

Events Menus



EVENTS AT

West Heath

We love a celebration!

Renewing your vows? Celebrating that special birthday? Treating your staff to a wonderful time? Or do you have clients you wish to impress with a unique fine dining experience? We are here to help you create those special and fun memories. We have everything you need from the stunning surroundings, scrumptious food, amazing bar and upbeat DJ. Let us know your requirements and we will do our best to accommodate them.

- **The Recital Room** – capacity 100 and is £144 per hour. Use of the Lobby is included in the price.
- **Full house capacity** – capacity 160
- **Hire of old house** for events is £2500 and is available on the event day only.

Buffet Options

CLASSIC GRAZING TABLE

£25.00 per person

Traditional sandwich selection

accompanied by a choice of four items from the following:

Oven baked mini jacket potatoes with sour cream

Mini sausages in honey and sesame seeds

Mini stilton and onion tart

Chicken with lime and coriander kebab with minted yoghurt dip

Bruschetta topped with mozzarella, sun dried tomatoes and olives

Mini oriental crab cakes with sweet chilli dip

Served with a selection of crisps and savouries

CHEFS' CONTEMPORARY HOT BUFFET

£27.50 per person

A selection of freshly prepared

Slider selection

BBQ Pulled Pork

Cajun Chicken

BBQ Pulled Jack Fruit **V**

Mini Beer Battered cod fillet

Mini battered vegan 'fish'

Skinny fries

Mushy peas

Served with traditional accompaniments

Minimum order for buffet is 70% of guest numbers.

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Canapés

£9 per person

Please select 4 from the following canapés

Mini beef and horseradish yorkie

Mini Cumberland sausage wrapped in mustard puff pastry **D**

Lemon and thyme chicken skewers **DG**

Mini oriental fish cakes with sweet chilli sauce **D**

Chicken liver parfait, caramelized red onion **(G)**

Smoked salmon mousse blini with dill **(G)**

Vegetarian options

Cherry tomato and bocconcini skewers **(G) (D)**

Cream cheese and chive blini **(G) V**

Mini Mediterranean vegetable feta tart **V**

Goats cheese mousse en croute with caramelized red onion **V (G)**

Mini pesto and parmesan pinwheels **V**

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Events Set Menu

£50 per person

Please choose a maximum of TWO dishes from each course,
plus a vegetarian option for your meal

STARTER

Soup of the day served with rustic bread **V D G VG**

Ham hock terrine, piccalilli, micro cress **D (G)**

Warm tartlet of goat's cheese and caramelized onion
served with rocket and balsamic glaze **V**

Warm salmon, haddock and dill fishcake, micro salad, pineapple salsa

Smoked duck, fries

e salad, lightly spiced duck Jus **G D**

Heritage tomato, torn mozzarella, basil and a crispy red onion salad **V (VG)**

Brussel's chicken liver parfait, red onion marmalade, micro cress **(G)**

Goats cheese mousse, red onion marmalade, melba toast and micro cress **(G) V**

MAIN COURSE

Stuffed breast of guinea fowl with lemon and herb,
lyonnaise new potatoes, roasted cherry tomatoes and a natural jus **(D)**

A trio of our favourite local butcher's sausages with creamy garlic mash,
seasonal vegetables and caramelised onion gravy **(D)**

Herb crusted salmon, roasted cherry tomatoes
on a bed of lemon and pea risotto **(G) (D)**

Slow roasted pork belly served with bubble and squeak,
black pudding, spinach and hollandaise sauce **(G)**

Roast beef rump served with Yorkshire pudding and horseradish,
fondant potato, seasonal vegetable medley, jus **(D) (G)**

Parma ham wrapped gruyere stuffed Norfolk chicken supreme,
creamy garlic mash, buttered greens **G**

Oven roasted confit duck leg, braised red cabbage,
creamy mash and lightly spiced duck jus **G (D)**

Church farm oven roasted pork loin, creamy wholegrain mash,
caramelised cider apple and rich jus **G (D)**

VEGETARIAN DISHES

Halloumi and sun blush tomatoes puff pastry tartlet,
sautéed garlic spinach, balsamic glaze **V**

Creamy wild mushroom and tarragon tagliatelle
with a truffle oil dressed rocket and salad **V(VG)**

Butternut squash and sage risotto with parmesan and rocket salad **V D G VG**

DESSERT

Belgian chocolate mousse, Cointreau laced cream
and forest of the fruits

Classic crème brûlée with shortbread **V(G)**

Lemon posset with crushed raspberries, mini meringues
and poppy seed shortbread **V(G)**

Fresh fruit salad **V D G VG**

Decadent warm chocolate brownie with vanilla ice cream
and drizzled with salted caramel

Spiced apple and rhubarb crumble tart served with vanilla ice cream **(G)**

Glazed citrus tart served with Chantilly cream and crushed raspberry **V**

Marbled white and dark chocolate tart
served with Chantilly cream and raspberry coulis

Elderflower pannacotta, spiced plum compote
and traditional shortbread **V(G)**

Optional chargeable extra

Cheeseboard of our finest English cheeses served with oatcakes,
celery, grapes, and homemade chutneys **V(G)**

Followed by

Tea, coffee and infusions

If you would like to select more than two menu options (excluding vegetarian option)
per course there will be an additional charge of £5pp.

