



The Potting Shed

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Autumn/Winter Get Together

28th September- 31st March

“Step out of the everyday”





Welcome to the Potting Shed

“Step out of the everyday”

Welcome to The Potting Shed, a down to earth eating house which has been created in the unusual style of a potting shed with a grass roof and decorated with gardening tools, urns and hidden delights.

Gardener's Retreat



The Gardeners Retreat room can seat maximum 32 guests

Main dining room



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)
BBQ pulled pork croquettes, apple & pickle salad,
caramelised onion chutney

Vegan salad, organic quinoa, pineapple, crispy tofu, baby spinach, cashew, lime & chill
dressing (vegan)

Mains

Cuban spicy mojo chicken kebab, pineapple, orange dressed cabbage, black beans,
fries, flat bread (gf)

Harvey's battered fish & chips, mushy peas, tartar sauce & lemon
Vegan power bowl, organic quinoa, walnut & beet hummus, cashews, pineapple,
avocado, black beans, baby spinach (gf, vegan)

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

Local game terrine, partridge, pheasant & pigeon, Cumberland sauce, toast
Sesame squid, Asian slaw, sweet chilli sauce
Baked camembert, candied nuts & cranberries, five spiced chutney, ciabatta

Mains

Local game pie, venison, pigeon, partridge, duck, juniper, new potatoes, vegetables
King prawn linguine, ginger, coriander, garlic, chilli, cherry tomato, rocket (gf)
Butternut squash & beetroot bake, goats cheese, chestnuts, pomegranate, winter
salad

Desserts

Sticky toffee pudding, honeycomb ice cream
Dark chocolate & walnut brownie, passion fruit sorbet
Mango cheese cake, **pomegranate salsa**, mint

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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 pumpkin, pomegranate salsa, crispy San Daniele ham (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

Asian fish platter – Sesame squid, soy & five spice cured salmon, coriander & ginger pickled mackerel, grilled red prawns, coconut crab rillette, Asian slaw, sweet chili sauce, prawn crackers

Winter country board – Slow roasted local ham, Kentish Ashmore cheddar, venison & pistachio salami, celeriac remoulade, pickled quail eggs, fig, Kentish cobnuts, 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 & 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)
Beetroot & halloumi salad (v)

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

Margherita – cherry tomato & mozzarella (v)
The little gardener – ham & mushroom
Linguini, tomato & basil sauce (v)
South Coast fish & chips, mushy peas, lemon & tartar sauce
British pork chipolatas, chips, peas
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
Sticky toffee pudding, honeycomb ice cream
Seasonal crumble, custard

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

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 Sopenia 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 shed seasons

Kentish ham, mushroom, olives, artichoke, mozzarella

The shed on fire

Spicy Nduja, piri piri chicken, roquito pepper, mozzarella, thyme

The fancy goat (v)

Goat cheese, roasted squash, figs, cobnuts, mint, rocket

The Great Italian threesome (v)

Cherry tomato, mozzarella, basil

Asian fish platter – Sesame squid, soy & five spice cured salmon, coriander & ginger pickled mackerel, grilled red prawns, coconut crab rillette, Asian slaw, sweet chili sauce, prawn crackers

Autumn country board – Slow roasted local ham, Kentish Ashmore cheddar, venison & pistachio salami, celeriac remoulade, pickles quail eggs, fig, Kentish cobnuts, crusty bread

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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 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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