

**LARKINS’ ALEHOUSE & LARKINS’ KITCHEN**

7 High Street, Cranbrook, Kent. TN17 3EB

Mobile: Wendy 07786 707476 or Julie 07917 252585

**Cranbrook’s Micropub**

Winner of the Maidstone and Mid Kent CAMRA branch Pub and Cider pub, three years in a row including 2022. Also, winner of the CAMRA Kent pub of the year and were in the top 16 pubs of the Country!

Any outside event covered, anything from 6 – 200 people. Our minimum is only 2 choices of the same dish. All types of food catered for, we also provide an outside bar which we serve cask ales, craft beer local wines and ciders and anything else you can think of!

We can also provide gazebos, tables, Vintage China, serving dishes and cutlery and hire in anything else that is needed for your event

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E. larkinskitchen@gmail.com

FB: Larkins’ Alehouse

T: @larkinsalehouse

W: larkins-alehouse.co.uk

Please see below list of all dishes we can make for your event, any of the dishes below can be made vegetarian/vegan. All allergens catered for – please advise us!

Starters – from £5 per person

Main meal only – from £20 per person

Beef Wellington - £25 per person

2 course meal - from £25 per person

3 course meal – from £35 per person

Staff - £18 per hour per Staff Member – if required for us to attend your venue, serve and clear away

**STARTERS**

Any type of soup

Canapes

Garlic prawns with toast/bread

Sharing platters – cheese and meats

Stuffed mushrooms

Tomato Bruschetta

Homemade pate – meat, fish or vegan

Prawn Cocktail

Smoked salmon with prawns, horseradish cream & lime vinaigrette

Asparagus wrapped in parma ham with homemade hollandaise sauce

Patatas bravas with chorizo (vegetarian without chorizo)

Grilled Goat’s Cheese on a bed of rocket with balsamic vinegar dressing with our homemade chutney

Greek Salad

Tomato & Onion salad, herbs and olive oil

Homemade Hummus with flat bread

Fishcakes

Potato Croquette with a sweet chilli garlic sauce

Mediterranean veg stuffed mushrooms

**MAIN DISHES**

Moussaka with a Greek salad and bread

Pastitsio (Greek Lasagna) with salad and bread

Lasagna, salad and garlic bread

Any type of pie – Chicken, chicken, ham and leek, beef etc... Including veg

Steam pudding – beef & ale, steak & kidney – including veg

Salmon en croute – including veg

Beef Wellington - including veg

Beef Bourguignon with celeriac mash

Coq au vin – including veg

Venison, Chestnut and Mushroom Stew – including veg

Lamb or beef stew with homemade dumplings

Chicken Arrabbiata with parmesan dumplings

Lamb tagine with rice

Sweet and Sour Balti chicken with rice

Chicken Pasanda with rice

Beef Rendang, rice, served with a cucumber and peanut salad

Chicken chasseur – including veg

Chilli con carne with rice and French bread

Thai Red/Green curry, rice with homemade Thai fishcakes

All curries come with onion bhajis, poppadoms, onion salad and a yoghurt sauce

Paella – Seafood, Meat or mixed. Vegetarian option

Sharing platter of cured meats, ham, 2 x types of cheese, crackers, olives and homemade chutney

Any pasta dishes – including homemade garlic bread

Spaghetti Bolognese

Spaghetti with meatballs

Pasta in a tomato sauce

Pasta in a cheese sauce

Pasta with salmon and peas

**Kids Meals –**

Homemade Chicken nuggets

Homemade Fish Fingers

Fajitas

Cookies

Brownies

Ice cream

**Vegetarian:**

Any of the dishes above can be made vegetarian/vegan

Aubergine parmigiana

Aubergine Balti

Vegetable Curry

3 lentil dhal

Kofta curry

Okra bhajis

Onion bhajis

Saag aloo

Bombay aloo

Butternut squash curry

Chilli fried cauliflower

**Buffet Food – Hot or Cold**

Homemade Pork Pies

Homemade Sausage Rolls

Homemade Scotch Eggs

Homemade Egg and Bacon pie

Homemade Cheese and Bacon swirls

Chicken Drumsticks – plain, spicy or honey and mustard

Homemade Chicken Goujons

Sausages – with any sauce

Homemade Bread (if available)

Tomato mozzarella & pesto tarts

Homemade Quiches – Salmon and Asparagus, Quiche Lorraine, Mediterranean Veg, Caramelised Onion & Goats Cheese or any other

Roasted vegetable tart

Crab, gruyere & asparagus quiche

Salmon dill & new potato tart

Feta & Pea Tart (V)

Vegetarian Tart (Veg & Vegan)

Cheese Platter with crackers

Cured Meat Platter with crackers

Homemade chutneys

Homemade Potato Salad

Homemade Coleslaw

Coronation Chicken

Shredded Celeriac Salad with anchovies

Chargrilled Courgette & Butter Bean Salad

Soy Ginger & Lime Nutty Salad

Apricot salad with burrata, kale and crunchy seeds

Beetroot & Feta Chaat Salad

Beetroot, Goats Cheese and hazelnut Salad

Any type of salad

Bread/rolls

Sandwiches

**Afternoon Tea - £15 per head**

**(Vintage plates and cutlery included in the price)**

Mini quiches

Sausage rolls

Mini sandwiches – egg, ham, salmon & cream cheese

Ginger cake

Bakewell tarts

Brownies

Tea/Coffee

**Puddings/desserts: All homemade from £5 per head**

Ginger Pudding and Vanilla Custard

Apple Pie and custard

Gypsy Tart and shaving foam cream

Profiteroles and chocolate sauce

Custard Tart

Lemon Tart

Treacle tart

Chocolate tart

Bakewell tart

Individual zesty lime tarts

Pecan Pie

Banoffee Pie

Chocolate torte

Banoffee pie

Tarte tatin

Crumble – any fruit

Mousses

Glossy Chocolate Peanut Butter Pie

Brownies

Meringue

Roulades

Pavlova

Lemon Meringue pie

Cheesecakes

Steam Puddings

Bread and butter pudding

Sticky toffee pudding

Posset

Crème brulee

Homemade custard

Boozy Cream

Local cheeses and biscuits with homemade chutneys

Basically, any pudding/dessert you like!

Celebration Cakes - made especially to your requirements

We look forward to cooking for you!