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Party and Conference Menus

HOT FORK BUFFET

£30.00 per person (choose 1 from)

Thai Chicken Lemon grass curry served with coconut rice

Chicken cacciatore

Sweet tagine of Lamb with apricots

Lean beef strips marinated in Kentish ale slowly braised with chopped shallots, crushed tomatoes and fresh thyme

Beef and mushroom stroganoff

Vegetarian options (choose 1 from)

Chickpea, Aubergine and Mushroom Tagine

Vegetable tikka masala served with freshly baked Naan bread

Mushroom and roasted pepper stroganoff with coarse grain mustard

All served with braised rice, buttered new potatoes

or couscous as appropriate

Seasonal roasted vegetable medley

Freshly baked rustic bread

Desserts (choose 2 from)

Sticky toffee pudding with butterscotch sauce

Apple and blueberry crumble tart with cinnamon cream

Fresh fruit salad

Followed by

Tea, coffee and Infusions

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COLD FORK BUFFET

£30.00 per person (choose 2 from)

Poached Salmon with Lemon Mayonnaise
Roast Beef with Horseradish
Sugar Baked Ham with Dijon Mustard
Supreme of Lemon Chicken with Red Pepper Chutney

Vegetarian options (choose 1 from)

Traditional Greek salad
Mediterranean Quiche
served with mixed leaf salad and buttered new potatoes

Salads (choose 3 from)

Salad of pasta quills with sun dried tomatoes and infused olive oil
Tomato, Basil and red onion salad
Lentil, vegetable and goats cheese salad
Spinach and chick peas with black olives
Spicy couscous and roasted vegetable salad
Traditional coleslaw
Served with Freshly baked rustic bread

Desserts (choose 2 from)

Belgian chocolate mousse with Cointreau laced cream
Lemon tart with clotted cream
Fresh fruit salad

Followed by

Tea, coffee and Infusions

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Hog Roast, BBQ and Paella

May – September (minimum numbers 100)

HOG ROAST

£24 per person

50 kilo Hog Roast cooked carved and served on site
Bread rolls, homemade Bramley apple sauce,
grainy mustard, sage and onion stuffing

HOG ROAST WITH A CHOICE OF 3 SALADS

£30 per person

Mixed baby leaf salad with asparagus and avocado
Crunchy coleslaw with toasted pinenuts
New potatoes with mint butter
Vine cherry tomatoes with bocconcini and basil
Traditional Caesar salad with croutons
Five bean salad with vinaigrette dressing
Fennel and apple slaw with mustard, lemon and chives
Heritage tomatoes with basil olive oil
Roasted potatoes with rosemary and garlic

HOG ROAST, SALADS AND DESSERT

£34 per person

Meringue kisses with whipped cream and red berry coulis
Chocolate brownies and blondies with whipped cream

VEGETARIAN OPTIONS

£12 per person

Aubergine Parmigiana served in individual dishes.
Portabella mushrooms with homemade pesto
Haloumi and cherry tomato skewers
Falafels in spicy tomato sauce

STANDARD BBQ

£24 per person

Hot dogs made with local butcher's sausages, French bread and onions
Cheese burgers with brioche buns
Pulled pork flavoured with soy, apple and mustard
Chargrilled vegetables, spiced cauliflower, peppers, mushrooms, courgettes
Field mushrooms with homemade pesto

GOURMET BBQ

£30 per person

Tandoori chicken skewers
Hot dogs made with local butcher's sausages, French bread and onions
Cheese burgers or Smokey Joe burgers with bacon,
cheese and smoked mayo
Chargrilled vegetables, spiced cauliflower, peppers, mushrooms, courgettes
Field mushrooms with homemade pesto
Mixed leaves with asparagus and avocado
Cherry vine tomato with bocconcini and basil
Crunchy coleslaw with toasted pinenuts
five bean salad

PAELLA

Paella using authentic Spanish bomba rice, flavourings and ingredients

£32 per person

Served with grilled squid,
Atlantic prawns cooked in garlic butter,
Roast chicken and chorizo sausages
Garlic and rosemary flat breads

Mixed leaves with avocado and asparagus spears
Heritage tomatoes with basil oil

Hog Roast, BBQ and Paella

October – April (minimum numbers 50)

HOG ROAST

£30 per person

50 kilo Hog Roast cooked carved and served on site
Bread rolls, homemade Bramley apple sauce,
grainy mustard, sage and onion stuffing

