

Number Eight

EVENT CATERING & PRIVATE HIRE

“An extension of the Number Eight experience”

Stuart and Cecilia, Founders and owners



Number Eight Sevenoaks is available for event catering & private hire.

From weddings, wakes, birthdays, small celebrations to corporate days and team building, we can offer a range of bespoke events to suit your needs.

You will have exclusive use of our restaurant with access to the bar and terrace. Our venue can host up to 70 people for a sit-down meal, or 120 standing. Full and partial takeover of the restaurant is also available any day of the week, partial - please contact us to inquire about minimum spends.

All our catering includes our No.8 team to deliver and execute the event seamlessly.

Our Events Team is on hand to help with all your requests and manage your event for you. Email us for more information and to schedule a viewing of the restaurant space.

Number Eight

PRIVATE DINING MENU

Available in the dining room
Select a set menu for your group's experience

MENUS



SET MENU

£35 per person

To Start

Roasted butternut squash soup, rosemary crouton. (V)

Smoked mackerel pate, mache salad, horseradish dressing, crostini.

Slow cooked ham and grain mustard croquette, egg & tarragon salsa.

Main Course

8 hour braised Dingly Dell pork belly, apple and shallot puree, Anna potatoes, cider jus.

Pan fried fillet of seabream, lemon butter, Tenderstem broccoli.

Confit beetroot risotto, aged feta, lemon balm, garlic oil. (V)

Desserts

Madagascan vanilla crème brulee, raspberry shortbread.

Milk chocolate mousse, salted caramel.

Basque cheesecake, poached strawberries.

SET MENU

£45 per person

To Start

Lemon vodka cured Scottish salmon, avocado puree, orange and fennel salad.

Chicken liver parfait, apple chutney, parmesan crostini.

Sauteed wild mushrooms, lemon crème fraiche, toasted focaccia. (V)

Main Course

Roasted free range chicken supreme, dauphinoise potato nduja sauce, green beans.

Pan fried fillet of seabass, mussel and shellfish bisque, herb mashed potato, Tenderstem broccoli.

Aubergine schnitzel, saffron peperonata, applewood smoked cheddar, celeriac dauphinoise. (V)

Desserts

Passionfruit curd tart, toasted Italian meringue, raspberry gel.

Iced honeycomb parfait, poached rhubarb, hazelnut crumb.

Whipped Belgium chocolate mousse, crystallised puff pastry, espresso crème Anglais.

SET MENU

£55 per person

To Start

Grilled asparagus, soft poached egg, tarragon aioli, fresh black truffle. (V)

Seared tiger prawns, madras spiced butternut squash, lime dressing.

Smoked duck breast, whipped goats cheese, pomegranate dressing.

Main Course

Roasted rump of English lamb, herb crust, sweet potato dauphinoise, baby carrots, port wine jus.

Pan fried fillet of monkfish, Cornish crab velouté, fennel croquette, baby leaf salad.

Burrata & pumpkin tortelloni, parmesan velouté, peas broad beans (V)

Desserts

Melting Valrhona chocolate fondant, peanut butter mascarpone, raspberries.

Caramelised apple tart tatin, vanilla ice cream, pistachio praline.

Strawberry Pavlova, Vanilla cream, honeycomb, Earl Grey.

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BESPOKE FROM DRINKS MENU

DRAUGHT BEER

Portobello London Pilsner (*Draught*)- 5

London (4.6% abv)

Estrella Galicia 330ml- 5.5

Spain (4.7% abv)

Portobello London Pale - 5.5

London (4.0% abv)

Meantime Pale 330ml- 5.5

London (4.1% abv)

Curious Apple Cider 330ml 5.5

Tenterden (5.2% abv)

