



ESSENCE

at The Pantiles

by Atul Kochhar

Private Dining
And In-House
Events

Let us take the stress away from those large bookings and private hire events. We have a team dedicated to ensure your planning and celebrations are smooth and fun.

We can cater for a small, intimate lunch or dinner on our private mezzanine for up to 20 people, or an exclusive use party for up to 110 people seated and 200 people standing.

You will enjoy incredible flavours from menus created by twice awarded Michelin starred chef, Atul Kochhar, within the beautiful surroundings of our restaurant in Royal Tunbridge Wells.

We cater for sit-down meals, canape and cocktail receptions and even a combination of both.

Bring your dreams to life with Essence!



YUVRAJ

£57.95 per person

Amuse Bouche - Chef's Choice

Appetisers

Tulsi Hariyalli Tikka (d)

Chicken supreme marinated with fresh basil, mint, fresh coriander and fresh garlic.

Tandoori Machhli (mu)

Tandoori mustard salmon infused with dill leaves.

Lamb Seekh Kebab (d)

Fine spiced minced lamb skewered in the tandoor.

Mains

Dilli Ka Chicken Tikka Masala (d)

Tandoori chicken tikka cooked in a creamed tomato and fenugreek sauce.

Methi Gosht (mu, d)

Best cuts of leg of lamb cooked with baby spinach, fresh fenugreek tinged with ginger

Main course is served with saag makai,(d), rye wale aloo, jeera pulao, assorted bread basket, (d,g,l,e,n), salad and raita.

Dessert

Dark Chocolate Delice (d) Cocoa nibs, orange curd ice cream.



MAHARANI

£57.95 per person

Amuse Bouche

Chef's choice

Starters

Achari Paneer Tikka (d, mu)

Paneer tikka marinated in pickled spices, caramelised onions and peppers

Broccoli Malai Tikka (d)

Chargrilled broccoli florets, fresh cream, hung curd, wild garlic, parmesan shavings

Aloo Tikki Chaat (d)

Cumin scented potato cake, sweet yoghurt, mint and tamarind chutney

Mains

Paneer Methi Malai Muttar (d)

Fresh paneer batons cooked in a fragrant sauce with fresh fenugreek, baby spinach and garden fresh green peas

Phaldari Kofta (d,n)

Vegetable dumplings stuffed with spiced jungle berries, awadhi korma sauce

Main course is served with aloo gobi masala, dal panchmel, jeera pulao and assorted bread basket, (d,e,g,l,n)

Dessert

Dark Chocolate Delice (d) Cocoa nibs, orange curd ice cream





VEGAN TASTING MENU

£76.95 per person

Amuse Bouche - Chef's choice

Aloo Tikki Chole Chaat

Cumin scented potato cake, spiced chickpeas, tamarind chutney, Mumbai sev, pomegranate

Steamed Vegetable Momos (gl,so)

Steamed vegetable dumplings, spiced gorkha tomato chutney

Nimbu Paani Granita

Bharwan Courgettes

Courgettes stuffed with a melange of garden fresh vegetables, Benarasi sauce, tamarind rice.

Phaldari Kofta (n,gl)

Vegetable dumplings stuffed with spiced jungle berries, awadhi korma sauce, tandoori roti

Sticky Toffee Pudding, vanilla bean ice-cream

PESCATARIAN TASTING MENU

£76.95 per person

Crispy Kale Chaat (d)

Crispy kale, spiced chickpeas, splash of chutneys, Mumbai sev, fresh pomegranate

Jalpari (d)

Hand dived pan-seared scallops, textures of water chestnut and truffle

Tangra Chilli Prawns (gl,cr,so,e)

Kolkata inspired king prawns batter-fried with peppers, spring onions, chilli garlic sauce

Seasonal Granita

Samudri Rattan (cr,d,mu)

Goan Seafood Curry (cr,d,m)

King prawns, sea bass and green mussels in a coconut and dried red chillies sauce, tamarind rice

Meen Moilee (gl,d,e)

Pan-seared Atlantic cod, coconut and ginger sauce, tender broccolini, garlic naan

Dessert Platter - Chef's Choice (d)



CANAPES AND BOWL FOODS

ASK OUR TEAM FOR OUR FULL REPERTOIRE. £3.50 EACH WITH A MINIMUM ORDER OF 20 CANAPES. EXAMPLES BELOW.

SAVOURY

Aloo bonda - gram flour battered spiced potato (v)(d)

Chaat Cone -wheat bubble , chickpeas, potato, sev, yoghurt and tamarind (v)(g)(d)

Dhokla – savoury sponge with sweet lemon vinaigrette (g)(vg)

Lamb Seekh Kebab - minced lamb with pickling spices and mint chutney (d)

Hariyalli Murg Tikka - Chicken Supreme marinated with fresh basil, mint coriander and Greek yoghurt (d)

Vegetable Samosa – vegetable parcels stuffed with spiced potatoes (gl)

Achari Paneer Tikka – Indian cottage cheese cooked in the tandoor. (d)

SWEET

Chocolate and chilli brownie (v)(d)(g)

Mango Bhapa Doi – baked yoghurt (d)(n)

Pistachio Inclusion Square – pistachio, apricot, cranberry (d,n)

BOWL FOOD £10 EACH – MINIMUM ORDER OF 15 BOWLS PER SELECTION. EXAMPLES BELOW.

Vegetarian Biryani (v)(d)

Lamb Biryani (d)(mu)

Murg Tikka Masala and rice – chicken tikka in creamed tomato and onion sauce and rice (d)

Meen Moilee – pan-seared seabass, coconut ginger sauce, lemon rice (d)





Signatures & Seasonal Cocktails,
Mocktails, Champagne, Sparkling Wine,
Fine Wines, Spirits, Beers, Cider, Lassi
& Soft Drinks.

At Essence At The Pantiles, By Atul
Kochhar, we will find the perfect
drink selection to complement your
occasion. Ask our team for
recommendations.

Our Bar Area
Capacity 25 seated, 80
standing.



Our Mezzanine.
Capacity 30 seated,
40 standing, including gallery,



Our Gallery,
Up to 8 seated.



Our Restaurant, Right-Side.
Capacity, 30 seated.



Our Restaurant,
Right-Side.



Our Restaurant, Left-Side
Capacity 28 seated.



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Outside Dining
Capacity 60 Seated.

 Essence at The Pantiles | by Atul Kochhar




Wine Dinners at Essence.

Join our quarterly intimate wine dinners with menus curated by Chef Atul Kochhar, and meet our wine specialists who educate us on the perfect pairings for our dishes throughout the evening.



Business Boardroom



A room with a projector screen at the front, displaying a list of events. The room is filled with rows of black-framed chairs with cane backs, facing the screen. The floor is made of light-colored wood. Large windows on the left and right sides of the room provide natural light. A black metal railing is visible on the left side of the frame.

Presentations
Product Launches
Book Launches
Business
Receptions
Memorials

Bespoke Weddings



Enquiries : Email, Bibi Roy marketing@essencerestaurants.co.uk
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Tel : 01892 614411. Please see our separate catering brochure for outside events.

