*Crayfish & avocado salad, caper & lemon dill dressing*  
*Pan fried king prawn, garlic, chilli & fresh coriander*  
*Smoked duck magret, fruit chutney, toast*  
*Feta cheese & water melon salad, mint yogurt dressing (v)*

**Mains**

*Local new season lamb rump, minted new potatoes, ratatouille & mint jus*  
*Guinea fowl supreme, herb risotto cake, leeks pancetta & sage sauce*  
*Sea trout fillet, creamed potatoes, samphire, truffled tarragon veloute*  
*Whole plaice, buttered Kentish potatoes, fine green beans & caper butter sauce*  
*Provencale vegetable gratin & bread (v)*  
*Grilled halloumi salad, mint & orange dressing (v)*

**Puddings**

*Seasonal crème brûlée, short bread biscuit*  
*Seasonal crumble, custard*  
*Vanilla & passion fruit bavarois*  
*Chocolate & mint marquise, berry coulis*  
*Fig pudding, caramel sauce*  
*Selection of Callestick Farm ice cream & sorbet, brandy basket*

*Please select 3 starters, 3 mains, 3 desserts from the selection above for your guests to pre order from*

*We do require individual pre orders 2 weeks in advance*

## SPRING SUMMER MENUS

*From 1<sup>st</sup> April till 30<sup>th</sup> September*

### MENU AT £30

#### Starters

*Seasonal soup, freshly baked bread (V)*  
*Foie gras & Port parfait, Sauterne jelly, brioche*  
*Crispy duck leg salad, red pepper, beans sprouts, spring onion & plum dressing*  
*Seared scallops, mint pea puree, pancetta crisp & lemongrass foam*  
*Timbale of crayfish & salmon, tomato jelly*  
*English asparagus, poach egg & hollandaise sauce (V) (May only)*

#### Mains

*28 day matured rib eye steak (8oz, cooked medium), chips, Portobello mushroom & cherry tomato*  
*Duck Magret, Sicilian potato, fine beans, Sherry & thyme jus*  
*Globe artichoke & tomato linguini, saffron emulsion (V)*  
*Whole lemon sole, Kentish new potatoes, baby vegetables & lemon butter sauce*  
*South coast halibut fillet, saffron risotto, spinach, lime & coriander butter*  
*Goat cheese & grill vegetables mille feuille, tomato coulis (V)*

#### Puddings

*Strawberry & vanilla tart, Chantilly cream*  
*Seasonal crème brûlée, short bread biscuit*  
*Caramelised French lemon tart, lemon sorbet*  
*Chocolate fondant, white chocolate ice cream*  
*Limoncello & raspberry semifreddo*  
*Selection of British & continental cheese, quince jelly, grapes & savoury biscuits*

*Please select 3 starters, 3 mains, 3 desserts from the selection above for your guests to pre order from*

*We do require individual pre orders 2 weeks in advance*

**AUTUMN WINTER MENUS**  
*From 1<sup>st</sup> October till 31<sup>st</sup> March*

**MENU AT £22**

*This menu is not available on Saturday evenings*

**Starters**

*Seasonal soup, freshly baked bread (v)*  
*Chicken liver parfait, red onion marmalade, toasted brioche*  
*Pancetta bubble & squeak, hen poached egg, Hollandaise sauce*  
*Beetroot, apple & celery salad, almonds, honey & mustard dressing (v)*  
*Oak smoked salmon, potato blinis, caper berry & lemon crème fraiche*  
*Smoked haddock bake, crusty bread*

**Mains**

*Gloucester old spot pork belly, vanilla mash, confit apple & smoked garlic jus*  
*Corn fed chicken, potato & celeriac gratin, braised baby leek, thyme veloute*  
*Wild rabbit & Cyder stew, mash potato, carrots*  
*Herb crusted baked hake, Kentish potatoes, spinach, saffron butter sauce*  
*Herb gnocchi, spinach & wild mushroom, parmesan, rocket (V)*  
*Loch Duart Salmon steak, olive mash, curly kale, caper butter sauce*

**Puddings**

*Seasonal crumble, custard*  
*Sticky toffee pudding, caramel sauce, ginger ice cream*  
*Chocolate tart, white chocolate ice cream*  
*Seasonal crème brûlée, short bread biscuit*  
*Knickerbocker glory*  
*Selection of Callestick Farm ice cream & sorbet, brandy basket*

*Please select 3 starters, 3 mains, 3 desserts from the selection above for your guests to pre order from*

