

Abbots Barton

H O T E L



MASONIC LADIES NIGHTS & WEEKENDS 2019/2020

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

WESTFIELD PACKAGE - 185 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) Disco until midnight Photographer Exclusive evening use of the Cathedral Room Overnight accommodation
Sunday	Full English breakfast

CATHEDRAL PACKAGE - 220 PER PERSON

Friday	Arrival from 2pm Three course dinner and coffee Overnight accommodation
Saturday	Full English breakfast Reception drinks and canapés 3 course gala dinner with wine (½ bottle per person) Toastmaster Disco until midnight Photographer Exclusive evening use of the Cathedral Room Overnight accommodation
Sunday	Full English breakfast

OTHER OPTIONS

Westfield Package without Friday Night & Breakfast	99,00 per person
Gala Dinner Only without Accommodation	38,00 per person
Room Upgrades	From 20,00 per room per night
Traditional 3 Course Sunday Lunch	From 22,00 per person
Pianist for Gala Dinner	From 150,00
Flower Bouquets	From 25,00 each
Afternoon Tea Buffet (Friday & Saturday)	From 12,50 per person
Additional Courses for Gala Dinner	From 6,50 per person
Single Room Supplement	20,00 per person per night

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

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Best Western Abbots Barton Hotel

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GALA DINNER MENU

3 COURSES - 38,00 PER PERSON

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

LEEK & POTATO SOUP V | GF
crispy leeks

OLD SPOT HAM HOCK TERRINE
toasted sourdough, house piccalilli

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

SMOKED MACKEREL PÂTÉ
sourdough crostini, wasabi mayonnaise

GRILLED PEPPER & COURGETTE TERRINE VG | GF
basil pesto

ROASTED BALSAMIC RED ONION TART V
twineham grange cheese and rocket salad

POACHED SALMON ROLLED IN MIXED HERBS GF
coconut bisque

MAINS

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

WILD MUSHROOM & TRUFFLE OIL GNOCCHI V | GF
watercress and twineham grange cheese salad

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

SLOW ROASTED BRISKET OF SUSSEX BEEF GF
mashed potatoes, roasted carrots, kale, madeira sauce

BETROOT & KENTISH BLUE CHEESE RISOTTO V | GF
watercress, balsamic dressing

ROAST HALIBUT & BUTTERNUT SQUASH TORTELLONI
seasonal greens, walnut crumb, red wine jus

CHICKPEA FATTEH VG | GF
pomegranate, pine nuts, cucumber and mint salsa

ROMNEY MARSH LAMB RUMP GF
dauphine potatoes, braised red cabbage, lamb sauce

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

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Some items may contain allergens. Dietary requirements must be confirmed in writing together with your chosen menu options.

GALA DINNER MENU - CONTINUED

PUDDINGS

APPLE COBBLER v
taywell clotted cream ice cream

MILK CHOCOLATE MOUSSE GF
praline, salted caramel fudge

SEASONAL BAKEWELL TART v
taywell vanilla ice cream

VANILLA CHEESECAKE v
caramelised orange, passion fruit jam

SEASONAL FRUIT PUDDING vG
taywell raspberry sorbet

PLATTER OF FINE CHEESE FROM KENT & SUSSEX* v
ASHMORE FARMHOUSE | KENTISH BLUE | CANTERBURY CHAUCER | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutneys
3,50 SUPPLEMENT PER PERSON

ADDITIONAL MENU ITEMS & COURSES

KENTISH RANGER CHICKEN CONSOMMÉ PALATE CLEANSER COURSE - 4,50 PER PERSON

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

PLATTER OF FINE CHEESE FROM KENT & SUSSEX* - 8,50 PER PERSON
ASHMORE FARMHOUSE | KENTISH BLUE | CANTERBURY CHAUCER | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutneys

PETIT FOURS SERVED WITH COFFEE COURSE - 2,00 PER PERSON

This menu includes freshly baked bread with the starter and organic coffee and fairtrade tea 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.
½ portion/price meals and a 2 course children's menu are available upon request for children aged 12 and under.
*Served in the middle of each table to be shared by guests.



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