



The Poacher & Partridge

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Autumn/Winter Get Together

28th September- 31st March

Step out of the everyday





Welcome to the Poacher & Partridge

“Step out of the everyday”

Nestled among the beautiful orchards and rolling fields of the Kentish countryside, close to the famous All Saints church with the Marc Chagall windows, The Poacher and Partridge is a stunning country pub with dining.

Boasting both unusual and beautiful features. This pub is a place where enchanting ambience meets a foodie's perfect adventure.

Outside there is also a glorious beer garden with great views across meadows and if that's not enough there is also a lovely kiddie play area and outside bar and grill for those lovely summer months.

The Covey



The Covey can seat maximum 14 guests

The Barn



The Barn can seat maximum 64 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 game terrine, partridge, pheasant & pigeon, celeriac & apple remoulade, toast

Smoked haddock fish cake, poached egg, hollandaise sauce

Mains

Peruvian chicken thigh kebab, chipotle chilli sauce, skin on fries,
salad, wood fired flat bread

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

Vegan Buddha bowl, organic quinoa, avocado, pineapple, baby spinach, black beans,
cashew nuts, roasted squash (vegan, gf)

Desserts

Seasonal crumble, vanilla ice cream

Selection of Callestick Farm dairy ice creams & 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
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

Wholesome power bowl, flat iron steak, black beans, corn, avocado,
wild rice, sweet potato

Classic moules mariniere, white wine, garlic, parsley, crusty bread

Vegan tacos, avocado, tomato, black bean, sweetcorn,
pineapple, coriander (vegan)

Mains

Kentish venison burger, blue cheese, streaky bacon,
Cumberland sauce, chips, coleslaw, salad

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

Vegan ramen, kimchi, tofu, pak choi, brown rice noodle, shiitake mushroom, ginger,
coriander (gf)

Desserts

Sticky toffee pudding, caramel sauce, honeycomb ice cream

Chocolate & walnut brownie, vanilla ice cream (gf)

Panettone bread & butter pudding, satsuma custard

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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, roasted butternut squash, watercress chimichurri
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

Seafood platter – King prawns, salmon gravadlax, white anchovies, smoked haddock fish cake, moules' mariniere, avocado crème fraiche, fennel & radish salad, crusty bread

Whole Peking wild duck – duck pancake, cucumber, spring onion, hoisin sauce, Asian slaw

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

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

Desserts

Seasonal crumble, vanilla ice cream

Selection of Callestick Farm dairy ice creams & 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

Garlic & cheese flatbread (v)
Soup of the day & bread (v)
Vegan tacos (v)

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

Venison burger, cheddar cheese, salad & chips
Linguine, tomato & basil sauce, parmesan (v)
South Coast fish & chips, mushy peas, lemon & tartar sauce
Chipolatas, chips, peas
Margherita – cherry tomato & mozzarella
The little poacher – ham & mushroom
Sunday roast available every Sunday: Beef, Lamb or Pork

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

Selection of Callestick Farm ice cream, choose from: chocolate, vanilla or strawberry
Cheddar cheese, biscuits, grapes
Seasonal crumble, custard
Chocolate & walnut Brownie, 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 Babuccino
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 Sophenia 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

Drinks 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 Sophenia 2017

Informal Package

Available Monday to Saturday
From 10 guests

Served from the bar for £14.95 per person

Includes:

Glass of Prosecco
½ a Wood fired sourdough pizza
Seasonal platters to share

The Poacher season

Kentish ham, mushroom, olives, artichokes, tomato sauce, mozzarella

Spicy night at the manor

Piri piri chicken, spicy Nduja, garlic, artichoke, roquito peppers, thyme

Poacher's day off (v)

Cherry tomato, mozzarella, basil

The Poacher's veg patch (v)

Goat's cheese, fig, Butternut squash, Caramelised red onion, hazelnut

Seafood platter – King prawns, salmon gravadlax, white anchovies, smoked haddock fish cake, moules' mariniere, avocado crème fraiche, fennel & radish salad, crusty bread

Whole Peking wild duck – duck pancake, cucumber, spring onion, hoisin sauce, Asian slaw

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Buffet menu

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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