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

Please choose a starter, main and dessert – £44.40 per person

Starters - please choose one of the following
- Grilled asparagus spears with a poached duck egg and tarragon hollandaise
- Fresh crab salad with fennel, orange and avocado
- Summer pea and watercress soup (ve)

Main course - please choose one of the following
- Breast of corn fed chicken with fondant potato, creamed celeriac, roasted carrots with tarragon butter sauce
- Pan-fried sea bream fillet with courgette pappardelle, new potatoes, olive tapenade and rocket salad
- Confit duck leg with broad bean and chorizo risotto, served with a red wine chicken jus
- Jerusalem artichoke, pea, broad bean and morel mushroom tagliatelle pasta with chives and Parmesan (ve)

Desserts - please choose one of the following
- Baked vanilla cheesecake with lemon curd and freshly poached strawberries
- Tropical fresh fruit plate with mango sorbet
- Strawberry and pistachio mille-feuille

Please choose a starter, main and dessert – £46.20 per person

Starters - please choose one of the following
- Charred mackerel fillet with pickled beetroot, cucumber, apple, fennel salad and lemon dressing.
- Chicken and duck terrine with beetroot piccalilli
- Asparagus soup with herbed crème fraiche

Main course - please choose one of the following
- Roasted loin of Kentish lamb with a North African brik (mince lamb, coriander and cinnamon in filo pastry) served with butternut puree, olives, bulgur wheat and red pepper and a saffron jus
- Roasted breast of guinea fowl with a chorizo and shallot stuffing, creamed potatoes braised savoy cabbage and tarragon jus
- Sea bream on crushed peas, olive oil confit potatoes, new season carrots with fennel and a shallot butter sauce
- Butternut, spinach and barley nut roast with savoy cabbage, roasted carrots and new potato fondant (ve)

Desserts - please choose one of the following
- Chocolate textures with caramel banana
- Treacle tart with orange and raspberry salad, clotted cream
- Fresh strawberries served on strawberry jelly with strawberry ice cream and butter shortbread

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.
Please choose a starter, main and dessert – £48.00 per person

Starters – please choose one of the following
Parma ham and mozzarella with radicchio, pear, pine nut salad, balsamic dressing
Fresh crab salad with semi-dried tomatoes, sugar cured lemon and cucumber, pea shoot salad
Summer minestrone with basil pesto (v)

Main course – please choose one of the following
Roasted fillet of cod served on tomato and spring vegetable risotto, mascarpone and basil
Fillet of beef with a soft peppercorn crust, chateau potatoes and summer vegetables
Best end of Romney Marsh lamb with potato fondant mint and pea pure curly kale and lamb jus
Butternut, spinach and barley nut roast with savoy cabbage, roasted carrots and new potato fondant (ve)

Dessert – please choose one of the following
White chocolate mousse with raspberry sorbet and orange salad
Summer fruit jelly with clotted cream ice cream and almond tuilles
Fresh strawberries served with a light Spanish saffron custard

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.

Food Preparation and dietary requirements

Please be aware that to achieve the desired quality some of the menu’s meat and fish items may be lightly cooked (i.e. not achieving a core cooking temperature of 75°C). This includes scallops, Kentish beef, loin of cod, fillet of hake, duck breast, place fillet, lamb rump and fillet of seabass. If you would like to have your meat and fish items “well done” please let us know when you book.

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 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
Viuva Montepulciano 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.