



CELEBRATE AT THE DIRTY HABIT

Thank you very much for considering The Dirty Habit 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 Dirty Habit.

The Dirty Habit is a blend of fascinating history, superb food prepared with passion, served by a truly professional team in comfortable surroundings. The pub has recently undergone extensive renovation and has been completely restored, bringing the building up to modern expectations whilst keeping the period charm and character.

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 traditional English as well as continental specialties using local suppliers whenever possible to support the local farming community.

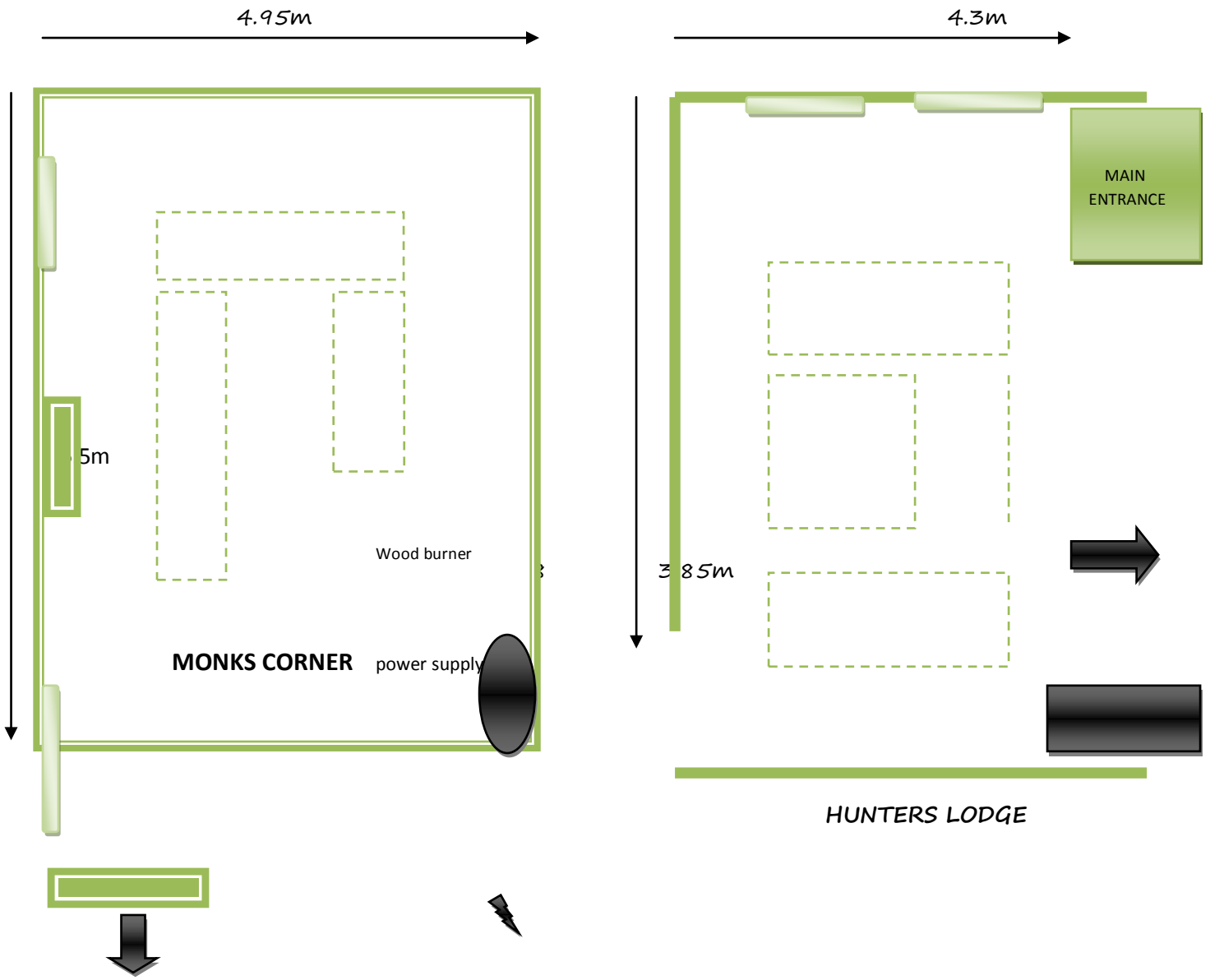
We have enclosed for your information, copies of our current menus, packages and supplements available to you. Should you wish a more tailor made event, I will be delighted to discuss your requirements in person. Please do not hesitate to contact me on 07889 885366 or email at events@thedirtyhabit.net

