



FUNCTIONS AND PARTIES

Thank you for considering The Crown as a venue for your event.

We know that planning parties, functions and meetings can be a difficult task. With that in mind, our dedicated team will guide you through all of the necessary arrangements to ensure that your event is an absolute success.

The Crown is fully licensed and has a first floor function area with private bar, making it an ideal venue for your event.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us.

We would be delighted to hear from you.

Best wishes

Tom Cracket

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BISHOPS

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Chicken liver & Brandy parfait ⁽⁶⁰⁰⁾
*With toasted sourdough, onion chutney, sliced radish,
gherkin and dressed watercress leaves*

Prawn, mango, chilli and coriander salad ⁽⁶⁰⁰⁾
With balsamic dressing

Sweet potato falafel bites ^{(v/vg) (600)}
*On mango chutney with pomegranate, mint
& red onion salsa, pea shoots and lemon oil*

MAINS

Roast topside of beef
Served with Yorkshire pudding and red wine gravy

12 Hour pressed pork belly
*Creamy celeriac purée, crackling shard, watercress
with maple & apple sauce*

Chicken supreme
*Served with a creamy sundried tomato, parmesan,
mustard & garlic butter sauce*

Baked cod loin
With chorizo cream sauce

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Warm triple chocolate brownie ^(v)
With sweet black cherry compote, clotted cream and a chocolate flake

Coconut and citrus posset ^(v)
With mango and passion fruit compote & shortbread biscuits

Blackcurrant delice ^{(v/vg) (600)}
With raspberry coulis, lemon sorbet and candied walnuts

Coffee & mints ^(v)

£26.95

PER HEAD

Vegetarian and vegan alternatives are available



SPITFIRE

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Pressed ham hock terrine ⁽⁶⁰⁰⁾
Spring onion & leek purée with toasted sourdough shards

Porcini mushroom arancini ^{(v) (600)}
With a gorgonzola hollandaise, pepper poppers, dressed watercress and toasted sunflower seeds

Beetroot cured smoked salmon ⁽⁶⁰⁰⁾
Topped with a lemon, horseradish & chive crème fraiche, lemon oil dressed watercress and a side of charcoal bread

MAINS

Roast leg of lamb
With lemon stuffing, red wine & mint jus

Striploin of beef
With Yorkshire pudding, horseradish & mustard jus

Corn fed chicken supreme
Served with caramelised shallot & fennel purée and tomato concasse

Chalk steam trout ⁽⁶⁰⁰⁾
On a bed of watercress, leek & mascarpone sauce, topped with lemon & crab mousse

All served with a selection of seasonal vegetables and potato

DESSERTS

Indulgent Lotus biscoff slice ^(v/vg)
A crunchy biscuit base topped with baked mousse & biscoff crumbs and served with fresh strawberries & strawberry compote

Lemon posset ^{(v) (600)}
With berry compote and shortbread fingers

Chocolate & pecan torte
With mascarpone, crystallised orange cream and candied pecans

Coffee & mints ^(v)

£29.95

PER HEAD

Vegetarian and vegan alternatives are available



WHITSTABLE BAY

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Burrata mozzarella ⁽⁶⁰⁰⁾
With tomato, basil pesto, toasted pine nuts and drizzled with balsamic glaze

Smoked salmon and prawn cocktail ⁽⁶⁰⁰⁾
With avocado, cherry tomatoes, Marie Rose sauce & artisan sourdough

Pressed duck & chicken terrine ⁽⁶⁰⁰⁾
Butternut squash purée, toasted sourdough and dressed leaves

MAINS

Striploin of beef
With Yorkshire pudding & pancetta bourguignon jus

Guinea fowl supreme
With Orchard view cider, mushroom, wholegrain mustard & tarragon cream

Stone bass fillet
With roasted celeriac, marjoram and pepper sauce & caramelised onions

Roasted lamb loin chops
With salsa verde & pistachio dust

All served with a selection of seasonal vegetables and potato

DESSERTS

Chocolate & hazelnut croquant
Black cherry compote & clotted cream

Prosecco & elderflower jelly ⁽⁶⁰⁰⁾
With blueberries, raspberries and Chantilly cream

Warm apple & sultana frangipane tart ^(v)
With vanilla cream

Coffee & mints ^(v)

£35.95

PER HEAD

Vegetarian and vegan alternatives are available



VEGETARIAN & VEGAN

The following dishes have been designed specifically for your vegetarian & vegan guests. Please select one of the following dishes in place of your chosen starter & main course.

STARTERS

Avocado and tofu mini toast ⁽⁶⁰⁰⁾ (v/vg)

With red onion, pickled cucumber, toasted pumpkin & sesame seeds all finished with a drizzle of sriracha sauce

Beetroot falafel bites ⁽⁶⁰⁰⁾ (v/vg)

On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil

Crispy thyme charred polenta ⁽⁶⁰⁰⁾ (v/vg)

On a wild mushroom ragu, topped with rocket leaves

Crushed avocado and sautéed mushrooms ⁽⁶⁰⁰⁾ (v/vg)

On toasted sourdough with onion confit and quinoa houmous

Kale & onion fritters ⁽⁶⁰⁰⁾ (v/vg)

With spicy aubergine chutney, dressed rocket leaves, pomegranate seeds & flaked toasted almonds

Roast tandoori spiced cauliflower florets ⁽⁶⁰⁰⁾ (v/vg)

On tahini soya yoghurt topped with pickled red cabbage, pomegranate molasses, coriander & pumpkin seeds

