



CELEBRATE AT THE VINEYARD

Thank you very much for considering The Vineyard 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 Vineyard.

Nestled by the historic Lamberhurst vineyards in the rolling Kent countryside, The Vineyard pub and restaurant is a 17th century inn given a completely new lease of life. Refurbished to a high standard,

The Vineyard has a rustic, laid back look created using an eclectic mix of natural materials with sturdy old wood furniture and unique features such as the large bespoke mural - a real link to The Vineyard's surroundings, telling the story of wine-making.

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.

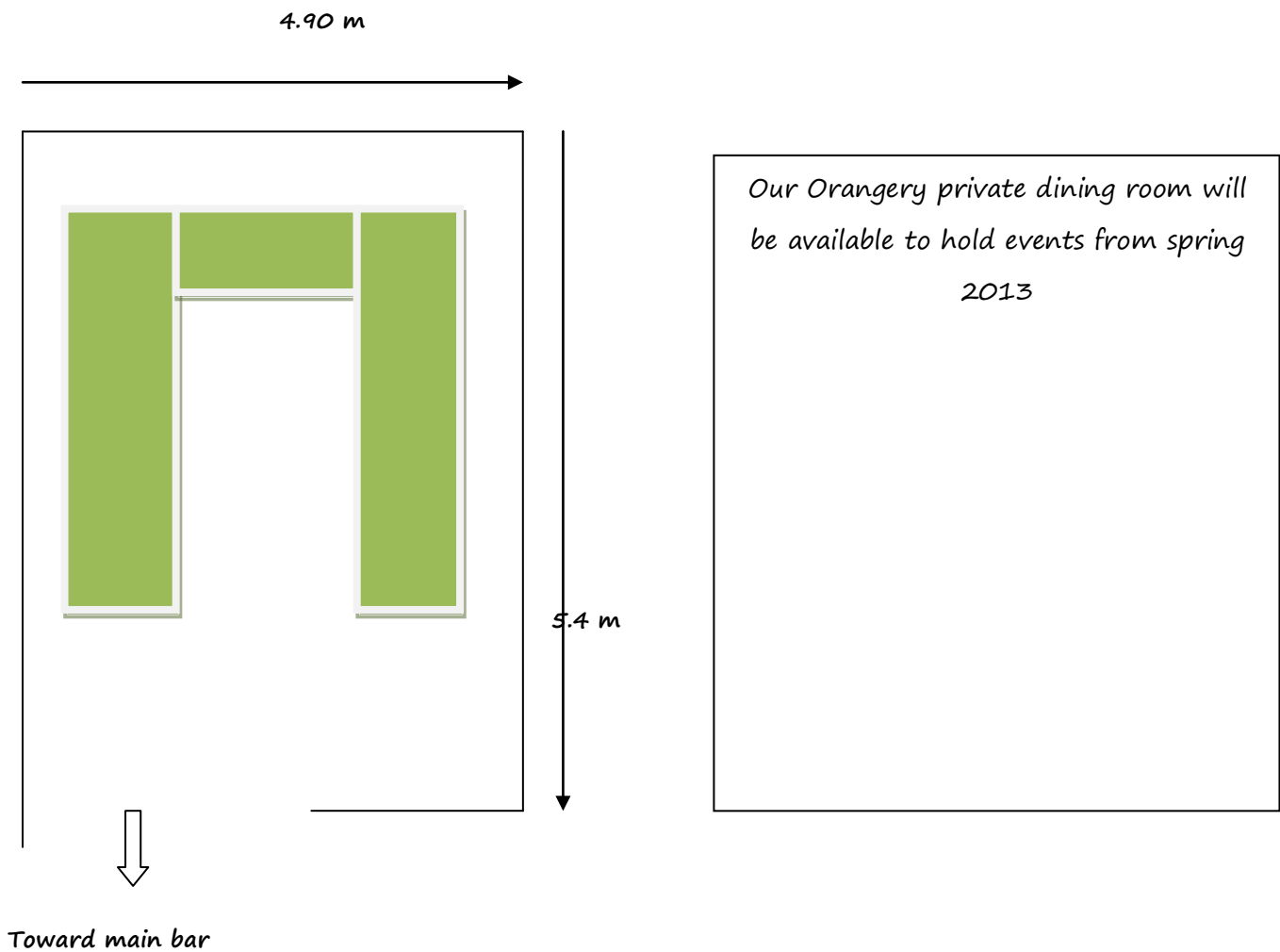
Please do not hesitate to contact me on 07889 885366 or at events@thevineyardlamberhurst.com

Kind regards,

A handwritten signature in black ink that reads 'Aline.' followed by a horizontal line.

