



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 30 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

Lunch £49.95 / Dinner £57.95 per person

Amuse Bouche - Chef's Choice

Appetisers

Lehsuni Malai Tikka (d) - Chargrilled chicken breast marinated in hung curd cheese and wild garlic.

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) - Chargrilled boneless chicken tikka cooked in an aromatic tomato-onion sauce tinged with fenugreek-reminiscent of old Delhi royalty.

Jungle Maas (mu) - Tender diced kid goat, slow-cooked in a bold Rajasthani curry of Mathania chillies, garlic and aromatic whole spices, a rich fiery finish.

Main course is served with saag makai (d), chatpati aloo gobi masala, jeera pulao, assorted bread basket (d,gl,e,n), salad and raita (d)

Dessert - Chocolate & Orange (d,gl) - Dark chocolate delice, cocoa nibs, orange ice cream.



Maharani

Lunch £49.95 / Dinner £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

Tandoori Portobello Mushrooms – Chargrilled pickle spiced portobello mushrooms

Mains

Paneer Kali Mirch (d) - Cottage cheese batons cooked with black pepper, cream and aromatic spices.

Shahi Jackfruit Ka Kofta (d, n) - Delicate jackfruit kofta in a velvety, aromatic tomato and cashew sauce.

Main course is served with saag makai (d), chatpati aloo gobi masala, jeera pulao, assorted bread basket (d,gl,n), salad and raita (d)

Dessert - Chocolate & Orange (d,gl) - Dark chocolate delice, cocoa nibs and orange ice cream



Shahi Maharaja

Lunch £58.95 / Dinner £68.95

Amuse Bouche

Tangra Chilli Prawns (cr,so,gl) - Kolkata inspired king prawns, peppers, spring onions, chilli garlic sauce.

Bhatti Ka Murg (d) - chargrilled chicken breast marinated with cumin and mace.

Tandoori Lamb Chop (d) - fennel scented lamb chop – Essence signature grill.

Mustard Salmon (mu) - chargrilled salmon marinated with mustard and dill.

Seasonal Sorbet

Dum Ka Murg (d) - saffron-infused chicken supreme.

Awadhi Lamb Nihari (d) - slow-braised best cuts of lamb leg in an aromatic Nihari gravy, infused with whole spiced and ginger.

Mains served with saag makai (d), chatpati aloo gobi masala, jeera pulao, assorted bread basket (d,gl,e,n), salad and raita (d).

Dessert – Chef's Special Platter



TASTING MENU £76.95+ Wine Pairing £49.95

Tokri Chaat (d) - regal street food, straw potato basket, spiced green chickpeas, potato, splash of chutney, yoghurt foam, Mumbai sev, fresh pomegranate.

Karara Kekda (cr,e) - crispy soft shell crab spiced with Kashmiri chilli, apple, corn salad & passionfruit chilli chutney – **Chapel down Brut Reserve, Kent England.**

Meen Kudampuli - pan-seared Kerala style halibut in a red chilli spiced gravy – Riesling Scheifer, **Steillage, Masel, Germany**

Exotic Sorbet

Dum Ka Murg (d) - saffron infused chicken supreme – **Pinot Noir, Wildsong Organic, NZ**

OR

Venison Katchi Mirch Ka Salan (d,n) £10 supplement – venison in Hyderabad salan, masala baby potatoes – **Primitivo di Manduria 'Talo' Italy**

Textures of Lamb (d,mu,gl,e) - fennel scented lamb chop, jungle gosht, garlic naan – **Rioja Reserva, Monte Real, Spain.**

Dessert Platter – Chef's Choice – **Royal Tokaji, Late Harvest, Hungary**





VEGAN TASTING MENU
£76.95 per person + Wine Pairing £49.95

Amuse Bouche - Chef's choice

Tokri Chaat - Regal street food, straw potato basket, spiced green chickpeas & potato, splash of chutneys, Mumbai sev and fresh pomegranate.

Chapel Down Brut Reserve, Kent, England.

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

Chardonnay, Kingstone Estate, Australia

Seasonal Sorbet

Benarasi Gobi – Roasted cauliflower, delicately spiced with Benarasi aromatics and roasted whole spices.

Pinot Noir, Wildsong Organic, NZ

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

Primitivo di Manduria 'Talo', Italy

Sticky Toffee Pudding (gl), vegan vanilla ice cream.

Royal Tokaji, Late Harvest, Hungary.

PESCATARIAN TASTING MENU

£76.95 per person + Wine Pairing £49.95

Tokri Chaat (d) -Regal street food, straw potato basket, spiced green chickpeas and potato, splash of chutneys, yoghurt foam, Mumbai sev and fresh pomegranate.

Karara Kekda (cr,e) -Golden-fried crispy soft shell crab delicately spiced with Kashmiri chilli, apple and corn salad, passion fruit chilli chutney. -**Chapel Down Brut Reserve, Kent, England**

Tangra Chilli Prawns (gl,cr,so,e) -Kolkata inspired king prawns batter-fried with peppers, spring onions, chilli garlic sauce -**Sancerre Rose, Domaine Les Chaumes, France**

Seasonal Sorbet

Samudri Khazana (cr,mo)

Pan-seared king prawns, sea bass, hand-dived scallops & green mussels, grilled asparagus, idiappam, moillie sauce & lemon rice - **Albarino, Genio y Figura, Spain.**

Meen Kudampuli (gl) - Pan-seared Kerala-style halibut simmered in a red chilli & spiced gravy, finished with curry leaves & tangy malabar tamarind served with garlic naan - **Riesling, Scheifer, Steillage, Mosel, Germany**

Dessert Platter - Chef's Choice (d) - **Royal Tokaji, Late Harvest, Hungary**



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.

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.



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.





Business Boardroom

A room with a projector screen and cane chairs. The room has a wooden floor and large windows with white curtains. The projector screen is in the center, displaying a list of events. In front of the screen are several rows of black-framed chairs with cane backs. To the left, there is a black metal railing and a small table with a white tablecloth. To the right, there is a white door and another small table with a white tablecloth. The room is well-lit by natural light from the windows.

Presentations
Product Launches
Book Launches
Business
Receptions
Memorials

Our Bar Area
Capacity 30 seated
40 standing.



The Green Room, Capacity 36 seated.



**The Green Room,
Capacity
36 seated.**



The Pantiles View

Capacity 26 seated.





Outside Seating
for up to
60 people.

Essence at The Pantiles | by Atul Kochhar

62

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



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

