

## Ladies Festival Weekends 2011

Our Ladies Festival Packages are based on a two night stay (arrival on the Friday, departure on the Sunday)  
Prices are based on two people sharing a standard twin or double room, with a minimum of 50 people per group.

<b>Silver Package £109 per person</b>	
<b>Friday</b>	<ul style="list-style-type: none"> <li>• Arrival at 2pm</li> <li>• Three course dinner and coffee</li> <li>• Overnight accommodation</li> </ul>
<b>Saturday</b>	<ul style="list-style-type: none"> <li>• Traditional Full English Breakfast</li> <li>• Ladies Gala Dinner</li> <li>• Disco until Midnight</li> <li>• Exclusive use of our Premier Suite &amp; Martello Bar</li> </ul>
<b>Sunday</b>	<ul style="list-style-type: none"> <li>• Traditional Full English Breakfast</li> </ul>

<b>Gold Package £129 per person</b>	
<b>Friday</b>	<ul style="list-style-type: none"> <li>• Arrival at 2pm</li> <li>• Three course dinner and coffee</li> <li>• Live pianist after dinner</li> <li>• Overnight accommodation</li> </ul>
<b>Saturday</b>	<ul style="list-style-type: none"> <li>• Traditional Full English Breakfast</li> <li>• Arrival drink reception and canapés</li> <li>• Ladies Gala Dinner</li> <li>• Toastmaster</li> <li>• Disco until Midnight</li> <li>• Exclusive use of our Premier Suite &amp; Martello Bar</li> </ul>
<b>Sunday</b>	<ul style="list-style-type: none"> <li>• Traditional Full English Breakfast</li> </ul>

<b>Optional Extras</b>	
	<ul style="list-style-type: none"> <li>• Drinks Reception &amp; Canapés from £6.00 per person</li> <li>• ½ Bottle wine from £7.00 per person</li> <li>• Additional Courses available for the Gala night menu from £3.75 per person</li> <li>• Sunday Lunch prior to departure from £14.95 per person</li> <li>• Single Room Supplement from £15.00 per person per night</li> <li>• Upgrade to a Deluxe Room from £35.00 per room per night</li> </ul>

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

## Friday Night Menu Samples

Home made cream of chicken soup  
served with crusty bread and butter

Fillet of smoked mackerel on exotic salad leaves  
with a beetroot tapenade and horseradish cream

Mixed seafood cocktail on shredded iceberg  
with a Marie Rose sauce

Chicken liver and pork pate  
served with a cranberry compote and bruschetta

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Roasted leg of marsh lamb  
served with mint sauce

Roasted leg of Kentish pork  
served with a sage stuffing and apple purée

Topside of British beef and mushroom goulash  
braised in a rich red wine sauce

Haddock with julienne of sweet peppers and red onion  
baked in white wine with basil and flat leaf parsley

Fillet of salmon poached in white wine  
served with a light Dijon mustard sauce

Baked aubergine stuffed with rice, tomato and fresh herbs  
topped with grilled Sussex goats cheese

Mediterranean vegetable lasagne  
with a rich tomato sauce and fresh basil pesto

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Chocolate torte with vanilla cream

Bakewell tart and custard

Kentish apple pie with custard

Blueberry cheesecake with a mixed berry fruit coulis

Strawberry Vacherin

Seasonal fruit salad with Chantilly cream

A selection of British cheeses served with savoury biscuits

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Fresh filtered tiki\* coffee served with mints

## **Gala Dinner Menu Selection**

Chilled fan of seasonal melon  
served with an apricot coulis

Duck and orange pate  
served with a Cumberland sauce and Melba toast

Home made cream of tomato and basil soup  
served with crusty home made bread

Tian of prawns and avocado mousse  
served with a red pepper salsa on wild rocket and baby spinach leaves

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Pan-fried breast of free range chicken  
served with a creamy amontillado sherry and sorrel sauce

Roasted topside of prime British beef  
served pink with a roast onion gravy and Yorkshire pudding

Grilled pollack on spring onion mash  
served with a lemon butter sauce

Woodland mushroom risotto  
topped with wild rocket and a Parmesan tuille

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Eaton Mess

Profiteroles served with a warm chocolate sauce

Lemon bavarois with a white peach coulis and crème fraiche

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Fresh filtered tiki\* coffee served with chocolate mint crisps

A cheeseboard is available as an supplementary course for £34 per table  
Includes farmhouse cheeses served with celery, fruit, nuts and savoury biscuits  
*[based on a table of 8 people]*