WINE

Rosé Cremant Brut, Burgundy France NV

Catarratto, Ciello Bianco, 2020

Côtes du Rhône, Cuvée de Galets, 2020

COCKTAILS

Espresso Martini

Pink Grapefruit Negroni

Bellini

Pornstar Martini

Old Fashioned

NON ALCOHOLIC

Fix8 Kombucha Sicilian Citrus

Fix8 Kombucha Ginger &
Turmeric

Fix8 Kombucha Strawberry &
Basil



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CANAPÉS

5 Dishes - £30 . 6 Dishes - £35 . 7 Dishes - £40

Your party must have the same selection of dishes for the whole group

Smoked Salmon, Cream Cheese, Red
Onion & Dill

Roast Beef, Horseradish, Dill Pickle,
Baby Gem

Houmous, Courgette, Tomato &
Rocket Pesto

Chorizo & White Bean Cassoulet

Mini Fish Pie

Mini Beef & Carrot Pie

Smoked Haddock & Basil Risotto

Butternut Squash & Parmesan
Risotto, Crispy Onions

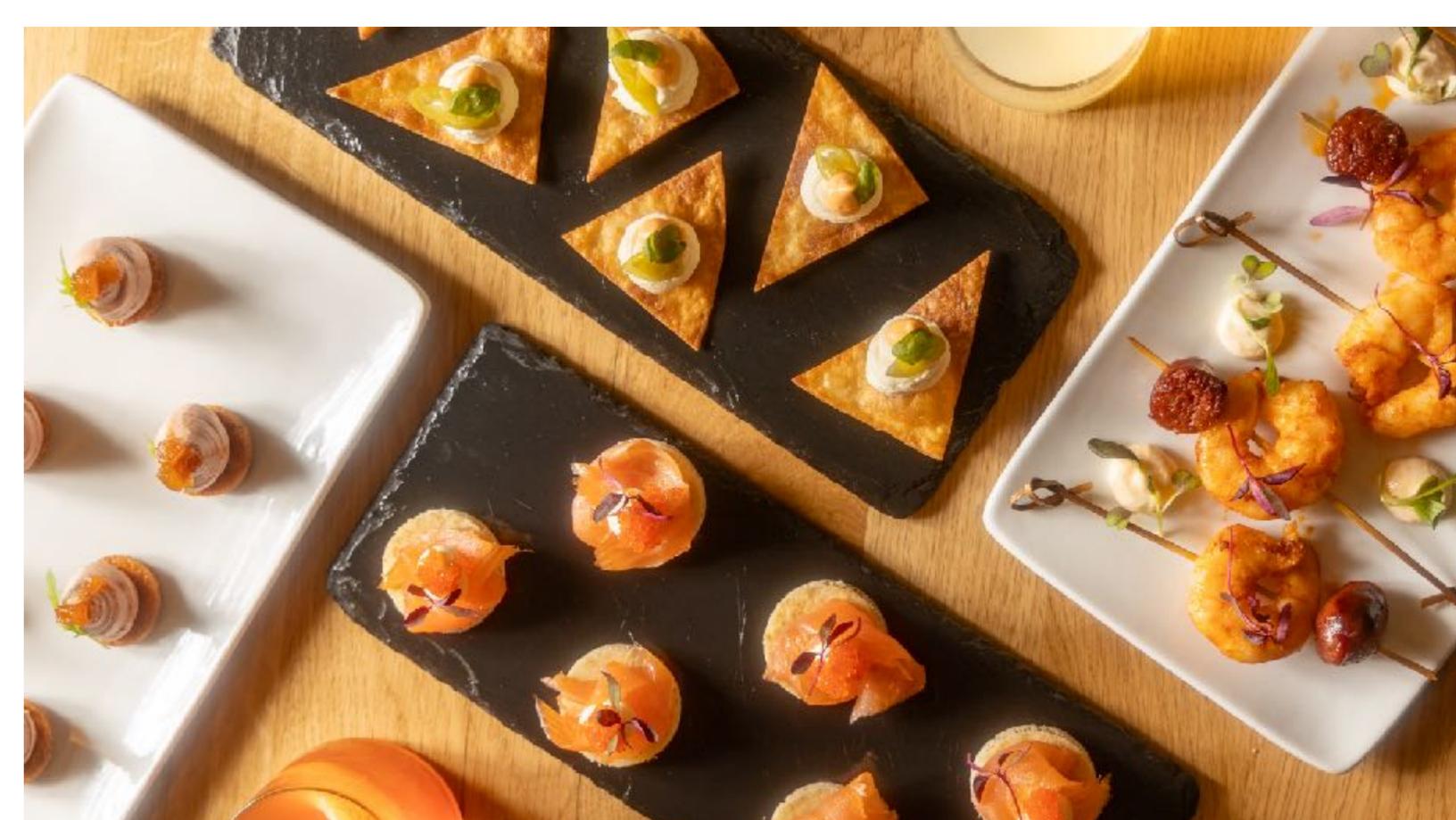
Flat Iron Steak & Pepper Skewer

Tiger Prawn, Courgette & Tomato
Skewer

Spiced Cauliflower, Almonds, Tahini
Skewer

Roast Aubergine Iman Bayaldi,
Focaccia & Feta

Pumpkin & Ricotta Tortelloni, Herb
Sauce



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COCKTAIL MASTERCLASS

£45 per person - Minimum 5 people

Discover the colourful history and evolution of cocktails, and how they became the life of the party.