Aline Koehler-Price
Events Manager

Room lay out suitable for parties, the Scotney Room & Orangery



ROOMS CAPACITY

	Scotney	orangery
U shape table	34 guest	
L shape table	17 guests	
Rectangle table	14 guests	
Standing(cocktail/buffet)	50 guests	

SPRING SUMMER MENUS
From 1st April till 30th September

MENU AT £22

This menu is not available on Saturday evenings

Starters

Seasonal soup, freshly baked bread (v)
San Daniele 20 month air cured ham, cantaloupe melon
Bocconcini salad, mozzarella, fresh oregano, olive oil, balsamic dressing
Loch Duart salmon fish cake, crème fraiche remoulade
Smoked mackerel pate, lemon butter, crusty bread
Lyonnaise salad, bacon lardons, poached hen egg, Dijon mustard dressing

Mains

Gloucester old spot pork tenderloin, potato & pancetta croquette, Savoy cabbage & rosemary jus
New season lamb navarin, new potatoes, vegetables
Loch Duart salmon fillet, lime & herb risotto, spinach, chive butter sauce
Corn fed chicken supreme, dauphinoise potato, carrots puree, thyme jus
Baked hake fillet, parsley potato, spinach, pea & broad bean velouté
Seasonal risotto, Parmesan crisp, green salad (V)

Puddings

Seasonal crème brûlée, shortbread biscuit
Seasonal crumble, custard
Passion fruit cheese cake, fruit coulis
Chocolate pudding, white chocolate ice cream
Eton mess
Selection of Callestick Farm ice cream & sorbet, brandy basket

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

We do require individual pre orders 2 weeks in advance

SPRING SET SUMMER MENUS
From 1st April till 30th September

MENU AT £25

Starters

Seasonal soup, freshly baked bread (V)
Corn fed chicken liver parfait, red onion compote
Crayfish & avocado salad, caper, lemon dill dressing
Pan fried sardines fillets, grilled artichoke, salsa verde
Smoked duck magret, piccalilli, toast
Feta cheese & water melon salad, mint yogurt dressing (V)

Mains

New season lamb rump, minted new potatoes, fine beans, ratatouille & mint jus
Guinea fowl supreme, olive mash potato, baby vegetables, pancetta & sage sauce
Skate, new potatoes, fine beans, caper butter sauce
Sea bream, potato & spring onion ragout, sauce vierge
English asparagus risotto, Parmesan rocket, basil oil (V) (May only)
Grilled halloumi salad, mint & orange dressing (V)

Puddings

Seasonal crème brûlée, short bread biscuit
Seasonal crumble, custard
Vanilla & passion fruit bavaois
Chocolate brownie, white chocolate ice cream
Selection of Callestick Farm ice cream & sorbet, brandy basket
Knickerbocker glory

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

We do require individual pre orders 2 weeks in advance

SPRING SET SUMMER MENUS
From 1st April till 30th 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
Grilled king prawns, avocado, coriander, tomato salsa
Poach English asparagus, poached hen's egg & hollandaise sauce (V) (May only)

Mains

28 day matured rib eye steak (8oz, cooked medium) chips, mushroom & cherry tomato
Duck Magret, Anna potato, confit carrots, ratatouille, Port wine jus
Vegetables spring roll, egg noodle & sweet chilli sauce (V)
Baked whole lemon sole, Kentish new potato, baby vegetables & lemon butter sauce
Halibut fillet, purple potato, spinach, crayfish ragout
Goat cheese & grill vegetables mille feuille, aged balsamic, tomato coulis (V)

Puddings

Strawberry & vanilla Pavlova, Chantilly cream
Seasonal crème brûlée, short bread biscuit
Caramelised French lemon tart, lemon sorbet
Chocolate fondant, white chocolate ice cream
Vanilla panna cotta, strawberry syrup
Selection of British & continental cheese, quince jelly, grapes & savoury biscuits