*We do require individual pre orders 2 weeks in advance*

**AUTUMN WINTER MENUS**  
*From 1<sup>st</sup> October till 31<sup>st</sup> March*

**MENU AT £25 PER PERSON**

**Starters**

*Seasonal soup, freshly baked bread (v)*  
*Potted duck, pickled vegetables, toast*  
*Bedgebury forest game terrine, venison, pigeon, pheasant, five spice chutney*  
*Smoked haddock & chorizo fish cake, hollandaise sauce*  
*Hot smoked salmon, beetroot Carpaccio, horseradish crème fraiche*  
*Oven baked 5oz camembert, red onion marmalade, mixed leaves, toasted ciabatta (v)*

**Mains**

*Slow cooked local lamb shanks, sweet potato mash, fine beans, mint jus*  
*South coast whole plaice, Charlotte potatoes, broccoli, coriander & pine nuts*  
*Gilt head bream fillet, saffron potatoes, red chard, beurre blanc*  
*Whole roasted partridge, pancetta, Brussels sprout gratin, game chips, juniper berry jus*  
*Duck magret, Dauphinoise potatoes, chicory, red berry jus*  
*Lentil & spinach gratin, crusty bread (v)*

**Puddings**

*Seasonal crème brûlée, short bread biscuit*  
*Chocolate brownie, white chocolate ice cream*  
*Grilled goat's cheese, lambs lettuce*  
*Forest fruit parfait, nougatine crunch, dark cherry sauce*  
*Treacle tart, clotted cream*  
*Selection of Callestick Farm ice cream & sorbet, brandy basket*

*Please select 3 starters, 3 mains, 3 desserts from the selection above for your guests to pre order from*

*We do require individual pre orders 2 weeks in advance*

**AUTUMN WINTER MENUS**  
*From 1<sup>st</sup> October till 31<sup>st</sup> March*

**MENU AT £30 PER PERSON**

**Starters**

*Seasonal soup, freshly baked bread (V)*  
*Duck liver on toast, creamed Whisky sauce*  
*Smoked venison Carpaccio, celeriac remoulade*  
*Seared scallops, butternut squash puree, crispy pancetta, chilli oil*  
*Pan fried sea bass fillet, white crab meat & brown crab mayonnaise*  
*Mulled fig & mascarpone tart (V)*

**Mains**

*28 day matured rib eye steak (8oz, cooked medium) chips, mushroom & watercress salad*  
*Herb crusted rack of lamb, celeriac & goats cheese dauphinoise red cabbage, smoked garlic jus*  
*Venison Wellington, fondant potatoes, braised red cabbage, red currant sauce*  
*Whole lemon sole, saffron potato, braised baby vegetables, crayfish butter sauce*  
*Wild mushroom ravioli, chestnut sauce, red chard salad (V)*  
*South coast halibut fillet, chorizo mash, wilted green, prawns butter sauce*

**Puddings**

*Seasonal crème brûlée, shortbread biscuit*  
*Chocolate fondant, pralines ice cream*  
*Plum frangipane, clotted cream ice cream*  
*Caramel cheesecake, honeycomb ice cream*  
*Selection of Callestick Farm ice cream & sorbet, brandy basket*  
*Selection of British & continental cheeses quince jelly, grapes & savoury biscuits*

*Please select 3 starters, 3 mains, 3 desserts from the selection above for your guests to pre order from*

*We do require individual pre orders 2 weeks in advance*



*Sunday roast family gathering or get together, served from 12:00 to 9.30pm, up to 30 guests*  
 Traditional sirloin of English beef, garlic & rosemary infused leg of Salt Marsh lamb, English loin of pork & crackling,  
 Roast potatoes, Yorkshire pudding & vegetables... Oh, and lashings of gravy!!!  
**3 course set lunch at £22per person, our selection of starters and dessert will vary depending on the season.**

## PACKAGES

### Package 1                      £39 per person

*A glass of Prosecco Brut - Borgo del Col Alto, Italy NV*

*Menu up to the value of £25*

*Crusan Colombard carafe. 375 ml per person*

*Selection of Dammann Tea and Illy coffees*

### Package 2                      £47 per person

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

*Menu up to the value of £30*

*Half a bottle of wine per person – la Vigneau sauvignon blanc or chardonnay/ la Vigneau merlot – Languedoc, France or la Playa cabernet sauvignon, Chile*

*Selection of Dammann Tea and Illy coffees*

***Our packages are flexible and adaptable to your requirements***

## ADDS ON...

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

<i>Cocktail reception drinks</i>	<i>from</i>	<i>£6.95</i>	<i>per person</i>
<i>Glass of Chapel Down Brut, Tenterden, Kent</i>		<i>£ 6.50</i>	<i>per glass</i>
<i>Kir white wine</i>		<i>£ 4.50</i>	<i>per glass</i>
<i>Kir Royal</i>		<i>£ 7.50</i>	<i>per glass</i>
<i>Belu, sparkling &amp; Still 750ml</i>		<i>£3.20</i>	<i>per bottle</i>
<i>A selection of 3 canapés per person</i>		<i>£ 3.25</i>	<i>per person</i>
<i>Bread basket, serves three guests</i>		<i>£ 2.60</i>	<i>per basket</i>
<i>Sicilian olives</i>		<i>£ 3.50</i>	<i>per bowl</i>
<i>Sorbet- Selection of flavours</i>		<i>£ 1.70</i>	<i>per unit</i>
<i>Illy coffee</i>		<i>£ 2.20</i>	<i>per person</i>

