

BEAGLE/MENU



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www.kent.ac.uk/catering

University of
Kent

Conferences
and Events

BEAGLE/MENU

AUTUMN/WINTER

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

Shallot Tart Tatin with pine nuts and beetroot glaze (V)

Kentish pear salad with Kentish blue cheese and honeyed walnuts (V)

Smoked salmon with cherry tomato and avocado salad.

Mains

Fillet of seabass with roasted artichokes, smoked aubergine puree, caponata and red pepper oil.

Pan roasted duck breast with duck leg croquette, parsnip puree with a prune and Cognac sauce

Honey roasted butternut squash, rocket pesto, vegan cheese fritters and beetroot glaze (V)

Desserts

Treacle tart with fresh raspberries and frozen yogurt

Fresh fruit plate with orange sorbet (Ve)

Chocolate marquise with pistachio ice cream

Please choose a starter, main and dessert – £38.00 per person

Starters

Sweetcorn soup with pesto

Duck and chicken terrine with celeriac remoulade, spiced apple puree and a rocket salad

Kentish cheese dumplings with cauliflower puree, pickles and crispy onion powder (V)

Mains

Grilled fillet of hake with pea puree, yellow courgette, saffron potatoes and herb emulsion sauce

Best end of Kentish lamb, artichoke puree, roasted shallots, baby spinach and lamb jus

Risotto of wild mushrooms, roasted shallots and confit cherry tomatoes(V)

Desserts

Prune and Armagnac tart with vanilla ice cream

Chocolate fondant with raspberry sauce and Chantilly cream

Fresh fruit plate with a fruit sorbet (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

Chicken liver parfait with hazelnut crumb and redcurrant jelly

Hand dived scallops with black pudding, pear puree and spicy tomato glaze

Burrata cheese, roasted tomato, basil and wild rocket salad (V)

Mains

Guinea fowl with buttered vegetables, roasted shallot puree, spinach herb gnocchi and a red wine sauce

Roasted cauliflower steak, crispy onion bhaji, spiced squash puree triple cooked chips and red wine sauce (Ve)

Fillet of beef with wild mushrooms, shallots, triple cooked chips and red wine sauce

Desserts

Bitter chocolate mousse with passion fruit meringue

Tiramisu with Amaretti biscuits, Disaronno liqueur and almond tuille

Queen of puddings, custard, raspberry jam and meringue

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.

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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