

BANQUET/MENU



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www.kent.ac.uk/conferences

University of
Kent

Conferences
and Events

BANQUET/MENU

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.

Option 1 – £33.00 per person

Starters

Smoked trout with pickled cucumber and horseradish cream

Cumin roasted butternut squash soup with crème fraiche (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 – £35.40 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 – £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 rilette 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, 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

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	£1.56
Fairtrade orange juice, 500ml	£1.80
Fairtrade apple juice, 500ml	£1.80
Orange, apple or cranberry juice, one litre jug	£3.54

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 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 Montepulciano d'Abruzzo, Italy, 2016/17, 12.5%	£14.50
Mâcon Rouge, Louis Jadot, Burgundy, France 2011, 12.5%	£16.30
Malbrontes Malbec-Torrantes, 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
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Wines and vintage are subject to availability.



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