

# Your CELEBRATION

## Private Dining Package 1 £59.50pp inc VAT

This package allows you to choose two courses from the following and includes venue hire; suitable for lunches and dinners.  
Minimum numbers of 20 people per booking apply.

Please choose two dishes from each course with one to include a vegetarian option

### Main

- Chicken breast wrapped in pancetta filled with mozzarella and sundried tomatoes  
*served with garlic rosemary potatoes, roasted root vegetables and a cream of mushroom sauce*
- Beef bourguignon with pickled baby onions  
*served with creamy herb mash and roasted root vegetables*
- Spinach and ricotta ravioli with sage butter and roasted vine tomatoes (v)
- Vegetarian wellington (v)  
*served with buttered parsley baby potatoes, fine green beans and a tomato & black olive sauce*
- Pan fried seabass with capers and lemon butter  
*Served with crushed new potatoes and citrus dressed asparagus tips*

### Dessert

- Classic Eton Mess with Kentish strawberries and summer fruit coulis
- Tarte au citron with fruits of the forest coulis and crème Chantilly
- Rich Italian amaretto and mascarpone cream, fresh strawberries on an amarettini biscuit crumble
- Chocolate brownie with Bailey's banana trifle and salted caramel

MEMORIES  
MADE IN

THE HISTORIC  
DOCKYARD  
CHATHAM