## **BUFFETS & CANAPES**

### **Canapés**

*Choose 3 options from our selection below. Guidelines are 3 canapés per person for £3.25*

- Breaded button mushrooms – garlic mayonnaise (v)*
- Vegetables samosa, sweet chilli sauce (v)*
- Chipolatas & mash*
- Smoked salmon with lime crème fraiche*
- Mini goat cheese & red onion tartlets (v)*
- Pork rillettes & apple chutney*
- Roast red pepper, rocket pesto & parmesan crostini (v)*
- Crispy duck & oriental dressing pancake*

### **Party Platter Menu (serves approx. 6 people)**

- ½ Dozen Maldon oysters, shallots & red wine vinegar £8.50*
- Seafood platter, ½ Dozen Maldon oysters, 6 King prawns £16.50*
- Charcuterie board: chorizo, seasonal terrine, salami, Parma ham, garlic sausage, gherkins, homemade bread £32*
- Asian board: Spicy King Prawns, Thai crab cakes, chicken Tandoori skewers, mini poppadum's, pickled ginger, raita & bean sprout & spring onion salad £32*
- Vegetarian board: chargrilled vegetables, hummus, confit garlic, feta stuffed peppers and marinated mozzarella, pitta bread £27*
- Mini fish and chips, mini beef burgers, £32*
- British & continental cheese board, celery, grapes, fruit chutney & savoury biscuits £40*

### **Afternoon tea selection, bookings are necessary**

*available from 2.30pm till 5.30pm, Monday to Saturday, 4pm till 6pm on Sundays*

#### **Cream Teas, £7.50 per person**

*Selection of our finest Dammann Teas or Illy Coffees, Scones, Preserves & clotted cream*

#### **The Great House Afternoon Tea, £13.50 per person**

*Selection of our finest Dammann Teas or Illy Coffees, Scones, Preserves & clotted cream, Selection of house brushetta and fruit cakes*

#### **LeNoble Champagne Afternoon tea, £19.50 per person**

*Afternoon tea with a glass of Champagne Lenoble Brut*

## *Cocktail reception*

### *Vegetarian Selection- £2 each*

*Mini jacket potato, chive crème fraiche (v)*  
*Baby gem & parmesan Caesar (v)*  
*Leek & cheddar tartlet (v)*  
*Goat's cheese parcels, piccalilli (v)*  
*Vegetable spring rolls, plum sauce (v)*  
*Marinated Aubergine & feta bruschetta (v)*

### *Fish Selection- £2.50 each*

*Crayfish cocktail, smoked paprika*  
*Mini smoked haddock fish cake, hollandaise sauce*  
*Mini fish and chips, tartare*  
*Crab and avocado crostini*  
*Smoked salmon gravlax, blinis*  
*Oyster No3, shallot & vinegar (£1.00 Supplement)*

### *Meat Selection- £2.50 each*

*Rillettes of pork & apple compote*  
*Mini beef burger, crostini & relish*  
*Chicken satay kebabs*  
*Yorkshire pudding, rare roast beef & horseradish*  
*Chipolata, grain mustard mash*  
*Beef Carpaccio, pesto & rocket bruschetta*

### *Dessert Selection- £2.50 each*

*Seasonal fruit crumble, custard*  
*Vanilla bean crème brûlée*  
*Chocolate Brownie*  
*Mini fruit Pavlova*  
*Chocolate & orange tarts*  
*Wookey hole Cheddar, fruit chutney, savoury biscuits*

*We do recommend 7 items per person*

## TERMS & CONDITIONS

### **Deposits**

In order to confirm your booking, we do require a deposit of £10 per person for all parties above 15 guests.

Deposits are non-refundable.

Cheques are payable to "the Great House"

### **Pre orders deadline**

All food pre orders for parties are required 10 days in advance. We do recommend we do have a list of individual names with pre orders on the night. Name cards are available on requests

### **Cancellations**

A cancellation fee based on the menu price will apply, should numbers of guests drop on the day. This will be at the General Manager discretion on the day.

Should numbers drop significantly from the number given at initial enquiry, we do reserve the right to move your party to more suitable area in the restaurant.

### **Gratuities**

We do not add service charge on our bills as we leave this part to your discretion on the day

### **Timings**

Should the party arrive after the time of reservation, we reserve the right to serve at a suitable time

