

# BEAGLE/MENU



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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 – £40.70 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 – £41.80 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 – £44.00 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 – £8.80  
8 per person – £11.00  
10 per person – £13.20

### Cheese and biscuits

A selection of cheese and biscuits – £5.50 per person

### Drinks

A glass of Chapel Down or prosecco on arrival always goes down a treat. We have a wide variety of wines available 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.

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