



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 team of truly professional and comfortable surroundings. The pub has recently undergone extensive renovation and has been completely restored, bringing the building up to modern expectations whilst keeping its 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.

I have enclosed for you 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

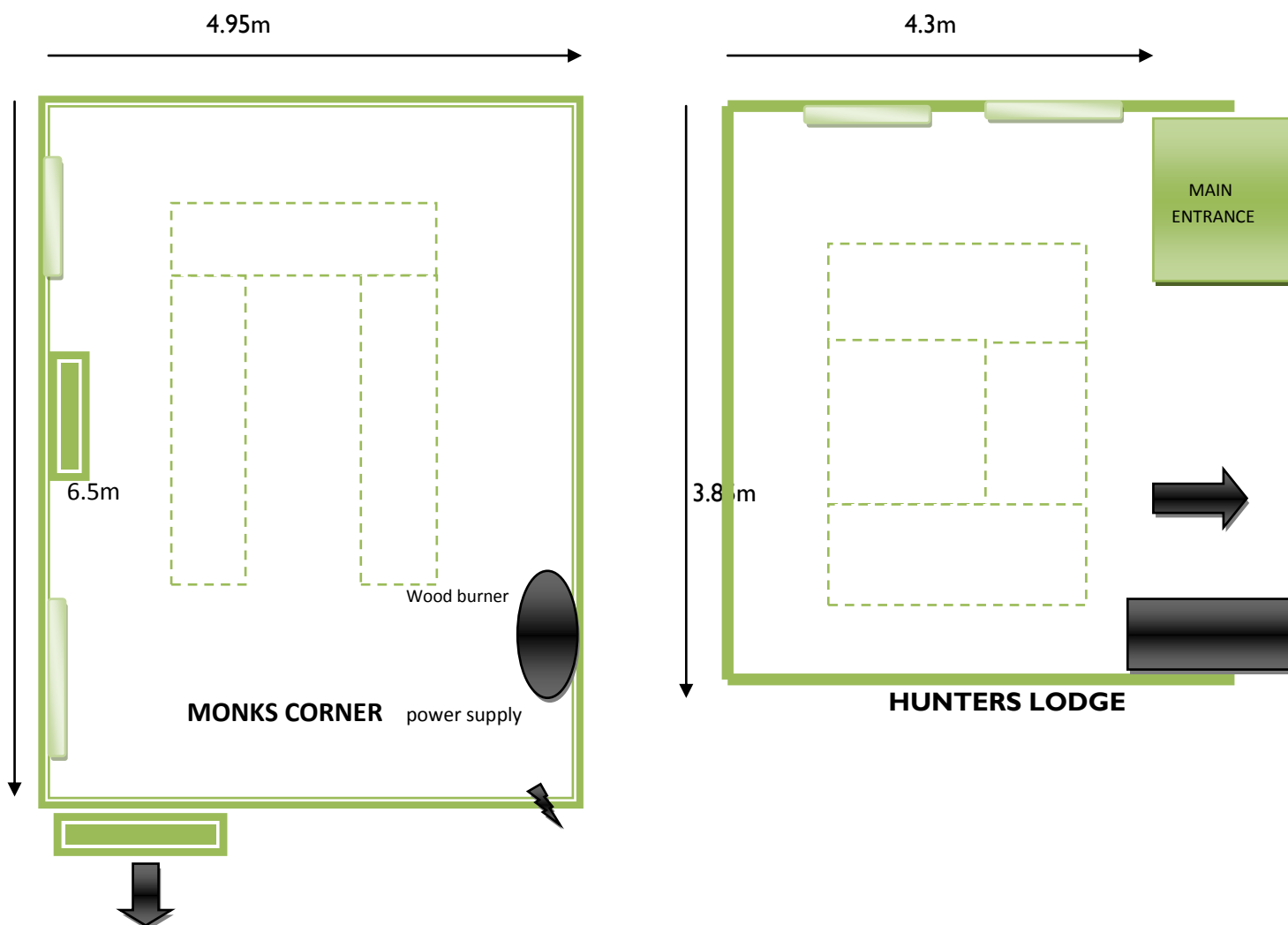
Kind regards,

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

Aline Koehler-Price
Events Manager

MONKS CORNER & HUNTERS LODGE

Ideal for birthdays, wedding receptions, business parties, functions, christenings, wakes and Christmas parties, our Monks Corner is a unique location to invite colleagues, family and friends to share your event. Alternatively our cosy Hunters Lodge acts as a hideaway close to the bar and works well with a large table.



