



### Sample Spirit & Mixers

- Russian Standard
- Malibu
- Morgan Spiced Rum
- Morgan Dark Rum
- Beefeater Gin
- Bacardi Rum
- Famous Grouse
- Disaranno
- Southern Comfort

All served with Fevertree or Coke/Diet Coke.

### Cocktails

- Mojito
- Bramble
- Bloody Mary
- Godfather
- Bellini
- Long Island Iced Tea

### Wine

- Chardonnay
- Sangiovese
- Pinot Grigio
- Sauvignon Blanc
- Merlot
- Shiraz

### Miscellaneous Drinks & Soft Drinks

- 20 glasses of Prosecco
- 20 glasses of Mimosa
- 20 bottles of Peroni 330
- 20 bottles of Paulaner Hefe
- 20 bottles of Meantime Lager
- 20 bottles of Thatchers Gold
- 20 bottles of Thatchers Haze
- 20 bottles of Fruli
- 20 bottles of Doombar
- 20 bottles of Kopperberg Berry
- 20 bottles of Kopperberg Strawberry
- 20 bottles of Titanic Stout
- 30 bottles 7up free
- 30 bottles Diet Coke 330
- 30 bottles Coke 330

## Sample Festival Drinks

For each of your day guests we will provide the equivalent of 4 drinks. The format of these drinks is of your choosing from our festival drinks menu. You both made a limited selection from the menu for the day.

Local Craft Ale from Nelson Brewery, Chatham  
Tonbridge Brewery  
Westerham Brewery

## Sample Festival Food

For each of your day guests we will provide the equivalent of 12 individual smaller portions of your chosen menu items. This is delivered via a staggered service over a period of hours, there is no formal table seating. For choices, you choose 2 items from 4 menus

### Best of British

- Fish and chips
- Beef wellington and horseradish cream
- Pork and black pudding scotch eggs
- Vegan Wellington, horseradish & olive oil mash (Vegan)

### Steamed buns

- Buttermilk spiced chicken
- BBQ pulled beef
- Korean glazed pork
- Shitake mushroom, boc choy, sesame

### From the sea

- Prawn and avocado cocktail
- Cod cake and crab mayonnaise
- Smoked haddock brandade and saffron aioli
- Tofish & Chip cone (Vegan)

### Low & slow

- Slow cooked pork shoulder, chilli caramel and pickled vegetables
- Treacle and ale brisket, mustard remoulade
- Harrisa spiced lamb shoulder, almond and apricot cous cous
- Lentil dahl, onion bhaji, cashew nuts & coriander dressing (Vegan)

### Sliders

- Dry aged beef, smoked cheese and beer onions
- Pork and sage, apple and vanilla compote
- Buttermilk spiced chicken
- Falafel burger, avocado, red onion & lettuce (Vegan)

### The grill

- Yakatori chicken skewers
- Bratworth sausage and beer onions
- Aged rump steak and chimichurri dressing
- Vegan hot dogs, sauerkraut & Jalapenos (Vegan)

### Taco

- Lamb kofte, mint yogurt and pickled cucumber
- Hot smoked salmon and dill yogurt
- Confit chicken thigh, curried mayonnaise and baby gem
- Hummus, Roasted vegetables, pine nuts & sumac (Vegan)

### Asian

- Tuna and avocado sushi roll
- Prawn, spring onion and rice noodles miso broth
- Citrus cured salmon, soy and yuzu dressing
- Dashi broth, seasonal vegetables, noodles & seaweed (Vegan)

### Mediterranean

- Wood fired sour dough, tomato, basil and mozzarella
- King prawns, chilli and garlic butter
- Cheese croquettes and roast garlic mayonnaise
- Wood fired sourdough, basil pesto, artichokes, olives & sundried tomatoes (Vegan)

Dessert options also available



# THE VINES