



The Farm House

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Autumn/Winter Get Together

28th September-31st March

Step out of the everyday





Welcome to the Farm House

“Step out of the everyday”

An Elizabethan House situated in the heart of this beautiful old market town, with a warm friendly atmosphere and an extensive menu offering traditional English cuisine as well as continental specialities.

Beautiful 15th-century rag-stone barn.

The Ballroom



The Ballroom can seat maximum 33 guests

Menu 1

Available Monday to Friday, Lunch & Dinner
From 10 guests

2 courses for £20 per person

3 courses for £25 per person

Menu available to order on the day for parties up to 20 guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Soup of the day, crusty bread (v, gf)

Local pigeon breast, bacon & butterbean cassoulet, blackberries (gf)

Heritage beetroot salad, bulgar wheat, fennel, coriander,
pomegranate salsa (vegan, gf)

Mains

Smoked paprika & ginger chicken thigh kebab, mixed leaves, flatbread,
chipotle aioli, skin on fries (gf)

Harvey's battered fish & chips, mushy peas, tartar sauce & lemon
Celeriac, fennel & apple gratin, walnut granola, Autumn salad (vegan, gf)

Desserts

Seasonal crumble, vanilla ice cream

Selection of Callestick Farm dairy ice creams & fruit sorbets (gf)

Seasonal crème brûlée, shortbread biscuit (gf)

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. (gf)- dishes can be made gluten free friendly.

Menu 2

Available Monday to Saturday, Lunch & Dinner
Minimum spend applies for Saturday Evenings
From 10 guests

3 courses for £30 per person

Menu available to order on the day for parties up to 20 guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

Crispy chilli & salt squid, coriander, chipotle aioli (gf)

Chicken Caesar croquette, baby gem, bacon, Caesar dressing (gf)

Wild mushroom & tarragon arancini, truffle mayonnaise, Autumn salad
(gf)

Mains

Kentish venison burger, streaky bacon, celeriac & apple remoulade,
pickled beetroot, salad, chips

King prawn linguine, coriander, garlic, chilli, ginger,
leek, cherry tomato (gf)

Goats curd salad, radicchio, chicory, figs, Kentish cobnuts,
balsamic dressing (v, gf)

Desserts

Blackberry posset, poached blackberries, meringue crumbs (gf)

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream

Chocolate & orange tart, blood orange sorbet

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Menu 3

Available Monday to Saturday, Lunch & Dinner
From 10 guests

3 courses for £40 per person

Pre order required 1 week prior to the event for all guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

Seared king scallops, pork belly, butternut squash puree, Romanesco (gf)

Korean bbq ribs, kimchi, Asian slaw

Grilled red prawns, chimichurri, pineapple & radish salad

Mains

35 day aged 10oz English ribeye, vine tomatoes, flat mushroom, watercress,
chips / fries / sweet potato fries (gf)

Rack of English lamb, gratin Dauphinois, ratatouille, bobby beans, aged
balsamic jus

Rye bay brill fillet, handpicked crab risotto, spinach, mango & coriander salsa

Desserts

Chocolate fondant, Morello cherry ice cream

Pineapple carpaccio, mango sorbet, kiwi & mango salsa, coconut crumb (gf, df)

Selection of English & continental cheeses, grapes, quince jelly, biscuits,
celery

Wookey hole cheddar, Cropwell Bishop blue stilton, Brie de Meaux, Manchego

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Family Traditional Sunday Roast

Available from 3pm
from 10 guests

1 main course £14

2 courses for £19

3 courses for £24

Together boards to share

Charcuterie board - Venison and pistachio salami, Marden pigeon breast, cured lamb salami, pork crackling, figs, Kentish cobnuts, pickled vegetables, apple chutney, crusty bread

Autumn vegetarian platter - Pumpkin hummus, falafel, wild mushroom & truffle arancini, haloumi & orange salad, crudites, toasted seeds, flatbread (v)

Mains

Choose one roast for your whole party

Traditional sirloin of English beef, **leg of lamb** infused with garlic & rosemary, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

Polenta nut roast, roast potatoes, Yorkshire pudding, seasonal
vegetables
& gravy (v)

Desserts

Seasonal crumble, vanilla ice cream

Selection of Callestick Farm dairy ice creams & fruit sorbets (gf)

Seasonal crème brûlée, shortbread biscuit (gf)

