



PRIVATE EVENTS

at Hartley Kitchen

Whether you are looking for a quiet birthday dinner, that special anniversary party or a casual knees-up, our kitchen set in beautiful countryside, is the perfect venue. We have plenty of room indoors and out to create a unique occasion for you and your guests.

Our kitchen team here at Hartley are always eager to cook up a tasty feast with the freshest ingredients, working with the amazing producers we have on our doorstep. Add to that a licensed bar serving a great variety of bottled craft beers and ciders, alongside other drinks, and your evening is complete.

Our menu has something to offer for everyone but if you can't find your favourite tippie or ingredient on the list, do let us know and we'll try and source it for you!

Hartley Party Menu 2018

The most important ingredient of any event is the food!

Sit Down and Share

30-60
GUESTS

Bespoke menus available on request

For 30 to 60 guests. Seated on long, communal tables your food will be placed down the centre of the table for you and your guests to serve each other. It's a relaxed and social affair, just like you'd treat your guests in your own home.

On The Hoof

40-100
GUESTS

This format is ideal for larger groups or if you want to include space for live music or dancing too. Our food will be served on platters on one table for you and your guests to help themselves.

Choose one option from our Big Green Egg Barbecue to be served with a choice of two of our kitchen salads and two options from the pudding menu.

Why not start with a selection of sourdough crostini, for that extra indulgence!

£18.50pp

Choose one main, two salads,
two desserts

£22.50pp

Choose two mains, two salads,
two desserts

Had something else in mind? Need more space?
Please talk to us further about your specific requirements as we are very happy to cater to your needs.

Subject to a minimum spend, all of our prices per head include venue hire.

Email kitchen@hartley-farm.co.uk or phone **01225 864 948** for any more information or to make your booking.



On The Hoof

Sourdough Crostini

Add a little something for people to graze on.

Choose three flavours:

Smashed cherry tomato, chilli, yoghurt **V**

Charred courgette, broad bean, whipped feta **V**

Sardine rollmops, horseradish, dill

Prosciutto, pepperonata, pesto

Salami, ricotta, basil

£6.50pp as a starter

£9.00pp as canapes

Salads **V**

Potato, fennel and herb

Roast cauliflower, sesame, green beans, tahini

Asian shredded leaf, carrot, peanut, mint

Roast tomato, courgette, chickpea

Mains

Vietnamese pulled pork
brioche bun, nuoc cham dipping sauce

Lamb Kleftico
Slow cooked lamb in lemon, oregano and garlic, with olive oil potatoes and pitta

Texas barbecue beef brisket,
brioche bun

Whole roast teriyaki salmon

Courgette, spinach and mozzarella lasagne **V**

Pudding

Dark chocolate brownie with summer berries

Lemon tart with sour cherries

Panna cotta with rhubarb and orange compote, and biscotti

West Country cheeses, apple chutney and crackers

