



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

Punjab Murg Tikka (d) - Chicken supreme marinated with dried red chillies, hung curd and fenugreek

Tandoori Machhi (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.

Elaichi Bhuna Gosht - Boneless leg of kid goat cooked with onions, peppercorn, cardamom – A Nawab Lucknowi speciality.

Main course is served with saag makai (d), urulai roast aloo (mu), jeera pulao, assorted bread basket (d,gl,e,n), salad and raita (d)

Dessert - Duo 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

Tokri Chaat (d) - Regal street food, straw potato basket, sweet potato and broad beans chaat, splashed with mint and tamarind chutney, sweet yoghurt, Mumbai sev and fresh pomegranate

Mains

Paneer Kadai (d) - Cottage cheese batons cooked in fragrant tomato-onion sauce with mixed bell peppers.

Essence Makhmali Kofta (d, n) - Vegetable dumplings stuffed with spiced baby spinach and cottage cheese, awadhi korma sauce

Main course is served with urulai potato roast, dal makhani, jeera pulao and assorted bread basket (d,e,gl,n)

Dessert - Duo Chocolate Delice (d) - Cocoa nibs, orange curd ice cream





VEGAN TASTING MENU
£76.95 per person

Amuse Bouche - Chef's choice

Tokri Chaat - Regal street food, straw potato basket, sweet potato and broad beans chaat, splashed with tamarind chutney, Mumbai sev and fresh pomegranate.

Aloo Tikki Chole Chaat - Cumin scented potato cake, spiced chickpeas, tamarind chutney, Mumbai sev, pomegranate.

Exotic Sorbet

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

Baingan Pepper Fry (mu) - Baby aubergine, crushed peppercorn, mustard seeds and onion masala.

Dessert Platter - Chef's Choice

PESCATARIAN TASTING MENU

£76.95 per person

Tokri Chaat (d)

Regal street food, straw potato basket, sweet potato and broad beans chaat, splashed with tamarind chutney, Mumbai sev and fresh pomegranate.

Jalpari

Hand dived pan-seared scallops, textures of cauliflower, cauliflower pickle.

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

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

Exotic Sorbet

Kuzhambu Seafood Curry (cr,m,d)

Pan seared king prawns, sea bass, scallop, mussels and asparagus with kuzhambu sauce with fresh tomatoes and coconut

Monk fish Nihari (d)

Chargrilled Cornish monk fish tail, marinated with saffron, hung curd, fresh green peppercorn, nihari broth, caramelised onion ring

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 £100, - 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,



Private Gallery Table.
Up to 8 seated,
Party Menu and
packages available.
Minimum charge per
person applies.





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



Our Restaurant,
Right-Side.

Our Restaurant, Left-
de.
Capacity 28 seated.



Outside Seating
for up to
60 people.

ESSENCE
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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 photograph of a room set up for a presentation. In the foreground, several rows of chairs with black frames and light-colored, woven backs are arranged facing a large projection screen. The screen is white and displays a list of event types in black text. The room has large windows on the left and right walls, and a white table with a green plant is visible in the background.

Presentations
Product Launches
Book Launches
Business
Receptions
Memorials



**Multicultural Wedding Specialists,
Personalised Weddings, Perfectly You,
Trusted luxury accommodation and
spa packages,
Creating Lasting Memories,
Begin your journey with us today.**



Enquiries : Email, Bibi Roy marketing@essencerestaurants.co.uk

Essence At The Pantiles, 62-64 The Pantiles, Royal Tunbridge Wells, TN2 5TN,

Tel : 01892 614411. Please see our separate catering brochure for outside events.

