

Masonic Ladies Nights & Weekends 2018

Our packages are based on a two-night stay, arriving on Friday and departing on Sunday. Prices are based on two people sharing a standard twin or double room with a minimum of 50 people per group.

Osborne Package - 149 per person

Friday	Arrival from 2pm Three course dinner with coffee Overnight accommodation
Saturday	Full English breakfast Ladies night gala dinner with wine (½ bottle per person - hotels choice) Disco until midnight Photographer Exclusive evening use of the Williamson Room Overnight accommodation
Sunday	Full English breakfast

Williamson Package - 185 per person

Friday	Arrival from 2pm Three course dinner and coffee Overnight accommodation
Saturday	Full English breakfast Prosecco reception drink Ladies night gala dinner with wine (½ bottle per person - hotels choice) Live band Photographer Exclusive evening use of the Williamson Room Overnight accommodation
Sunday	Full English breakfast

Other Options

Gala Dinner Only without Accommodation	35,00 per person
Sea View Upgrade	15,00 per night
Traditional 3 Course Sunday Lunch	From 15,00 per person
Pianist for Gala Dinner	From 125,00
Photographer for Gala Dinner	10,00 per photo bought on the night
Toastmaster for Gala Dinner	From 300,00
Flower Bouquets	From 25,00 each
Additional Courses for Gala Dinner	From 3,50 per person
One Night Accommodation	POA
Wine Upgrades	POA

All prices are inclusive of VAT at the prevailing rate
Subject to company terms and conditions and to change without prior notice

Gala Dinner Menu Choices

Please build your menu from the choices below with one selection only per course.
Additional selections can be added at 2,00 per person per course.

Starters

'Bloody Mary' Roasted Tomato Soup
thyme croutons

Smoked Trout and Horseradish Pate
bread sippets, watercress salad

Wild Mushroom Tartlet v
truffle honey dressing

Baby Gem and Avocado Salad VG | GF
red pepper reduction

Willow Lodge Farm Ham Hock Terrine GF
mizuna leaves, honey and grain mustard vinaigrette

Smooth Chicken Liver Pate
toasted organic bloomer, red onion marmalade

Thai Style Crab Cakes
mixed leaves, sweet chilli sauce

Spiced Sussex Beef Carpaccio GF
twineham grange cheese, rocket, balsamic jelly

Smoked Scottish Salmon
pickled cucumber ribbons, soy and sesame dressing

Mains

Slow Roasted Pork Belly from Willow Lodge Farm GF
sweet potato, peas with bacon, cream and cider sauce

Baked Salmon and Rice En Croute
mangetout, dill cream sauce

Chargrilled Aubergine and Potato Stack v
grilled sussex goats cheese, ratatouille

Free Range Chicken Breast GF
fondant potato, broccoli, button mushroom sauce

Roasted Fillet of Sea Bream GF
crushed chick peas, green beans, saffron sauce

Stuffed Roasted Pepper with Spiced Lentils VG | GF
side salad with kentish rapeseed dressing

Roast Rump of Organic Romney Marsh Lamb GF
fondant potato, chantenay carrots, mint jus

Butternut Squash and Sage Risotto v | GF
fine green beans, toasted almonds

Roast Sirloin of Sussex Beef with Yorkshire Pudding
duck fat roast potatoes, seasonal roasted vegetables, pan gravy
2,00 SUPPLEMENT PER PERSON

v = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

Desserts

Sticky Toffee Pudding
toffee sauce

Fresh Mango and Passion Fruit Meringue Mess GF
mint cream

Dark Chocolate Brownie
taywell honeycomb ice cream, pistachio crumb

Bailey's Crème Brûlée
shortbread

Strawberry and Kiwi Tartlet
creme patissiere

Spiced Poached Pineapple VG | GF
taywell coconut sorbet

White Chocolate Cheesecake
mandarin confit

Platter of Fine Cheese from Sussex*
SUSSEX CHARMER | BRIGHTON BLUE | SAINT GILES | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutneys
3,00 SUPPLEMENT PER PERSON

Additional Items & Courses

Tomato Consommé with Purple Basil Palate Cleanser Course VG | GF - 4,50 per person

Taywell Kentish Sorbet Palate Cleanser Course VG - 3,50 per person
LEMON | BLOOD ORANGE | CHAMPAGNE | LIME | YUZU

Platter of Fine Cheese from Sussex* - 7,00 per person
SUSSEX CHARMER | BRIGHTON BLUE | SAINT GILES | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutneys

Petit Fours served with Coffee Course - 1,50 per person

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*Cheese option served in the middle of each table to be shared by guests.

This menu includes freshly baked bread with the starter
and organic coffee served after the final course

Please advise in writing of any dietary requirements or allergies that you or any of your guests may have
at least a month prior to your event