To main restaurant

PRIVATE DINING ROOMS CAPACITY

	Monks Corner	Hunters Lodge	Bar area	Main restaurant
Two long tables	31	11+11	8+8	n/a
U shape table	26	18	n/a	n/a
L shape table	28	n/a	10	n/a
Square table	21	n/a	12	n/a
Individual tables	32	22	16	12
Standing(cocktail/buffet)	20-50	20	25	n/a

MENU AT £20 PER PERSON

Please select 3 starters, 3 mains, 3 desserts from the choices below

STARTERS

Soup of the day, freshly made bread (V)

Smoked mackerel pâté, apple & beetroot salad, chive crème fraiche

Duck and port parfait, red onion marmalade and toast

Ballotine of chicken, honey & mustard dressing, mixed leaves

Classic prawn cocktail, Marie Rose sauce & iceberg lettuce

Pressed goat cheese and aubergine terrine, with dressed leaves

MAIN COURSES

Roasted rump of lamb, minted new potatoes, creamy spinach jus

Pan fried chicken breast, sauté potatoes, curly kale, and tarragon jus

Baked salmon, creamy mash potato, green beans, beurre blanc

Pan fried bream, tomato and basil fondue, glazed fondant potato, green beans

Butternut squash & sage risotto (V)

Roast vegetable strudel, confit garlic, mixed leaves (V)

DESSERTS

Crème brûlée of the day, short bread biscuits

Chocolate brownie, vanilla ice cream

Summer pudding, clotted ice cream

Kentish apple tart, custard

Creamy lime posset, short bread biscuit

Vacherin of French meringue, raspberry sorbet, crème Chantilly

MENU AT £25 PER PERSON

Please select 3 starters, 3 mains, 3 desserts from the choices below

STARTERS

Soup of the day, freshly made bread (V)

Smoked trout, blood orange and pickled radish salad

Ham hock terrine, apple jelly and toast

Grilled chicken fillet & crispy bacon salad

Baked figs, mozzarella, Parma ham, salad leaves, honey & hazelnut dressing

Red onion tart Tatin, garlic aioli, dressed leaves

MAIN COURSES

Confit duck legs, sweet potato mash, Savoy cabbage & cherry jus

Kentish pork fillet, mustard grain mash, carrot puree, seasonal greens, cider jus

Roulade of salmon fillet, sauté potatoes, wilted spinach, red pepper & rocket butter

Creamy leek and pea tart, roasted Parmentier potatoes (V)

Oven baked barramundi fillets, fondant potato, wilted spinach & beurre blanc

Polenta cake, Jerusalem artichokes & mushroom fricassee (V)

DESSERTS

Summer fruit pudding with clotted cream ice cream

Spotted dick, custard

Lemon posset with raspberry sorbet

Chocolate marquise, honeycomb ice cream

Apple & berries crumble served with custard

Assiette of ice cream and sorbet, gavotte biscuits

MENU AT £30 PER PERSON

Please select 3 starters, 3 mains, 3 desserts from the choices below

STARTERS

Crispy duck salad, mixed leaves, honey & sesame dressing

Goat cheese parfait, beetroot & rocket salad (V)

Smoked salmon & cream cheese terrine, baby beetroot & dill salad

Game terrine, fruit chutney served with toast & mixed leaves (V)

Ballotine of foie gras, caramelised apples, brioche

Crab & avocado salad, blood orange & pink grapefruit segments

MAIN COURSES

Sussex beef medallions, rosti potatoes, wilted spinach, wild mushrooms, truffle jus

Pan-fried cod fillet, spinach, smoked bacon mash, poached egg, mustard grain sauce

Wild mushrooms Pithivier, pommes mousseline, baby spinach salad (V)

Roasted Highland rack of lamb, duchess potato, creamed Savoy cabbage & confit garlic

Baked halibut, glazed with pistou, tomato confit, sauté potatoes

Red pepper, goat's cheese Arancini risotto balls, dressed leaves (V)

DESSERTS

Hot chocolate fondant, vanilla ice cream

Crème brulee of the day, short bread biscuits

Selection of British cheeses: Montgomery cheddar, Somerset Capricorn goat's cheese, Somerset brie, Colston Basset stilton, chutney, grapes & biscuits

Lemon tart, crème Chantilly & red currants

Strawberry & champagne cheesecake, vanilla sauce

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

PRIVATE DINING MENUS

We do hope you will find something to suit your tastes as well as your guests on the night. As we strive for optimum quality, we do ask all private menus for parties above 11 guests to be pre ordered a week in advance.

For parties above 15 guests, we do require you choose 3 starters, 3 mains and 3 desserts out of the 6 options

For parties above 25 guests, we do require you choose 2 starters, 2 mains and 2 desserts out of the 6 options

For parties above 30 guests, we do require you choose 1 starter, 1 main and 1 dessert out of the 6 options. We are flexible to cater for any dietary requirements.

