



PASHLEY MANOR GARDENS

This is our 2018 menu to give an idea of the sort of food and beverages we serve - menu & prices will updated just before we open in 2019

LUNCHESES

served from midday to 2.30pm

Homemade Soup

Served with bread or gluten free crackers £5.65

Lunch

One of the following served with any four salads :

Pork Pie of the day or **Wiltshire Ham** £10.95

Cheddar or **Stilton** or **Brie** £10.95

Smoked Salmon Pâté or **Pâté of the Day** £10.95

Locally **Smoked Chicken** with a Basil & Orange Mayonnaise £14.25

Locally **Smoked Trout** with a Dill & Lemon Dressing £14.25

Homemade **Hummus** with Toasted Seeds £10.95

From the Hotplate

Quiche—served with any four salads £10.95

Today's Special (see buffet display for details) - served with any four salads—see price on board

Add bread and butter or gluten free crackers to any main dish for 60p

Side Dishes

Small bowl of two salads £3.15 Locally made bread and butter £1.50

Our food is homemade and locally sourced, using produce from our Kitchen Garden, where available, and from local suppliers:

Fruit and Vegetables from Chris Leach, Ticehurst; Milk, Cream and Yoghurt from Hinxden Dairy, Benenden; Jam from Deerview, Sussex; Ice Cream from Taywell, Paddock Wood; Sussex Smoked Foods from the Weald Smokery, Flimwell; Bread from the Lighthouse Bakery, Bodiam; Teas and Coffee from the Kent and Sussex Tea and Coffee Co., Pluckley; Folkingtons Drinks from Arlington; Apple Juice, Cider and Sparkling Wine from Hush Heath, Staplehurst; Little Scotney Bitter and Viceroy Ale from Westerham Brewery



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BEVERAGES

served all day from 10am to 5pm

HOT BEVERAGES

Tea - choice of varieties,
pot for one/pot for two £2.25 / £4.10

Cup of Filter Coffee £2.25

Hot Chocolate £3.30

COLD BEVERAGES

Iced Coffee, with Ice Cream & Local Cream £3.95

Glass of Local Apple Juice £2.65

Glass of Orange Juice £2.00

Glass of Sparkling Elderflower £2.65

Glass of Orange or Lemon Squash £1.60

Big Tom, Spiced Tomato Juice or

Organic Carrot & Apple Juice, 250ml £2.85

Coca Cola, Diet Coke or Lemonade, 330ml £2.00

Folkington's Pressés - Ginger Beer, Lemon & Mint
or Rhubarb and Apple, 250ml £2.65

Hildon Mineral Water, 330ml/750ml £2.00/£3.45

LICENSED BEVERAGES

Wine by the Glass, 175ml—red, white or rosé £5.75

Little Scotney Bitter / Viceroy Ale 500ml

or Stella Artois Lager, 440ml £4.65

Jake's Kentish Cider, 330ml £4.05

The War Horse Chenin Blanc (S.Africa) and Chardonnay Vaquero (USA) are the white wines by the glass/£21.00 a bottle. Mon Rosé de Montrose (France) is the rose wine by the glass/£21.00 a bottle. Villa Ste Croix Pinot Noir (France) is the red wine by the glass/£21.00 a bottle.

For full wine list of whites, reds, sparkling and sweet wines please ask in the Garden Room Café

SWEET TREATS

served all day from 10am to 5pm

Cakes and Traybakes

Daily selection usually includes ...

Coffee and Walnut Cake, Carrot Cake, Victoria Sponge with Raspberry Jam and Buttercream, Apricot and Almond Sponge, Chocolate Cake, Ginger and Lemon Cake (gluten free), Raspberry Bakewell Slice, Rich Chocolate Brownie, Sultana Flapjack, All Butter Shortbread, Selection of Gluten Free Slices

(prices from £2.60 to £3.50)

Scones

Two Fruit Scones served with Jam, Cream and Butter £5.35

Two Cheese Scones with Cheddar Cheese and Butter £5.35

(for smaller appetites One Scone and Accompaniments £3.80)

Desserts

Dessert of the Day - see buffet display for details and price

Treacle Tart - served with Cream or Ice Cream £5.35

Tub of Local Ice Cream £2.40

Iced Coffee with Ice Cream and Local Cream £3.95

All our dishes are prepared in kitchens where eggs, nuts, flour, mustard, seeds, celery & dairy are regularly used so we cannot guarantee our dishes will be free of traces of these products. Please ask for more detailed allergen information. Olives may contain stones, fish/meat dishes may contain bones, all dishes may contain items not mentioned in the menu description