



The Farm House

97-99 High St
West Malling
Kent
ME19 6NA
01732 843257

Events Coordinator, Becks
eventsupport@elitepubs.com
07712 265 655

WWW.THEFARMHOUSE.BIZ



Summer Get Together

2nd July-28th September

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)

Ham hock terrine, piccalilli, red mooli & baby gem salad, toast (gf)

Vegan salad, organic quinoa, avocado, pineapple, radish, cashew nuts, ginger & chilli dressing (gf)

Mains

Chicken thigh Souvlaki kebab, salad, pitta bread, pickled chilli, tzatziki, skin on fries (gf)

Harvey's battered fish & chips, mushy peas, tartar sauce & lemon

Vegan Mediterranean gnocchi, courgette, aubergine, red pepper, olives, cherry tomato, capers, pine nuts (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

Mexican chicken tacos, chorizo, corn, black beans, avocado, coriander, chilli, lime crème fraîche (gf)

Grilled squid salad, English parmesan, orange, avocado, citrus dressing (gf)

Barrel age feta, watermelon salad, mint dressing (v, gf)

Mains

Duck magret, pink fir potato, mange tout, baby vegetables, red wine & mango sauce (gf)

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

Orange burattina salad, heritage tomato, oregano, Kalamata olives, rocket, aged balsamic glaze (gf)

Desserts

Knickerbocker glory, clotted cream ice cream, jelly

White chocolate and kiwi mousse, summer berries (gf)

Cherry cheese cake, chocolate soil, Morello cherry ice cream

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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, heritage tomato, oregano, cured San Daniele ham
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 £15.50
2 courses for £23
3 courses for £28

Together boards to share

Fish platter – Red prawns, grilled squid, green lip mussels, smoked salmon, marinated anchovies, samphire, orange & radish salad, lime crème fraiche, crusty bread
Summer board – ham hock terrine, piccalilli, grilled chorizo, king prawn skewers, orange burattina, heritage tomato & oregano salad, crusty bread

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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Buffet menu

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 fraîche, 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

Wrap Party
Saturday 15th September
From 6pm

End of season cocktail shack party with DJ speciality drinks and pizzas

Live Music
Thursday 20th September
From 8pm
Music @ Malling

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

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.