Should you have a specific dish or product in mind, which is not on the menu, our Chef will be happy to create a tailor-made menu to your own personal requirements and taste. Please note that our menus are subject to change with the season.

PACKAGES

Should you prefer an “all inclusive”, we have created a few packages to simplify your choice and help you manage your budget per person.

Package 1 £30 per person

One arrival drink per person from a choice of Pimm’s, Bucks Fizz or soft drink
Menu up to the value of £20 – see *our private dining menu*
Half bottle of wine per person – *El Muro Macabeo/El Muro Tempranillo-Garnacha, Carinena, Spain*
Tea and coffee

Package 2 £40 per person

A glass of Chapel Down Brut, sparkling wine from Tenterden, Kent
Menu up to the value of £25 - see *our private dining menu*
Half bottle of wine per person – *El Muro Macabeo/El Muro Tempranillo-Garnacha, Carinena, Spain*
Tea and coffee served with a selection of homemade petit fours

ADD ONS...

Those little extras can be added to all menus and packages, take your pick...

Glass of Chapel Down Brut, Tenterden, Kent	£ 6.75 per glass
Kir white wine	£ 3.95 per glass
Kir Royal / Bucks Fizz	£ 6.95 per glass
A selection of 3 canapés per person	£ 3.00 per person
<i>Choose three options from our canapés menu</i>	
Bread basket, serves three guests	£ 1.95 per basket

Sicilian Olives	£ 2.50 per bowl
Fish platter- cured salmon, crayfish & prawn cocktail, anchovies, marinated herring, lemon mayonnaise, bread – serves 8 people	£24.00 per platter
Charcuterie platter – duck pate, chorizo, honey roast ham, salami, garlic sausage, gherkins & bread - serves 8 people	£24.00 per platter
Asian platter – Tandoori chicken skewers, sauté tiger prawns, vegetable spring rolls, prawns crackers, raita & sweet chilli sauce-serves 8 people	£24.00 per platter
Greek crudités platter- carrot, celery sticks, cucumber, sweet red pepper, olives, feta, tzaziki, humus, taramasalate and pita bread- serves 8 people	£20.00 per platter
Sorbet- Champagne or Lemon	£ 1.50 per unit
Rock Oyster	£ 1.50 per oyster
Coffee	£ 2.00 per person
Birthday or celebration cake – serves 8 guests	£25.00
<i>Vanilla or chocolate Victoria sponge garnished with chocolate ganache or fresh fruit and cream</i>	

BUFFETS & CANAPES

Our buffets selection will be served in our private function room, the Monks Corner, which is suitable for up to 50 guests. We do allocate a few tables for your guests to sit down, however please note that the entire party will not be able to sit down at the same time.

Something to start, our selection of mouthwatering canapés...

Choose 3 options from our selection below. Guidelines are 3 canapés per person for £3.

- Chicken liver parfait on toast
- Baby jacket potatoes, sour cream
- Smoked salmon with lime crème fraiche
- Mini beef burgers
- Salmon fishcakes, tartar sauce
- Chicken skewers, satay sauce
- Prawn cocktail, baby gem & Marie Rose sauce
- Lamb koftas, mint sauce
- Goats cheese tartlet
- Quail egg & hollandaise sauce
- Rillettes of pork, apple compote

BUFFET AT £12 PER PERSON

Charcuterie board – honey roast ham, salami, pickles

Asian board – Tandoori chicken skewers, sauté tiger prawns, vegetable spring rolls, sweet chilli sauce

Greek crudités board- carrot, celery sticks, cucumber, sweet red pepper, tzaziki, humus, taramasalate and pita bread

Sicilian olives

Brushetta, tomato, shallot and wild garlic en crouete

Selection of sandwiches: cheddar pickle, ham & English mustard, roast beef & horseradish, prawn cocktail

Deep fried scampi, tartar sauce

Bread board

Fresh fruit salad

BUFFET AT £18 PER PERSON

Tomato and shallot brushetta with parmesan

Goujons of haddock, tartar sauce

Poached salmon ballotine with pickled cucumber and lemon crème fraiche

Crispy duck wraps, with hoi sin sauce, cucumber and spring onion

Selection of sandwiches

Sicilian olives and Bread baskets

Charcuterie board – duck and port parfait, roast beef, chorizo, honey roast ham, salami, pickles

Fish board- smoked salmon, prawn Mary Rose, anchovies

Greek crudités board- carrot, celery sticks, cucumber, sweet red pepper, olives, feta, tzaziki, humus, taramasalate and pita bread-

Bread board

Fresh fruit salad, vanilla panna cotta