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

We do require individual pre orders 2 weeks in advance

AUTUMN WINTER MENUS
From 1st October till 31st March

MENU AT £22

This menu is not available on Saturday evenings

Starters

*Seasonal soup, freshly baked bread (V)
Scotch egg, celeriac remoulade
Chicken liver salad, croutons, Sherry vinegar dressing
Thai fishcake, coriander, pickled ginger salad
Oak smoked salmon, potato blinis, caper berry, lemon crème fraiche
Blue cheese, chicory, grapes, caramelised walnut salad, apple dressing (V)*

Mains

*Gloucester old spot braised ham hock, sage mash, red cabbage, fine beans, grain mustard jus
Mackerel fillet, herb polenta, tomato coulis
Pheasant supreme, woodland mushroom risotto, wilted spinach & rosemary jus
Loch Duart salmon steak, crush new potato, curly kale, meuniere orange sauce
Wild mushroom & tarragon tagliatelle, Parmesan, rocket (V)
Local venison & field mushroom stew, seasonal vegetables*

Puddings

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

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

We do require individual pre orders 2 weeks in advance

AUTUMN WINTER MENUS

From 1st October till 31st March

MENU AT £25 PER PERSON

Starters

Seasonal soup, freshly baked bread (v)
Baked figs, San Daniele Ham, lettuce, berries salad
Bedgebury forest game terrine, venison, pigeon, pheasant, fruit chutney
Pan fried king prawns, chilli, garlic, coriander salad
Smoked salmon, beetroot Carpaccio, horseradish crème fraiche
Oven baked 5oz camembert, red onion marmalade, mixed leaves, toasted ciabatta (v)

Mains

Lamb rump, chorizo lentils, spinach, balsamic jus
Whole roasted partridge, pancetta, Brussels sprout gratin, game chips, juniper berry jus
Whole plaice, olive new potato, green beans, lemongrass sauce
Black bream fillet, lemon & coriander risotto, vegetables, butter sauce
Roast pork fillet, braised chicory, Cyder fondant potatoes, carrot & maple glaze
Spicy winter vegetable tagine, couscous (V)

Puddings

Seasonal crème brûlée, short bread biscuit
Chocolate & pistachio pots, shortbread biscuits
Seasonal crumble, custard
Grilled goats cheese, Lamb's lettuce
Blueberry steamed pudding, lemon sorbet
Selection of Callestick Farm ice cream & sorbet, brandy basket

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

We do require individual pre orders 2 weeks in advance

AUTUMN WINTER MENUS
From 1st October till 31st March

MENU AT £30 PER PERSON

Starters

Seasonal soup, freshly baked bread (V)
Squid, prawns, & crayfish fricassée, crusty bread
Venison & grouse liver terrine, blackcurrant chutney, toast
Seared scallops, chorizo, beetroot & lemon vinaigrette
Lamb sweetbreads, pickled mushroom, toast
Grilled pear & pickled walnut, Wookey hole cheddar on toast (V)

Mains

28 day matured rib eye steak (8oz, cooked medium) chips, mushroom & watercress salad
Rack of lamb, fondant potato, braised red cabbage, fine beans, redcurrant jus
Venison Wellington, carrots dauphinoise, fine beans, celeriac puree, juniper berry jus
South coast sea bass fillet, saffron potato, curly kale, Devon crab veloute
Skate, new potatoes, caper butter sauce
Pumpkin tortellini, sage & chestnut sauce (V)

Puddings

Seasonal crème brûlée, shortbread biscuit
Chocolate fondant, pralines ice cream
Bread & butter pudding, calvados custard
Red berry panacotta, coulis
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 choices above

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 £22 per 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...

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

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)

Crispy duck & oriental dressing pancake

Roast vegetables tartlets (v)

Smoked salmon, crème fraiche, blinis (v)

Chipolatas & mash

Cheddar and chive choux pastries

Scotch Eggs

Prawn cocktail, baby gem & Marie Rose sauce

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 Vineyard 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 fraîche (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

Rilette 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
Wokey 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 Vineyard"

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

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<i>Guest name</i>																				
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