We offer a range of banquet menus to suit your budget. Please choose one starter, main course and dessert for your whole party to enjoy and advise us of any vegetarian or additional dietary requirements in advance. Each menu includes a freshly baked bread roll with your starter and coffee and mints to finish.

### Option 1 – £33.00 per person

**Starters**
- Gravlax with a shaved fennel salad, sea vegetables, beetroot and horseradish hummus
- Greek salad; feta cheese, black olives, tomatoes, cucumber and cos lettuce with a herb dressing (v)
- Roasted tomato soup with basil puree (v)

**Mains**
- Pan fried chicken breast with champ potatoes, roasted carrots, broad beans and bacon with a red wine sauce
- Fillet of salmon with a parsley and parmesan crust, spaghetti vegetables, new potatoes and a lemon butter sauce
- Confit duck leg with braised red cabbage, smoked garlic and sage mashed potato and a red wine sauce
- Aubergine, tomato and courgette stack with wilted spinach, grilled polenta and salsa verde (v)

**Desserts**
- Fruits of the forest cheesecake with a fruit coulis
- French apricot tart with crème Anglaise
- Chocolate brownie with vanilla ice cream

### Option 2 – £35.40 per person

**Starters**
- Roasted butternut squash soup with parmesan croutons (v)
- Warm squid and chorizo salad with new potatoes and cherry tomatoes
- Orange, fennel and mozzarella salad (v)

**Mains**
- Braised beef steak with dauphinoise potatoes, roasted butternut squash, French beans, served with horseradish sauce
- Roasted fillet of pork with honey roast sweet potato, peas and spinach, spiced cauliflower, served with a raisin sauce
- Oven roasted tilapia with a herb and garlic butter sauce, prawns, rice timbale and roasted vegetables
- Persian spiced sumac aubergine timbale with sun dried tomatoes and chick peas, served with parsley and mint tabbouleh and lime yoghurt (v)

**Desserts**
- Pecan pie with mocha sauce and chocolate ice cream
- Lemon meringue pie with lemon sorbet and kaffir lime syrup
- Chocolate pot with crème fraiche and hazelnut shortbread

*Our awarding winning catering team take pride in using fresh local produce.*

*Our chefs are happy to design a bespoke menu just for you. If you have a theme in mind, or are looking for something specific, just let us know.*
**Option 3 – £39.00 per person**

**Starters**
- Wield Smokery trout fillet with celeriac coleslaw, beetroot, lemon oil and watercress salad
- Wild boar terrine with sweet pickled baby vegetables and mulled wine jelly
- Heritage tomato salad with Kentish Chaucer cheese and black olive tapenade (v)

**Mains**
- Corn fed chicken breast with roasted new potatoes, French beans, wild mushrooms and Chapel Down sparkling wine sauce
- Roast cannon of beef with braised cabbage, smoked bacon, honey roast carrots and thyme fondant potato
- Fillet of sea bass with saffron mash, Swiss chard, brown shrimps, capers and parsley
- Tofu layers with stir fried pak choi, spring onion, shiitake mushroom and ginger (v)

**Desserts**
- Spiced poached pears with chocolate soil and vanilla ice cream
- Homemade lemon treacle tart with white chocolate ice cream and raspberry coulis
- Raspberry and mango pavlova with passion fruit coulis

**Complement your menu**

To complement your dinner you may wish to add an arrival drink, canapes or an additional course. If you have something specific in mind just let us know.

**Canapés**
- A selection of chef’s choice canapés
  - 4 per person – £9.60
  - 8 per person – £12.00
  - 10 per person – £14.40

**Cheese and biscuits**
- A selection of cheese and biscuits – £6 per person

**Drinks**
- A glass of Chapel Down or prosecco on arrival is always a welcome treat. We have a wide variety of wines on the following page to complement your chosen menu. One of our team will be happy to advise you.

**Soft drinks**
- Still or sparkling mineral water, 500ml – £1.56
- Fairtrade orange juice, 500ml – £1.80
- Fairtrade apple juice, 500ml – £1.80
- Orange, apple or cranberry juice, one litre jug – £3.54

**Cash bar**
- A cash bar can be included for no fee provided the bar take on the night exceeds £250.

**Dietary requirements**
- We can accommodate many dietary requirements, just let us know in advance of the dinner. If you keep us updated you can give us your final numbers and dietary requirements three full working days prior to your event.
WINE/MENU

Champagne & sparkling wine
Piper-Heidsieck, Brut, NV 12% £35.00
Fantinel Extra Dry, Prosecco, Italy, 11.5% £19.00

Kentish wine
Chapel Down Rosé Brut, 12% £35.00
Chapel Down Flint Dry 2014/15, 11% £21.50
Chapel Down Bacchus 2014/15, 12% £21.50
Chapel Down Union Red 2014/15, 11.5% £23.00

Fairtrade wine
Kleine Zalze Fairtrade Chenin Blanc Sauvignon Blanc 2015/16, South Africa 13% £14.00
Kleine Zalze Fairtrade Pinotage 2011/15, South Africa 14% £14.00

White wines from around the world
Bolla Pinot Grigio delle Venezie, Italy 2013, 12.5% £16.30
Chablis, Louis Jadot, France 2013, 12.5%, £20.95
Pouilly-Fume, Domaine Jean-Claude Chatelain, France 2011, 12.5% £20.60
Veramonte Reserva Sauvignon Blanc, Casablanca Valley, Chile 2013, 13.5% £15.30
Hardy’s The Riddle Chardonnay-Semillon, South Eastern Australia 2014, 12.5% £13.50
Coat Door Sauvignon Blanc-Semillon, Western Australia 2011, 13.5% £17.00
Chardonnay Langhe, Domini Villa Lanata Italy 2012, 13.5% £14.50
Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 2014, 13.5% £14.20
Blackstone Chardonnay, Monterey County, USA 2012, 13.5% £17.50
San Giorgio Pinot Grigio, Delle Venezie, Italy, 2015, 12% £13.50

Rosé wines from around the world
Hardy’s The Riddle Shiraz Rosé, South-Eastern Australia 2014, 11.5% £13.50
Solandia Primitivo Rosato Puglia, Italy, 2009, 13% £14.50

Red wines from around the world
Sangiovese di Toscano, Trambusti, Italy, 2011, 13% £14.50
Mâcon Rouge, Louis Jadot, Burgundy, France 2011, 12.5% £16.30
Kleine Zalze Cabernet Sauvignon, Coastal Region, South Africa 2011/12, 14% £15.00
Luis Felipe Edwards Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile 2012, 14% £14.95
Château Moulin de Barrail, Bordeaux Superieur, France 2010, 12.5% £15.80
Red Knot Shiraz, McLaren Vale, Australia 2014, 13.8% £16.90
Hardy’s The Riddle Shiraz-Cabernet, South-Eastern Australia 2013, 13% £13.50
Côtes du Rhone, Les Abeilles Rouge, Jean-Luc Colombo 2012, France 14% £15.50
Don Jacoba Rioja Crianza Tinto, Bodegas Corral, Spain 2009, 13.5% £18.20
JJ Hahn Reginald Shiraz, Barossa Valley, Australia 2009, 14% £17.50
San Giorgio Montepulciano D’Abruzzo, Italy 2014, 13% £13.50

Dessert wine
Torres Moscatel Oro Floralis Catalunya (50cl) Spain, nv 15% £19.95

Wines and vintage are subject to availability.