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, vegan or additional dietary requirements in advance. Each menu includes a freshly baked bread roll with your starter and coffee and mints to finish.

<table>
<thead>
<tr>
<th>Option 1 – £33.00 per person</th>
<th>Option 2 – £35.40 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Starters</strong></td>
<td><strong>Starters</strong></td>
</tr>
<tr>
<td>Smoked trout with pickled cucumber and horseradish cream</td>
<td>Darwin College oak smoked salmon with pickled samphire and creamed horseradish</td>
</tr>
<tr>
<td>Cumin roasted butternut squash soup with crème fraiche (v)</td>
<td>Ham hock and pickled carrot terrine with spiced apple puree and shaved heritage carrot salad</td>
</tr>
<tr>
<td>Spinach and Canterbury cobble cheese tart with a walnut salad (v)</td>
<td>Compressed watermelon with feta, cucumber and micro basil (v)</td>
</tr>
<tr>
<td><strong>Mains</strong></td>
<td><strong>Mains</strong></td>
</tr>
<tr>
<td>Roasted pork belly with a rosemary apple stuffing, chateaux potatoes and cider jus</td>
<td>Roasted cod fillet with fennel spiced red quinoa and confit cherry tomatoes</td>
</tr>
<tr>
<td>Pan fried fillet of hake with French beans, cauliflower couscous and aaper and herb dressing</td>
<td>Barbequed duck breast with fragrant rice, pak choi, Thai curry sauce and apricot chutney</td>
</tr>
<tr>
<td>Coq au vin with tagliatelle and roasted vegetables</td>
<td>Rump of Romney Marsh lamb with spinach, gratin potato and mint jus</td>
</tr>
<tr>
<td>Mushroom, lentil and tarragon strudel with cream cheese fondue (v)</td>
<td>Asparagus and basil risotto with crispy salsify and tomato jelly (v)</td>
</tr>
<tr>
<td><strong>Desserts</strong></td>
<td><strong>Desserts</strong></td>
</tr>
<tr>
<td>Mango and passion fruit meringue roulade</td>
<td>Eton mess</td>
</tr>
<tr>
<td>Baked vanilla cheese cake with strawberry coulis</td>
<td>Raspberry and white chocolate meringue roulade</td>
</tr>
<tr>
<td>Salted caramel chocolate tart with vanilla ice cream</td>
<td>Tropical fresh fruit salad with frozen yogurt</td>
</tr>
</tbody>
</table>

*Our award-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**

Broccoli soup with toasted almonds served with Kentish Blue cheese biscuits (v)
Gravlax with black rice, quinoa and ginger salad
Duck rillettes on sour dough croute with roasted beetroots, red wine jelly and micro coriander

**Mains**

Fillet of lemon sole with wild mushrooms and Champagne butter sauce
Roasted rump of lamb with dauphinoise potato and minted jus
Fillet of beef with pot roasted carrots, chunky chips and a mild green peppercorn sauce
Butternut, spinach and barley nut roast with savoy cabbage, roasted carrots and new potato fondant (v)

**Desserts**

Summer pudding with elderflower cream
Chocolate mousse with raspberry cream centre served with pistachio ice cream
Fresh strawberries served on strawberry jelly with strawberry ice cream and butter shortbread

Complement your menu

To complement your dinner you may wish to add an arrival drink, canapés 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**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Still or sparkling mineral water, 500ml</td>
<td>£1.56</td>
</tr>
<tr>
<td>Fairtrade orange juice, 500ml</td>
<td>£1.80</td>
</tr>
<tr>
<td>Fairtrade apple juice, 500ml</td>
<td>£1.80</td>
</tr>
<tr>
<td>Orange, apple or cranberry juice, one litre jug</td>
<td>£3.54</td>
</tr>
</tbody>
</table>

**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.
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 2017, 11% £21.50
- Chapel Down Bacchus 2017, 12% £21.50
- Chapel Down Union Red 2016, 11.5% £23.00

White wines from around the world
- Fish Hoek Sauvignon Blanc 2017, South Africa 13% £14.00
- 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
- Paco & Lola Lolo Tree Albarino, Rias Baixas, Spain 2015/16, 12.5% £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
- Fish Hoek Merlot, 2017, South Africa 14.5% £14.00
- Vinuva Mentepulciano d’Abruzzo, Italy, 2016/17, 12.5% £14.50
- Mâcon Rouge, Louis Jadot, Burgundy, France 2011, 12.5% £16.30
- Malbrontes Malbec-Torrontes, Mendoza, Argentina 2017/18, 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.