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**
- Chicken liver parfait with black figs and toasted brioche
- Mushroom and puy lentil soup with fresh tarragon (ve)
- Fresh crab salad with avocado and grapefruit caviar

**Mains**
- Pan fried Gressingham duck breast with smoked aubergine puree, white bean stew and seared purple sprouting broccoli
- Chargrilled corn fed chicken breast with crushed new potatoes, bacon, shallots and thyme
- South coast plaice fillet with hasselback potatoes, Swiss chard and warm tartare sauce
- Spiced cauliflower roulade with broccoli couscous, pomegranate seeds and chick pea and onion chutney (ve)

**Desserts**
- Spiced apple tart with crème fraîche
- Warm chocolate brownie with pistachio ice cream
- Coconut rice pudding with poached pear and apple granita (ve)

**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)
- Smoked trout with warm potato salad, poached quails egg, pea shoots and lemon oil dressing

**Mains**
- Roasted lamb rump on braised red cabbage with a crispy lamb shoulder fritter, rosemary fondant potato and parsnip puree
- Slow braised venison steak with caramelised endive, crispy shallot rings, parsley and potato puree, grain mustard sauce
- 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
- Ginger, rum and raisin pudding with vanilla ice cream
- Spiced poached winter fruits with almond milk panna cotta (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
Pan fried fillet of Kentish beef with a melting peppercorn crust and red wine sauce
Roasted loin of cod with smoked mashed potato, carrot spaghetti and a Shetland mussel and fennel broth
Wild mushroom lasagne, truffle oil and parmesan (ve) or served with vegan cheese (ve)
Grilled fillet of hake with buttered baby spinach and a creamy mustard and dill sauce

Desserts
Glazed lemon tart with raspberry coulis and crème fraîche
Apple and blackberry crumble with custard
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.

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, plaice 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 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
Soldia 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

Red Knot Shiraz-Cabernet, South-Eastern Australia 2013, 13% £13.50
Côtes du Rhône, 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 Floraflis Catalunya (50cl) Spain, nv 15% £19.95

Wines and vintage are subject to availability.