The Beagle restaurant is available to book exclusively in the evening for twelve to twenty-two guests. We offer a range of 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 freshly baked bread with your starter and coffee and mints to finish. Please note that with the exception of alcohol, the menu prices below are VAT exempt and VAT does not need to be added if you are paying with a University cost-code.

Please choose a starter, main and dessert – £37.00 per person

Starters
- Pressed duck terrine with black figs and toasted brioche
- Mushroom soup with fresh tarragon (Ve)
- Fresh crab layered with avocado and tomato with lemon dressing

Mains
- Flat iron steak with triple fried chips, homemade mushroom ketchup and tomato sauce
- Chargrilled corn fed chicken breast with spiced rice, cauliflower, apricot chutney and creamy cardamom sauce
- South coast plaice fillet with Hasselback potatoes, Swiss chard and warm tartare sauce
- Baked butternut squash with chickpea falafels and a salad of butternut and pomegranate (Ve)

Desserts
- Frozen chocolate parfait, caramelised banana and crème Anglaise
- Pineapple gazpacho with mango sorbet (Ve)
- Baked Kentish apples with vanilla ice cream

Please choose a starter, main and dessert – £38.50 per person

Starters
- Mixed green salad with marinated aubergines, artichokes and fresh herb dressing (Ve)
- Pumpkin and gruyere tart with a rich basil oil and winter leaves (V)
- Pulled pork croquettes with Cox’s apple slaw and chipotle mayonnaise

Mains
- Roasted guinea fowl breast with crushed potatoes and bacon, French beans, thyme and cream sauce
- Pan fried halibut with steamed bok choy, roast sweet potato and Nam phrik dressing (spicy, fruity coriander dressing from Thailand)
- Grilled fillet of seabass with crab, spring onion and sweetcorn risotto, buttered spinach, crab and cognac bisque
- Crispy polenta layered with roasted peppers, mushrooms and rocket pesto (Ve)

Desserts
- Pear crème brûlée with chocolate truffles
- Orange and almond cake with vanilla ice cream
- Fresh fruit sorbet (Ve)

*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.*
Please choose a starter, main and dessert – £40.00 per person

Starters
- Grilled scallops with sweet chilli sauce and crème fraîche
- Compressed watermelon with cucumber, mint and pumpkin seeds (Ve)
- Parma ham, rocket and parmesan salad with extra virgin olive oil and balsamic glaze

Mains
- Slow cooked feather blade of beef with smoked bacon, baby onions, fondant potato, creamed and crispy parsnips
- Home smoked rump of lamb with butternut puree, mint and kale
- Roasted loin of cod with smoked mash, carrot spaghetti and a Shetland mussel and fennel broth
- Wild mushroom lasagne, truffle oil and parmesan (v) or served with vegan cheese (Ve)

Desserts
- Glazed lemon tart with crème fraîche
- Traditional Queen of puddings
- Chocolate and orange tart with berry compote and orange sorbet (Ve)

Complement your menu
To complement your dinner why not add a fourth course, an arrival drink or wine on the table. We offer the following but if you had something in particular in mind let us know.

Canapés
- Chef’s choice of canapés
  - 4 per person – £8.00
  - 8 per person – £10.00
  - 10 per person – £12.00

Cheese and biscuits
- A selection of cheese and biscuits – £5 per person

Drinks
- A glass of Chapel Down or prosecco on arrival always goes down a 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 if needed.

Dietary requirements
We can accommodate many dietary requirements providing you 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.
## 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 Superieure, 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.