



# ESSENCE

## at The Pantiles

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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,g,l,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-Hand.  
Capacity 28 seated.







Outside Seating  
for up to  
60 people.

Essence at The Pantiles | by Atul Kochhar

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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 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



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





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