Kind regards,

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

Aline Koehler-Price
Events Manager

MONKS CORNER & HUNTERS LODGE



PRIVATE DINING ROOMS CAPACITY

	Monks Corner	Hunters Lodge
Two long tables	12+14	12+10
U shape table	30	20
L shape table	16	16
Square table	20 meetings only	n/a
Standing(cocktail/buffet)	20-50	n/a

SPRING SUMMER SET 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)
Bocconcini salad, mozzarella, fresh oregano, olive oil & balsamic dressing
Mackerel pate, mango salsa, Melba toast
Ham hock terrine, piccalilli, mixed leaves & toast
San Daniele 20 month air cured ham, cantaloupe melon
Smoked haddock & scallion fish cake, hollandaise sauce

Mains

Corn fed chicken supreme, buttered new potatoes, vegetables, tarragon sauce
New season lamb navarin, new potatoes, vegetables
Pork tenderloin, caramelised apple, sautéed potato, fine beans, Aspall Cyder sauce
Fish pie, salmon, haddock, king prawns, vegetables
Pan fried bream fillet, citrus couscous, sorrel sauce
Seasonal risotto, Parmesan crisp, green salad (V)

Puddings

Selection of Ice cream or fruit sorbet, Brandy basket,
Seasonal crumble, custard
Dark chocolate tart, Chantilly cream
Seasonal crème brûlée, short bread biscuit
Eton mess
French caramelised lemon tart, lemon sorbet

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 SET MENUS

From 1st April till 30th September

MENU AT £25

Starters

*Seasonal Soup freshly baked bread (V)
Potted shrimps, watercress salad, toast
New potatoes salad, hard-boiled egg salad, radishes, fresh herbs, Sherry vinaigrette
Home smoked duck breast, orange & fennel salad, pomegranate dressing
Corn fed chicken liver parfait, red onion compote
Red mullet escabeche*

Mains

*New season lamb rump, fondant potato, pea & mint purée, rosemary jus
South coast seared sea bass fillet, lavender risotto, lemongrass sauce
Guinea fowl supreme, Dauphinoise potatoes, ratatouille
Loch Duart salmon fillet, crushed Charlotte potato, scallions, lime coriander mayonnaise
Whole plaice, new potatoes, mange tout orange meuniere
Vegetable & chickpea couscous (v)*

Puddings

*Seasonal crème brûlée, shortbread biscuit
Salted chocolate brownie, white chocolate ice cream
Vanilla panna cotta, red berries compote
Selection of Ice cream or fruit sorbet, Brandy basket,
Knickerbocker glory
Seasonal crumble, custard*

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SPRING SUMMER SET MENUS

From 1st April till 30th September

MENU AT £30

Starters

*Seasonal soup, freshly baked bread (V)
Devon dressed crab, remoulade sauce, toast
Pan seared black pearl scallops, ham hock, lemon vinaigrette
English asparagus, poached egg, hollandaise sauce (May only)
Foie gras parfait, Sauterne jelly, toasted brioche
Beef carpaccio, rocket, parmesan, sauce vierge*

Mains

*Herb crusted rack of lamb, minted new potatoes, Savoy cabbage, and roasted garlic jus
Whole lemon sole, chive potatoes, baby vegetables, beurre blanc
28 day matured rib eye steak (cooked medium), chips, mushroom, tomato, red wine jus
Honey glazed duck magret, Anna potato, green beans, rosemary & honey jus
Roast monkfish wrapped in Parma ham, saffron potatoes, pea & broad bean ragout
Artichoke, onion & thyme tart (v)*

Puddings

*Selection of British and continental cheeses, quince jelly, grapes & savoury biscuits
Strawberry & champagne cheese cake
Passion fruit parfait, Kirsch marinated griottines
Selection of Ice cream or fruit sorbet, Brandy basket
Seasonal crème brûlée, shortbread biscuit
Bitter chocolate mousse, orange zest*