Sicilian thyme & honey charred artichokes and courgettes ⁽⁶⁰⁰⁾ (v)

Caramelised lemon quinoa, pink pickled onions and crushed pistachios

Meatless Mediterranean kofta kebabs ⁽⁶⁰⁰⁾ (v/vg)

Served with tomatoes, parsley, shredded carrot, pickled red onions in a sumac & lemon dressing with warmed griddled floured tortillas and mint dipping sauce



VEGETARIAN MAINS

Creamy wild mushroom, cranberry and spinach Wellington ^(v)
With buttered herb new potatoes

Persian red quinoa, squash & pistachio nut roast ^{(600) (v)}
With sumac roasted Brussels sprouts, fennel & broccoli with red pepper & tomato sauce

Courgette, pistachio & mushroom nut loaf ^(v)
With creamy peppercorn sauce & seasonal vegetables

Porcini mushroom & truffle mezzaluna parcels ^(v)
With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil

Asparagus, pea & cheese ravioli ^(v)
With soya & green beans and a herb pesto

Potato gnocchi ^(v)
Sautéed with peas and courgette, finished with vegan cheese & rocket leaves

Sweet potato, cannellini bean & quinoa croquette ^(v)
With rocket, heritage tomato relish, roasted onions, orzo pasta salad and bell pepper coulis

Beetroot & goats cheese tortellini ^{(600) (v)}
With herb pesto, watercress & rocket salad, pickled fennel & toasted pine nuts



VEGAN MAINS

Barley summer stew (600) (v/vg)

*A medley of pearl barley, orange liquor, cumin & baby vegetables
finished with sautéed spring onion & spinach*

Baked sticky aubergines with pomegranate molasses (v/vg)

*Warm beetroot & couscous in a lemon vinaigrette, dressed rocket & chard leaves,
pickled cucumber & soya yoghurt dressing with toasted almonds*

Mushroom & walnut 'steak' (v/vg)

*Served with wilted spinach, roast tomato, glazed shallots & carrots,
chunky chips, a red wine jus and parsnip crisps to finish*

Soya bean & spring onion risotto (v/vg)

With miso & maple glazed mushrooms, chargrilled bok choy and toasted cashew nuts

Wild mushroom quinoa salad (600) (v/vg)

*With roast red peppers, beetroot, candied pecans, walnuts & mixed
seeds finished with a creamy yoghurt & honey dressing*

Fig, cashew nut and carrot rosti (v/vg)

Forest mushrooms and herb pesto

Butternut squash & sweet potato gnocchi (600) (v/vg)

With roasted pepper coulis

Lemon & asparagus gnocchi (v/vg)

With mint pesto

Spaghetti with basil pesto (v/vg)

*With green beans, peas, soya beans, caramelised red onions,
almonds, rocket and finished with lemon oil*



FINGER BUFFETS

ORCHARD VIEW

Selection of sandwiches

Maple roasted ham & tomato | Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade ^(v)

Fried spiced tortilla chips with houmous, salsa & guacamole for dipping ^(v/vg)

Salt & vinegar chicken wings with blue cheese dip

Seasoned skin on wedges with Kentish tomato chutney ^(v) | Pork sausage rolls

£12.95 PER HEAD

MASTER BREW

Selection of sandwiches

*Pulled salt beef & BBQ mustard | Maple roasted ham & tomato
Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade ^(v)*

Mini Yorkshire puddings with roasted chicken, lemon stuffing & cranberry mayonnaise

Braised leek Welsh rarebit toasts ^(v) | Cocktail sausages with Bombay curry glaze

Plaice goujons with tartare sauce | Seasoned skin on wedges with Kentish tomato chutney ^(v)

£14.95 PER HEAD

NEW DAWN

Selection of open sandwiches

*Crayfish in Szechuan pepper & sriracha sauce | Pulled salt beef & BBQ mustard
Whipped brie, tomato & smashed avocado ^(v)*

Mini cheese burger sliders with smoky tomato & onion chutney

Crispy coated chicken fillets with Indian sweet chilli sauce

Pea & mint arancini with lemon mayonnaise ^(v)

Seasoned skin on wedges with Kentish tomato chutney ^(v)

£16.95 PER HEAD

BUFFET ADD ONS

In addition to all our buffets you can enhance your meal with the following dishes

Dressed salmon £6.95 per head | Kentish cheese board £7.95 per head



CANAPÉS

Homemade canapés make an ideal accompaniment to your reception drinks.

Fresh fig, walnut & stilton bon bon sticks ^(v)

Smoked salmon & dill blini's

Roasted Mediterranean vegetable & goats cheese canapé cups ^(v)

Fried sesame feta & watermelon sticks

Baby plum tomatoes, basil, olive & mozzarella skewers ^(v)

Crispy bacon & braised leek Welsh rarebit

Aromatic seared salmon phaenang on rye bread

Confit chicken parfait & roasted mushroom blini's

Balsamic mushroom, herb & tapenade canapé cups ^(v/vg)

Chicken, caramelised shallot & asparagus canapé cups

Please select 3 of the above to be served with your reception drinks

£9.95
PER HEAD

Additional choices will be charged at £2.95 per person, per item

SWEET CANAPÉS

Ideal for finger buffets @ £2.95 each per head (please choose 1 option)

Mini chocolate churro shots

Lemon curd & ginger cheesecake lollipops

Chocolate brownie, raspberry & marshmallow



NOTES