HOG ROAST WITH A CHOICE OF 3 SALADS

£34 per person

Mixed baby leaf salad with asparagus and avocado
Crunchy coleslaw with toasted pinenuts
New potatoes with mint butter
Vine cherry tomatoes with bocconcini and basil
Traditional Caesar salad with croutons
Five bean salad with vinaigrette dressing
Fennel and apple slaw with mustard, lemon and chives
Heritage tomatoes with basil olive oil
Roasted potatoes with rosemary and garlic

HOG ROAST, SALADS AND DESSERT

£40 per person

Meringue kisses with whipped cream and red berry coulis
Chocolate brownies and blondies with whipped cream

VEGETARIAN OPTIONS

£12 per person

Aubergine Parmigiana served in individual dishes.
Portabella mushrooms with homemade pesto
Haloumi and cherry tomato skewers
Falafels in spicy tomato sauce

STANDARD BBQ

£30 per person

Hot dogs made with local butcher's sausages, French bread and onions
Cheese burgers with brioche buns
Pulled pork flavoured with soy, apple and mustard
Chargrilled vegetables, spiced cauliflower, peppers, mushrooms, courgettes
Field mushrooms with homemade pesto

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£34 per person

Tandoori chicken skewers
Hot dogs made with local butcher's sausages, French bread and onions
Cheese burgers or Smokey Joe burgers with bacon,
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Chargrilled vegetables, spiced cauliflower, peppers, mushrooms, courgettes
Field mushrooms with homemade pesto
Mixed leaves with asparagus and avocado
Cherry vine tomato with bocconcini and basil
Crunchy coleslaw with toasted pinenuts
five bean salad

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£33 per person

Served with grilled Squid,
Atlantic prawns cooked in garlic butter,
Roast chicken and chorizo sausages
Garlic and rosemary flat breads

Mixed leaves with avocado and asparagus spears
Heritage tomatoes with basil oil

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Drinks Packages

WELCOME DRINKS

£12pp

Two glasses of Prosecco, Bucks fizz or Peroni beer per adult guest
Non-alcoholic options
Homemade lemonade, fruit Juice and mineral Water

PIMM'S O'CLOCK

£15.50pp

Two glasses of Pimm's per adult guest
Non-alcoholic options
Homemade lemonade, fruit juice and mineral Water

COCKTAIL HOUR

£17.00pp

A choice of two cocktails per adult guest (chosen from the cocktail list)
A non-alcoholic mocktail option

COCKTAIL MENU

Please choose two cocktails and a mocktail option for your drinks package

Elderflower Collins: Gin, St Germain, lemon juice, soda & cucumber slice

Aperol Spritz: Aperol, Prosecco, soda & orange slice

Kir Royale: Crème di cassis, Prosecco

Passionfruit Martini: Vanilla vodka, Passoa, passion fruit juice, lime juice, vanilla syrup.

Negroni: Gin, sweet vermouth, Campari & orange peel

Tequila Sunrise: Tequila, orange juice, grenadine

MOCKTAIL MENU

Elderflower Garden: Elderflower syrup, apple juice, soda, fresh mint & cucumber slice

Sweet Sunrise: Orange juice, soda, grenadine & orange slice

Passion Fruit Dream: Passion fruit juice, pineapple juice, lime juice, vanilla syrup

St Clements: Bitter Lemon, orange juice & lemon slice

West Heath School

During the week, our beautiful Old House is home to West Heath School, an outstanding independent day and boarding school for pupils age 10-20 with special educational needs. Proceeds from weddings and parties go to West Heath School's bursary fund. This fund has helped to support young people with special educational needs in accessing the appropriate educational provisions for the previous twelve years.

We are proud to say that West Heath Weddings has assisted vulnerable students in gaining better chances in their future lives. As well as a stunning setting, you can also be proud that your special day is helping children get the help and support they need.

West Heath is the venue that keeps on giving!

How to find us

West Heath, Ashgrove Road, Sevenoaks, Kent TN13 1SR

BY CAR: From the M25: Leave the M25 at Junction 5 following signs for the A21, Sevenoaks (and Hastings).

Continue on the A21 for approx. 4 miles taking the exit signposted Hildenborough.

Take the first exit off the roundabout signposted Sevenoaks A225.

Follow A225 Sevenoaks for approx. 2 miles, turning left into Weald Road.

Turn right into Ashgrove Road and continue up to a T junction where you will see the entrance to The New School at West Heath and West Heath Centre.

BY TRAIN: Sevenoaks station provides a fast, regular service into central London which takes only 30 minutes. There is a taxi rank at the station and the journey to West Heath Centre is around 2.5 miles.

CONTACT

Phone: 01732 468993 E-mail: weddingsandevents@westheath.com

Website: westheathweddings.com

Photos: © Helen England Photography © Matt Rock Photography © Wetherall Photography.
All prices are inclusive of VAT. Prices are subject to change