CHRISTMAS PARTY

01227 828000
Conferences@kent.ac.uk
www.kent.ac.uk/conferences
CHRISTMAS PARTY

For just £32.00 per person the University of Kent can exclusively host groups from 40 up to 150 guests, offering a glass of prosecco on arrival followed by a 3 course meal. The party then continues with music, dancing and a cash bar until midnight.

Our menu includes a freshly baked bread roll with your starter, a selection of seasonal vegetables and potatoes with the main course and coffee and mini mince pies to finish.

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.

**Starters**
- Winter vegetable and lentil soup (v)
- Smoked salmon with winter leaves and pickled fennel
- Chicken and duck terrine with red onion chutney

**Mains**
- Sliced turkey breast with sage and onion stuffing ball, pigs in blankets, gravy and cranberry sauce
- Fillet of cod with parsley and parmesan crust, lemon butter sauce
- Baked Portobello mushroom filled with chestnut and cranberry stuffing, with vegan sausage and shallot gravy (v)

**Desserts**
- Christmas pudding with brandy sauce
- Fig and brandy ice cream served with butter shortbread biscuit
- Eggnog cheesecake with nutmeg custard

**Complement your menu**
To complement your dinner you may wish to add 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**
We have a wide variety of wines on the following page to complement your menu. One of our team will be happy to advise you. Our bottles of wine can be pre booked in advance, or a selection of bottled wines will be available to purchase on the evening from the bar (wines subject to availability)

**Cash bar**
If guests wish to purchase their own drinks then our bar will be open for cash/card sales from arrival until midnight. The cash bar can be included for no fee provided the bar takings on the night exceeds £250.

**Dietary requirements**
We can accommodate many dietary requirements, these details need to be updated to the Conference Office no later than 3 days before the 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, 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.