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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)
Thai Salmon fishcake, pickled ginger & coriander salad,
Red wine poached pear, watercress & Stilton salad, caramelised walnuts (V)
Bedgebury game terrine, pigeon, partridge, chutney, toast
Herring salad with potatoes & beetroot
Scotch egg, grain mustard mayonnaise*

Mains

*Local venison & field mushroom stew, seasonal vegetables
British hake fillet, lime & beetroot couscous, chives butter sauce
Seasonal risotto, rocket, Parmesan (V)
South coast whole plaice, Charlotte potatoes, broccoli, coriander & pine nuts
Gloucester old spot pork belly, sage mash, braised apple, Aspall Cyder sauce
Corn fed chicken supreme, Dauphinoise potatoes, spinach, wild mushroom sauce*

Puddings

*Selection of Ice cream or fruit sorbet, Brandy basket
Seasonal crumble, custard
Salted chocolate brownie, white chocolate ice cream
Seasonal crème brûlée, short bread biscuit
Roasted figs, mascarpone
Traditional spotted dick & custard*

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AUTUMN WINTER MENUS

From 1st October till 31st March

MENU AT £25

Starters

*Seasonal Soup freshly baked bread (V)
Hot smoked salmon, capers remoulade
Confit seas bass, saffron couscous, frisée salad
Home smoked duck breast, spiced plum jam, pickled beetroot
Baked 5oz Camembert, infused with roasted garlic & rosemary, red onion marmalade & toast (V)
Marinated figs, mozzarella, San Daniele ham, basil dressing*

Mains

*Braised lamb shank, sweet potatoes mash, glazed vegetables, rosemary jus
Duck magret, fondant potato, pak choi, plum & star anise jus
South coast sea bass fillet, dill mash, sweet & sour pumpkin, ginger foam
Haddock Mornay, wilted spinach, baby carrot
Spicy root vegetables & lentil stew
Whole partridge, roast potatoes, braised red cabbages, juniper berry jus*

Puddings

*Seasonal crème brûlée, short bread biscuit
Chocolate & pistachio pots, shortbread biscuits
Selection of Ice cream or fruit sorbet, Brandy basket
Sticky toffee pudding, butterscotch sauce
Tarte Tatin, vanilla ice cream
Red berry bavarois, coulis*

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We do require individual pre orders 2 weeks in advance

AUTUMN WINTER MENUS
From 1st October till 31st March

MENU AT £30

Starters

Seasonal soup, freshly baked bread (v)
Local lamb sweetbread, sherry dressing
Seared black pearl scallops, butternut squash puree, crispy pancetta, chilli oil
Wild rabbit & chanterelle mushroom terrine, honey mustard & carrot salad, toast
Fennel, olive & orange salad, cashew nuts vinaigrette
Spicy king prawns, chilli, garlic, lemon, toasted ciabatta

Mains

Venison Wellington, fondant potatoes, braised red cabbage, red currant sauce
Whole lemon sole, saffron potatoes, fine beans, brown shrimp butter sauce
28 day matured rib eye steak (cooked medium), hand cut chips, mushroom, tomato, red wine
Spicy winter vegetable tagine, couscous, harrissa dressing (v)
Herb crusted rack of lamb, celeriac and goat's cheese Dauphinoise, red cabbage, smoked garlic jus
South coast sea bass fillet, chorizo risotto, spinach, crayfish butter sauce

Puddings

Seasonal crème brûlée, short bread biscuit
Plum frangipane tart, clotted cream ice cream
Dark chocolate fondant, white chocolate ice cream
Caramel Panacotta, caramelised banana
Blueberry steam pudding, lemon sorbet
Selection of British and continental cheeses, quince jelly, grapes & savoury biscuits

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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...

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

*Chicken liver parfait on toast
Roast red pepper, rocket, pesto & Parmesan
Smoked salmon with lime crème fraiche
Scotch Eggs
Thai crab cakes, sweet chili sauce
Chicken skewers, satay sauce
Prawn cocktail, baby gem & Marie Rose sauce
Goat's cheese tartlet & red onion jam (v)
Quail egg mimosa (v)*

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 Dirty Habit 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 peson

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
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. Wedding parties are pre payable a week in advance

Cheques are payable to "the Dirty Habit"

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

