



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

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

E: info@larkins-alehouse.co.uk
E. larkinskitchen@gmail.com
FB: Larkins' Alehouse
T: [@larkinsalehouse](https://www.instagram.com/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!

Main meal only - £20 per person

2 course meal - £25 per person

3 course meal - £30 per person

Staff - £15 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
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)
Pan fried scallops with crispy pancetta and pea puree
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

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 also come with onion bhajis, poppadoms, onion salad and a yoghurt sauce

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

Vegetable spring rolls

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)

Homemade Quiches – Salmon and Asparagus, Quiche Lorraine, Mediterranean

Veg, Caramelised Onion & Goats Cheese or any other

Vegetarian Tart (Veg & Vegan)

Cheese Platter with crackers

Cured Meat Platter with crackers

Homemade chutneys

Homemade Potato Salad
Homemade Coleslaw
Any type of salad
Bread/rolls
Sandwiches

Puddings/desserts: All homemade

Ginger Pudding and Vanilla Custard
Apple Pie and custard
Gypsy Tart and shaving foam cream
Profiteroles and chocolate sauce
Lemon Tart
Treacle tart chocolate tart
Bakewell tart
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
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!