Get comfortable with essential bartending tools and learn how to use them like a pro.

Master the art of balancing Flavours to create cocktails that are a perfect harmony of taste.

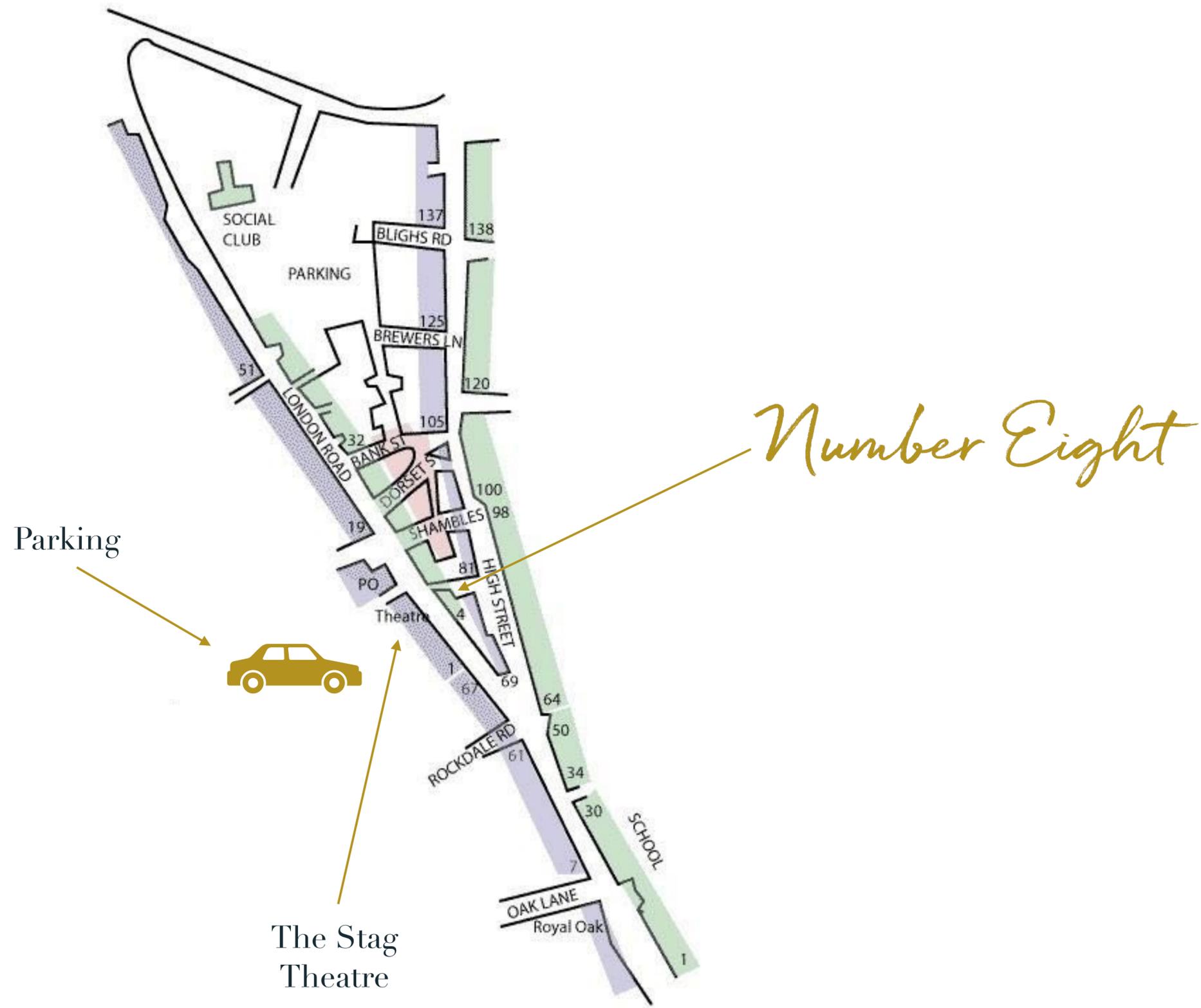
Develop the skills to create both classic favourites and your own innovative drinks that wow the crowd.

Dive into the world of spirits, liqueurs, bitters, and other ingredients that make cocktails sing.

Learn how to garnish and present your cocktails with flair, making every drink look Instagram-ready.

PARKING INFO

There is parking 1 minute away opposite Number Eight Sevenoaks at the back of the Stag Theatre.



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ADD ONS

Flowers displays

Balloon dressing

Cake

Music & DJ

Cocktail Masterclasses

Wine tasting

Photography & videography

Cooking with the Chef events

Projectors