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Children's Menu

Starters: Toddlers £1.95/ Children up to 12 years £2.95

Seasonal soup of the day & bread (v)
Beetroot & feta salad (v)
Garlic ciabatta (v)

Mains: Toddlers £3 / Children up to 12 years £5

Burger, melted cheese, salad & chips
Tomato & mozzarella linguine (v)
South Coast fish & chips, mushy peas & tartar sauce
Chicken nuggets, fries, green salad
Sunday roast available every Sunday: Beef, lamb or pork

Desserts: Toddlers £1/Children up to 12 years £3

Selection of Callestick ice cream & sorbet
Cheddar cheese, biscuits, grapes & celery
Coconut chocolate brownie, vanilla ice cream
Seasonal crumble, vanilla ice cream

Cold Drinks

Frobisher's Juice - Orange, Apple, Pineapple, Grapefruit, Cranberry 2.80
Frobisher's Fusion - Apple & Raspberry, Apple & Mango, Orange & Passion Fruit 3
Bottle Green flavoured soft drinks - Elderflower, Raspberry Lemonade, Apple 2.90
Children's Milkshakes - Chocolate, Strawberry, Caramel, Vanilla 2.90

Hot Drinks 1.50

Hot Chocolate
Decaf Babyccino
Hot Milk

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Wines That We Love!

Sparkling

Prosecco Brut Borgo del Col Alto NV 27.00 per bottle
Chapel Down Classic Brut NV 34.90 per bottle
Champagne A.R. Lenoble Brut Intense NV 43.50 per bottle

White

Sauvignon Blanc, Petite Abbaye, 2017 Val de Loire, Central France 21.80 per bottle
Chapel Down Bacchus, 2016/17 Tenterden, England 25.30 per bottle
Château Pajzos Dry Furmint 2016 Hungary 28.90 per bottle

Red

Merlot, La Vigneau, 2017- IGP D'Oc Southern France 21.80 per bottle
Chapel Down Union Red, 2016 Tenterden, England 25.30 per bottle
Reserve Malbec Finca Sopenia 2017 Mendoza, Argentina 36.00 per bottle

Rosé

Bobal Rosado Viento Aliseo 2016 La Mancha/Central Spain 22.70 per bottle
Chapel Down English Rose 2017 Tenterden/England 25.30 per bottle

Drink Packages

Ideal for parties of 20

Package one £190

3 Bottles Prosecco Brut Borgo del Col Alto NV
3 Bottles Sauvignon Blanc Petite Abbaye 2017
3 Bottles Merlot La Vigneau 2017

Package two £270

3 Bottles Chapel Down Classic Brut NV
3 Bottles Picpoul de Pinet Sel et de Sable 2017
3 Bottles Reserve Malbec Finca Sopenia 2017

Informal Package

Available Monday to Saturday

From 10 guests

Served from the bar for £14.95 per person

Includes:

Glass of Prosecco

Wood fired sourdough pizza

Seasonal platters to share

The great Italian three some (v)

Mozzarella, plum tomato sauce, basil

Quattro Stagioni

Italian ham, artichokes, mushrooms, olives, mozzarella,
plum tomato sauce, oregano

Calzone

Salami, sausage, mushroom, onion, mozzarella, plum tomato sauce, oregano

The Italian Job

San Daniele ham, buffalo mozzarella, anchovies, plum tomato sauce, basil

The Top of The Hots

Spicy Nduja, Piri-piri chicken, roquito peppers, mozzarella,
plum tomato sauce, oregano

The Fancy Goat

Goat cheese, butternut squash, fig, pine nuts, garlic, caramelised onion,
balsamic, rocket

Autumn board - Venison & pistachio salami, Marden pigeon breast, cured lamb
salami, Ashmore cheddar,
figs, Kentish cobnuts, pickled vegetables, apple chutney, crusty bread

Autumn vegetarian platter - Pumpkin hummus, falafel, wild mushroom &
truffle arancini, haloumi & orange salad, crudités,
toasted seeds, flatbread (v)

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Buffet menu

Available from 10 guests

Selection to choose from:

Greek platter, hummus, tzatziki & crudités (gf)

Chilli ginger & coriander risotto fritters, lime coconut yogurt (gf, df)

Vegetable spring rolls

Breaded Brie, chutney

Organic quinoa, pineapple & chimichurri (gf,df)

Mini fish & chips

Haddock, dill & caper mini fish cake

Smoked salmon blinis

Salt Chilli squid, soya & lime (gf,df)

