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. 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.

**Option 1 – £27.50 per person**

**Starters**
- Smoked trout with pickled cucumber and horseradish cream
- Cumin roasted butternut squash soup with crème fraîche (v)
- Spinach and Canterbury cobble cheese tart with a walnut salad (v)

**Mains**
- Roasted pork belly with a rosemary apple stuffing, chateaux potatoes and cider jus
- Pan fried fillet of hake with French beans, cauliflower couscous and a caper and herb dressing
- Coq au vin with tagliatelle and roasted vegetables
- Mushroom, lentil and tarragon strudel with cream cheese fondue (v)

**Desserts**
- Mango and passion fruit meringue roulade
- Baked vanilla cheese cake with strawberry coulis
- Salted caramel chocolate tart with vanilla ice cream

**Option 2 – £29.50 per person**

**Starters**
- Darwin College oak smoked salmon with pickled samphire and creamed horseradish
- Ham hock and pickled carrot terrine with spiced apple puree and shaved heritage carrot salad
- Compressed watermelon with feta, cucumber and micro basil (v)

**Mains**
- Roasted cod fillet with fennel spiced red quinoa and confit cherry tomatoes
- Barbequed duck breast with fragrant rice, pak choi, Thai curry sauce and apricot chutney
- Rump of Romney Marsh lamb with spinach, gratin potato and mint jus
- Asparagus and basil risotto with crispy salsify and tomato jelly (v)

**Desserts**
- Eton mess
- Raspberry and white chocolate meringue roulade
- Tropical fresh fruit salad with frozen yogurt

*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.*
Option 3 – £32.50 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 beetroot, 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, 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 – £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 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
Still or sparkling mineral water, 500ml £1.30
Fairtrade orange juice, 500ml £1.50
Fairtrade apple juice, 500ml £1.50
Orange, apple or cranberry juice, one litre jug £2.95

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.
## WINE/MENU

### Champagne & sparkling wine
- **Piper-Heidsieck, Brut, NV**, France, 12%  
  Price: £35.00
- **Fantinel Extra Dry, Prosecco, Italy**, 11.5%  
  Price: £19.00

### Kentish wine
- **Chapel Down Rosé Brut**, Kent, 12%  
  Price: £35.00
- **Chapel Down Flint Dry 2017**, Kent, 11%  
  Price: £21.50
- **Chapel Down Bacchus 2017**, Kent, 12%  
  Price: £21.50
- **Chapel Down Union Red 2016**, Kent, 11.5%  
  Price: £23.00

### White wines from around the world
- **Fish Hoek Sauvignon Blanc 2017**, South Africa, 13%  
  Price: £14.00
- **Bolla Pinot Grigio delle Venezie**, Italy, 2013, 12.5%  
  Price: £16.30
- **Chablis, Louis Jadot**, France, 2013, 12.5%.  
  Price: £20.95
- **Pouilly-Fume, Domaine Jean-Claude Chatelain**, France 2011, 12.5%  
  Price: £20.60
- **Veramonte Reserva Sauvignon Blanc**, Chile, 2013, 13.5%  
  Price: £15.30
- **Hardy's The Riddle Chardonnay-Semillon**, South Eastern Australia 2014, 12.5%  
  Price: £13.50
- **Paco & Lola Lolo Tree Albarino**, Spain, 2015/16, 12.5%  
  Price: £17.00
- **Chardonnay Langhe, Domini Villa Lanata Italy** 2012, 13.5%  
  Price: £14.50
- **Kleine Zalze Bush Vines Chenin Blanc**, South Africa 2014, 13.5%  
  Price: £14.20
- **Blackstone Chardonnay, Monterey County, USA** 2012, 13.5%  
  Price: £17.50
- **San Giorgio Pinot Grigio**, Italy, 2015, 12%  
  Price: £13.50

### Rosé wines from around the world
- **Hardy's The Riddle Shiraz Rosé**, South-Eastern Australia 2014, 11.5%  
  Price: £13.50
- **Solandia Primitivo Rosato Puglia**, Italy, 2009, 13%  
  Price: £14.50

### Red wines from around the world
- **Fish Hoek Merlot**, South Africa, 2017, 14.5%  
  Price: £14.00
- **Vinuva Mentepulciano d'Abruzzo**, Italy, 2016/17, 12.5%  
  Price: £14.50
- **Mâcon Rouge, Louis Jadot**, Burgundy, France, 2011, 12.5%  
  Price: £16.30
- **Malbrontes Malbec-Torrontes**, Argentina 2017/18, 14%  
  Price: £15.00
- **Louis Felipe Edwards Gran Reserva Cabernet Sauvignon**, Chile, 2012, 14%  
  Price: £14.95
- **Château Moulin de Barrail, Bordeaux Superieur**, France, 2010, 12.5%  
  Price: £15.80
- **Red Knot Shiraz, McLaren Vale**, Australia 2014, 13.8%  
  Price: £16.90
- **Hardy's The Riddle Shiraz-Cabernet**, South-Eastern Australia 2013, 13%  
  Price: £13.50
- **Côtes du Rhone, Les Abeilles Rouge, Jean-Luc Colombo**, France, 2012, 14%  
  Price: £15.50
- **Don Jacoba Rioja Crianza Tinto**, Spain, 2009, 13.5%  
  Price: £18.20
- **JJ Hahn Reginald Shiraz**, Australia, 2009, 14%  
  Price: £17.50
- **San Giorgio Montepulciano D'Abruzzo**, Italy 2014, 13%  
  Price: £13.50

### Dessert wine
- **Torres Moscatel Oro Floralis Catalunya (50cl)**, Spain, nv 15%  
  Price: £19.95

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Wines and vintage are subject to availability.