



L&B EVENTS AND FUNCTIONS

SPACE AVAILABLE TO HIRE

IDEAL FOR: PARTIES | BABY SHOWERS | WEDDINGS | CORPORATE EVENTS
AND MUCH MORE. PLEASE EMAIL FOR MORE INFO:

hello@landb-restaurants.co.uk

FIND YOUR PERFECT VENUE

MARKET SQUARE | THE PULLMAN | THE HARBOUR INN | THE SHIP INN





SAMPLE MENU ONLY

Menus can be tailored

COLD BUFFET

£18.50 per head
Minimum of 20 guests

SANDWICHES & WRAPS

(vegan alternatives available)

Crusty Bread Sandwiches & Tortilla Wrap Selection: Cheese & Chutney, Tuna-Mayo & Red Onion, Egg Mayo with Chives, Chicken & Stuffing, Curried Chicken

HOMEMADE SAUSAGE ROLLS

Made in our Market kitchen, a selection of Pork & Vegan Sausage Rolls

COLD GAMMON HAM

Cured & Cooked in House, Honey Roasted & Thinly Sliced

QUICHE BITES

Ham & Cheese and Cheese & Onion

GIANT TORTILLAS & DIPS

Giant Homemade Tortillas with Paprika Salt Served with Soured Cream, Guacamole, Salsa

OLIVES

Selection of Mixed Olives with Garlic, Rosemary & a hint of Chilli



SAMPLE MENU ONLY

Menus can be tailored

HOT & COLD BUFFET

£24.50 per head
Minimum of 20 guests

MEAT

Roast Chicken with Garlic & Lemon & Herbs
Roasted BBQ Chicken
Cold Sliced Honey Roast Gammon Ham

HOMEMADE IN THE MARKET

Chorizo Scotch Egg
Pork Sausage Roll
Vegan Sausage Roll

SALADS

Roasted new Potatoes with Rosemary & Seasalt
Fragrant Cous Cous with Roasted Vegetables
Market Veg Coleslaw Potato Salad
Mixed Leaf Salad

SIDES

Giant Homemade Tortillas with Dips - Soured Cream, Guacamole, Salsa

HOMEMADE BLOOMER & FOCACCIA

Made in Folkestone Food Market, served with salted butter

OLIVES

Selection of Mixed Olives with Garlic, Rosemary & a hint of Chilli



SAMPLE MENU ONLY

Three Course Set Menu

£34.95 per head

Starters

Sautee mushrooms with spinach, sherry and thyme crème fraiche on sourdough toast

The Pullman prawn cocktail with Marie Rose sauce, crisp leaves, homemade bread & sea salt butter

Birria beef croquettes served with harissa & lime aioli

Mains

The Pullman Fish & Chips

Crispy sourdough batter, twice cooked chunky chips, homemade dill tartare sauce, curry sauce & minted mushy peas **vegan or gluten free option available**

The Pullman Pies

What we're famous for! Our homemade pies are the best around. Using fresh, local ingredients and creating the perfect pastry is what makes our pies so special. All pies are served with creamy spring onion mash, spiced chargrilled carrot, seasonal buttered greens and proper gravy. Vegan pie served with new potatoes.

Choose from: Braised Steak & Local Ale | Chicken, Bacon & Leek | Vegan Seasonal Veg

Homemade Fishcakes

Two breaded fishcakes of salmon, smoked haddock and cod served with hollandaise sauce and kohlrabi slaw

Crispy Belly of Pork

Served with spring onion mash, buttered Kentish greens, cider jus & proper crispy crackling
Two breaded fishcakes of salmon, smoked haddock and cod served with hollandaise sauce and kohlrabi slaw

Desserts

New York Vanilla Cheesecake served with vanilla ice cream

Salted caramel chocolate torte served with pouring cream

Tangy lemon tart served with vanilla ice cream

Vegan and gluten free caramel brownie with dairy free vanilla ice cream



TERMS & CONDITIONS

MAKING YOUR BOOKING

A £10 per-person (children included) non-refundable deposit is required in order to confirm a private party, large booking or Christmas meal. The remainder of the payment can be settled on the day of your booking. Methods of payments accepted are cash, debit & credit card, bank transfer & business cheques; please note we cannot accept individual cheques. All bookings must be settled through the organiser of the event and not individually.

FINAL NUMBERS & PRE-ORDERS

Final numbers and pre-orders must be confirmed with us at least 14 days before your booking.

DIETARY REQUIREMENTS

Any special diets should be requested and received with pre-orders. Where possible we will cater to your requirements although this is not always possible. We always do our utmost to cater and will let you know if this is not possible and suggest an alternative. Please note this is a set menu and we are only able to offer an alternative option if this is a dietary requirement.

REFUNDS AND CANCELLATIONS

All monies paid in advance are strictly non-refundable. Party organisers are requested to inform everyone within their party of this policy. All prices are inclusive of VAT. Should your party size decrease in numbers, any payments (including deposits) can only be offset against any food and beverage strictly at the managers discretion. The company reserves the right to cancel any booking if the deposit or final payment has not been made within the time frames above.

BAR TABS

Should a party organiser require an account to be set up for bar charges then this may be organised by prior arrangement only. We are unable to run any individual tabs in the bar on Fridays & Saturday or other busy periods.

SEATING ARRANGEMENTS

Requests for special seating arrangements must be given no later than 2 weeks prior to your event. We cannot guarantee that specific seating arrangements will be met, however, we will try our best to accommodate all requests.

TABLE DECORATIONS & THEMING

We allow all guests to bring their own birthday cake and balloons. The use of sparklers and confetti is strictly not allowed, with no exceptions.

CONDUCT AND BEHAVIOUR



The behaviour of the party guests is the responsibility of the party organiser, and the venue or restaurant reserves the right to refuse service to any guest who acts in an inappropriate manner. Such guests may be asked to leave the venue to ensure the enjoyment of all party guests, without a refund of monies. The party organiser will be responsible for any loss or damage caused to the venue. As we are located within a residential area, we ask that all guests leave the building quietly.

FORCE MAJEURE

Except where otherwise expressly stated in these conditions, the venue will not have any liability where the performance or prompt performance of our respective contractual obligations is prevented or affected by or you otherwise suffer any damage or loss of any description as a result of "force majeure". In these conditions, "force majeure" means any event which the venue could not, even with all due care, foresee or avoid. Such events may include war or threat of war, riot, civil strife, actual or threatened terrorist activity, industrial dispute, natural or nuclear disaster, adverse weather conditions, fire, pandemics and all similar events outside the venues control.