Seared king scallops, tomato salsa (gf, df) - sup £1.00

Spicy honey & mustard chipolatas

Baby pork ribs, BBQ sauce (gf)

Korean chicken wings (gf)

Yorkshire pudding, rare roast beef & horseradish (gf)

Mini beef burger (gf)

Selection of scones, clotted cream, preserve

Lemon, lime & orange cake (df)

Chocolate brownie (df)

Macaroons (gf)

Wookey hole Cheddar, fruit chutney, savoury biscuits (gf)

Selection of sandwiches

Choose 7 items for £15

10 items for £18

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Funeral Reception

- Afternoon gatherings-

Our experienced events coordinator is here to help you organise your wake & guide you through the event at a difficult time.

Traditional afternoon teas

Selection of finger sandwiches:

Kentish ham & English mustard, free range egg mayonnaise & watercress, Scottish smoked salmon & lime crème fraiche, cucumber & cream cheese.

Traditional plain & fruit scones, Tiptree jam, Cornish clotted cream, Lemon, lime & orange cake, strawberry tart, chocolate muffin, macaroon

Unlimited tea & coffee

£15.50 per person

Buffet & coffees package

7 Buffet options

Unlimited tea & coffee

£17 per person

10 Buffet options with unlimited tea & coffee

£20 per person

Funeral package

Arrival drink – beer, soft drink, 175 ml wine-

7 Buffet options

Unlimited tea & coffee

£21 per person

10 Buffet options, arrival drink

with unlimited tea & coffee

£23 per person

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Upcoming Events

Gin Masterclass **Thursday 27th September** **from 7pm**

Hosted by Fever Tree-
£25 per person,
including 4 cocktails
Limited space

Comedy Night **Friday 5th October** **From 8pm**

Feat. Russell Hicks, Mark Simmons & Ravi Holy
£10 per person

Game & wine evening **Thursday 1st November**

Reception drinks from 7pm, dinner at 8pm
£55 for 5 course experience
& a glass of wine to pair each course
Hosted by Ellis of Richmond

New Year's Eve **at The Cocktail Shack**

Pulp Fiction Party,
8pm until 2am
£10 entry fee

Elite Pub Club

To keep in touch with our latest offers and events
Sign up to our Elite Pub club via the link below

<https://www.elitepubs.com/the-farm-house/elite-pubs-club>

Enjoy all the benefits for free
Complimentary drink when you join!

Terms & Conditions

1. Terms

All reservations for a large restaurant space, are made upon and are subject to the following Terms & Conditions and no variation thereof will be accepted. Written confirmation and the customer's signature will confirm acceptance of our Terms & Conditions.

2. Payment & Deposits

The Customer shall be required to pay a deposit to The Farm House. The amount of deposit payable and the required date for receipt of the deposit are set out here: On booking a large restaurant booking - £10 per person deposit

3. Confirmation of booking

Bookings will only be regarded as confirmed upon receipt of a deposit payment and acknowledgement from the Customer by signing the T&CS, any changes to booking details must be made in writing and will be of no effect unless acknowledged in writing by The Events Coordinator.

These terms and conditions will apply to all bookings whether or not confirmation has been received.

4. Numbers

Final numbers of the booking must be sent to The Events Coordinator at least 1 week in advance of the booking. The deposit is put towards the final bill, a decrease of expected number of guests doesn't affect the deposit.

5. Cancellation by The Farm House

- The Farm House may cancel a booking without any liability being incurred whatsoever if: The venue is closed down due to events and circumstances beyond the control of The Farm House such as fire, staff dispute or by order of the public authority. The Customer becomes insolvent or enters into liquidation/receivership. The Customer is in breach of any of the terms of this agreement.

6. Cancellation by the Customer

All cancellations by the Customer must be made in writing to The Events Coordinator.

7. Prices

All the prices in the quote are current at the time of going to print and are exclusive of service and other government taxes where appropriate. The VAT is however included in the quoted price. Elite Pubs reserves the right to amend prices to take into account any changes in the rate of VAT or other taxes

8. Menus

Set menus only are available although special dietary needs can be accommodated if arranged in advance. The menus change from season to season. The set menus and the wine list are subject to price changes throughout the year.

9. Possessions

Whilst the Farm House takes every care to ensure the safety of possessions, items are left at your own risk and The Farm House cannot take responsibility for any missing or damaged items.

10. Credit Card detail

A £10 per person deposit will be taken from the card details provided to secure your booking.