



BURLINGTON HOTEL

FOLKESTONE



MASONIC LADIES NIGHTS & WEEKENDS

The Burlington Hotel offers 4-star accommodation on the famous Leas Promenade in Folkestone. Our contemporary bedrooms are designed with comfort in mind to guarantee a peaceful night's sleep whilst not detracting from the building's Victorian character and charm. Our food and drink offering is complimented by small local suppliers where possible.

Whether you are looking for a venue to host your Ladies Festival Gala Dinner or somewhere that can accommodate your entire party over a weekend, we have something to suit your needs. Our weekend packages are based on a two-night stay, arriving on Friday and departing on Sunday where prices are based on two people sharing a standard twin or double room with a minimum of 50 people per group.

GALA DINNER & DANCE - 77,00 PER PERSON

DINNER ONLY

Exclusive evening use of the Premier Room
Ladies Night 3 course Gala Dinner and coffee
½ bottle of wine per person with meal
Disco until midnight

MARTELO PACKAGE - 199,00 PER PERSON

FRIDAY

Arrival from 2pm
Three course dinner and coffee (fork buffet upgrade- £5 per person)
Overnight accommodation

SATURDAY

Full English breakfast
Exclusive evening use of the Premier Room
Ladies Night 3 course Gala Dinner and coffee
½ bottle of wine per person with meal
Disco until midnight
Overnight accommodation

SUNDAY

Full English breakfast
11am check-out

PREMIER PACKAGE - 219,00 PER PERSON

FRIDAY

Arrival from 2pm
Three course dinner/fork buffet and coffee
Overnight accommodation

SATURDAY

Full English breakfast
Exclusive evening use of the Premier Room
Bucks fizz reception
Canapés on arrival (3 per person)
Ladies Night 3 course Gala Dinner and coffee
½ bottle of wine per person with meal
Disco until midnight
Overnight accommodation

SUNDAY

Full English breakfast
11am check-out

All prices are inclusive of VAT at the prevailing rate.

Confirmation of numbers/bedrooms is required 4 weeks prior to the festival and cancellations after this will be chargeable.

Subject to company terms and conditions and to change without prior notice.

OTHER PACKAGE OPTIONS

MARTELLO PACKAGE - SATURDAY NIGHT ONLY	125,00 per person
PREMIER PACKAGE - SATURDAY NIGHT ONLY	145,00 per person
ROOM UPGRADES	From 25,00 per room per night
SINGLE ROOM SUPPLEMENT	25,00 per person per night
TOASTMASTER	Price upon request
TOASTMASTER LADIES SONG	Price upon request

GALA DINNER MENU CHOICES

Build your menu from the choices below with one selection only per course.
Additional selections can be added at 2,50 per person per course.

A LA CARTE STARTERS

LEEK & POTATO SOUP PB | GF
crispy leeks, herb oil

ROASTED BEETROOT & SUSSEX GOATS CHEESE TART V
watercress, balsamic reduction

CHICKEN LIVER PARFAIT
toasted brioche, tomato chutney

BEETROOT & GIN CURED SALMON
sourdough crisp, crème fraiche, dill, lime zest

ROASTED SHALLOT & THYME TARTE TATIN PB
dressed watercress salad

CARPACCIO OF DRY-AGED SUSSEX BEEF GF
pickled beetroot, english mustard, balsamic reduction

POACHED SEA TROUT ROLLED IN MIXED HERBS GF
dill mayonnaise

A LA CARTE MAINS

SLOW-ROASTED ORCHARD FARM PORK BELLY
brogdales black pudding bon bons, roasted shallots, charred leeks, pork jus

WILD MUSHROOM GNOCCHI V | GF
kingcott blue cheese, watercress, herb oil

PAN FRIED LOIN OF COD GF
puy lentils, smoked bacon, salsa verde

BEETROOT & SUSSEX GOATS CHEESE RISOTTO V | GF
watercress, hazelnut crumb, balsamic dressing

FREE RANGE CHICKEN BALLOTINE GF
boulangère potatoes, savoy cabbage, smoked bacon cream

AUBERGINE, COURGETTE & RATATOUILLE STACK PB | GF
parmentier potatoes, herb oil

SLOW ROASTED BRISKET OF SUSSEX BEEF GF
dauphinoise potatoes, roasted carrots, kale, red wine jus

ROAST HALIBUT GF
new potatoes, sauteed red peppers, cherry tomato and caper salad

ROAST SIRLOIN OF SUSSEX BEEF & YORKSHIRE PUDDING
roast potatoes, seasonal vegetables, gravy

A LA CARTE PUDDINGS

APPLE & PLUM CRUMBLE V
taywell clotted cream ice cream

DARK CHOCOLATE MOUSSE PB | GF
praline, salted caramel fudge

SEASONAL BAKEWELL TART V
taywell madagascan vanilla ice cream

VANILLA CHEESECAKE V
caramelised orange, passion fruit jam

LEMON PAVLOVA PB | GF
macerated blackberries, basil cress

SEASONAL FRUIT PUDDING PB
taywell raspberry sorbet

PLATTER OF FINE CHEESE FROM KENT & SUSSEX* V
ASHMORE FARMHOUSE | CANTERBURY CHAUCER | SAINT GILES | KINGCOTT BLUE | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutneys
5,00 SUPPLEMENT PER PERSON

ADDITIONAL MENU ITEMS & COURSES

TAYWELL KENTISH SORBET PALATE CLEANSER COURSE PB - 3,50 PER PERSON
LEMON | BLOOD ORANGE | CHERRY | ELDERFLOWER | YUZU

PLATTER OF FINE CHEESE FROM KENT & SUSSEX* V - 12,50 PER PERSON
ASHMORE FARMHOUSE | CANTERBURY CHAUCER | SAINT GILES | KINGCOTT BLUE | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutney

PETIT FOURS SERVED WITH COFFEE COURSE - 2,50 PER PERSON

This menu includes freshly baked bread with the starter and filtered coffee served after the final course.
Please advise of any dietary requirements or allergies your guests may have a month prior to your event in writing.
*Served in the middle of each table to be shared by guests.

V = VEGETARIAN | PB = PLANT BASED (VEGAN) | GF = GLUTEN FREE

