

BEAGLE MENU

Sample Lunch Menu

STARTERS

Aubergine and feta timbale with caramelised walnuts £6.00

Corn fritters with tomato and avocado salsa (ve) £4.50

Roasted beets and butternut squash with tahini £5.50

MAIN COURSES

Lamb fillet with Boulangier potatoes braised fennel, spinach and lamb jus £15.00

Sea bass with spiced bulgur wheat, roasted carrots, tomato and herb sauce £14.50

Butternut squash with spinach croquette with lemon oil, chestnut vegan cream sauce (ve) £12.50

DESSERTS

Cheesemakers of Canterbury Kentish cheese board with biscuits, local apple chutney and celery £7.00

Tropical fruit salad with raspberry compote and coconut ice cream £5.50

Chocolate and pistachio salami with mint choc chip ice cream £6.00

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). If you would like to have your meat and fish items "well done" please let us know when you pre-order.

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, menu choices and dietary requirements three full working days prior to your event.