

THE  
HARTY ESTATE

ESTD



2000

*Mocketts Farm Cottages  
Catering Options*

# Farm Stay Feasting

The Harty Estate cottages at Mocketts Farm give you the freedom and flexibility of a self-catered stay, with the option to enjoy delicious in-cottage catering without lifting a finger.

Dishes are prepared by our chefs using estate-grown produce, including beef from our family farm, wild game, our Kitchen Garden fruit and veg, plus carefully sourced ingredients from across Kent.

From comforting traybakes and generous grazing tables, to lazy morning brunch platters, it's tasty, crowd-pleasing food that brings the flavours of the estate straight to your table.

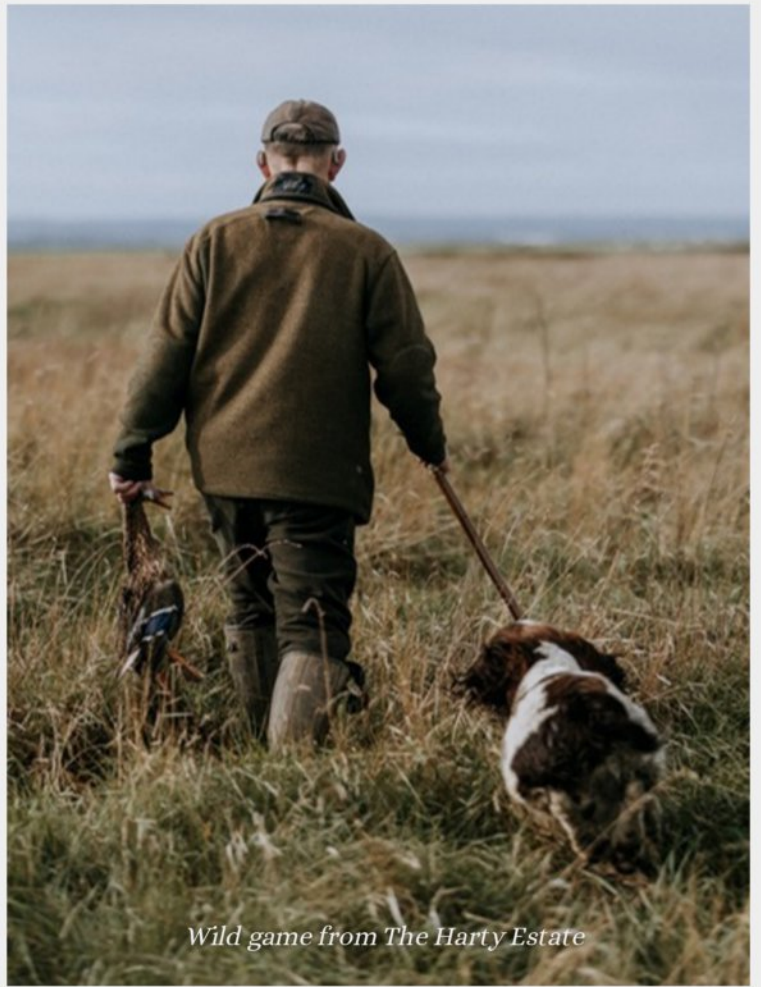
For large groups or special celebrations, private dining, parties and additional catered options can also be arranged in the estate's nearby event spaces.

Great food, made easy, so you can focus on enjoying good times in good company.





*Beef from our family-farm, locally grass-grazed*



*Wild game from The Harty Estate*



*Seasonal produce cropped daily from our Kitchen Garden*

# Grazing Table

LAID-BACK, 'HELP YOURSELF' DINING DELIVERED TO THE COTTAGES

Our Grazing Tables are a relaxed and generous way to eat together – ideal for sociable evenings or casual celebrations. Delivered to your cottage, they come ready to enjoy, with a spread of seasonal, homemade and locally sourced favourites to tuck into at your own pace.

## GRAZING TABLE INCLUDES

CHARCUTERIE BOARDS

CHEESE, PICKLES & CRACKERS

FRUITS, PICKLES & PRESERVES

HUMMUS, CRUDITES & BREADS

OLIVES, SUNDRIED TOMATOES, MIXED ROASTED NUTS



# Tray Bakes

COMFORT FOOD COTTAGE-STYLE & DELIVERED TO YOU

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Our traybakes are all about hearty, homely food with zero fuss. Made using quality ingredients - including our family-farmed beef - they're delivered to your cottage ready to pop in the oven, serve up and enjoy. Just pick your favourite, add your sides, and let us take care of the cooking.

**EACH TRAYBAKE SERVES UP TO 6 | ADULTS £13PP | CHILDREN £7PP**

OLD RIDES BEEF LASAGNE

CHICKEN THIGH & SWEET POTATO BAKE (GF, DFA)

CHICKEN CURRY (GF, DFA)

BEEF CHILLI CON CARNE (GF, DFA)

CHICKEN & LEEK PIE

TOMATO & MOZZARELLA PASTA BAKE (V)

VEGETABLE CURRY (GF, DFA, V, VGA) | MUSHROOM & LEEK PIE (DFA, V, VGA)

**PICK 2 SIDES PER TRAYBAKE...**

SIDE SALAD | NEW POTATOES | JACKET POTATOES | POTATO SALAD |  
COLESLAW | ROASTED VEGETABLES

**DESSERTS**

**SERVES UP TO 6 | £8PP**

STICKY TOFFEE PUDDING (V) CHOCOLATE BROWNIE (V/VGA/GF)

SEASONAL FRUIT CRUMBLE (VG/V/GF)



# Brunch Platter

RISE & SHINE COTTAGE DELIVERY

Start your morning the easy way with a ready-to-enjoy brunch platter, delivered straight to your door. Packed with fresh, tasty bites – sub rolls, sausage or bacon rolls and pastries, fruit and juice – it's perfect for relaxed sharing, without having to leave the cottage.

**£35 PER PLATTER, SERVES 6**



# Private Dining + Celebrations

HOSTED AT THE FERRY HOUSE, AT THE HARTY ESTATE

If you're getting away to celebrate, or just want an excuse for a good time, The Harty Estate offers beautiful event spaces just a short walk from the cottages - close enough to be convenient, yet still maintaining a private and separate charm.

Choose from our 16th-century private pub - The Ferry House - or two versatile event barns, plus waterside terraces, landscaped gardens and a festoon-lit courtyard. All event spaces enjoy stunning views over the wetland meadows and Swale estuary, providing an unforgettable backdrop for birthdays, anniversaries, family reunions, or private dining.

Our in-house events team can arrange optional extras to make your gathering memorable. From DJs and casino tables, to magicians and kids' entertainment, everything is organised with support from our trusted local suppliers.

Delicious food options include grazing tables, sit-down meals, Kentish hog roasts, stone-baked pizzas, or 'build-your-own' stations.

With everything taken care of, you're free to relax, celebrate and enjoy this special time with friends and family.



*The Ferry House*  
*Chris Blackledge Photography*



*The Ferry House*  
*The Hop Barn event space*



*The Ferry House*  
*Private dining in 16<sup>th</sup> century former inn*