



## Ladies Festival Weekends

2009

Our Ladies Festival Packages are based on a two night stay – arrival on Friday and departure on Sunday.

The prices are based on two people sharing a standard double or twin bedroom.

The following prices are a guide as the actual price will depend on the date of arrival and number of guests.

£155 - £195 PER PERSON	
Friday	Arrival from 2pm Three course hot and cold buffet dinner Overnight accommodation
Saturday	Traditional English breakfast and continental buffet Ladies night gala dinner with wine (½ bottle per person) Disco until midnight Exclusive evening use of the cathedral function suite Overnight accommodation
Sunday	Traditional English breakfast and continental buffet

EXTRAS TO COMPLIMENT YOUR STAY	
Afternoon tea buffet (Friday and Saturday)	From £10.50 per person
Single course lunch snack menu (Saturday)	From £8.50
Traditional Sunday lunch	From £15.00 per person
Additional Sunday night accommodation <i>(Per night, including breakfast)</i>	From £20.00 per person
Ladies gift	Price on Application
Table Flowers	Price on Application
Balloons	Price on Application
Additional Courses available for the Gala Dinner menu	From £4.50 per person
Prices are per person and include VAT at the prevailing rate	



# Gala Dinner Menu Selections

## STARTERS

Home-made pork, apple and garlic terrine  
with a plum compote and toasted country bread

Baked filo parcel of brie, apricot and spinach  
served with a red pepper and white wine sauce

Leek and potato soup finished with double cream and smoked salmon

Smoked salmon, dill sauce and horseradish pate  
served with Melba toast and herb oil

A light vegetable broth with smoked chicken

Smoked duck with rocket, pine nuts and Parmesan shavings  
accompanied by a garlic and parsley oil

Rose of galia melon with tropical fruit and mango sorbet

Chicken, tarragon and garlic terrine with a red pepper coulis

Slow cooked fillet of rainbow trout set on toasted wholemeal bread  
topped with cheese and mustard sauce served with a watercress salad

Farmhouse tomato, red pepper and basil soup finished with cream

## MAIN COURSES

Loin of English beef with a shallot, thyme and red wine sauce

Grilled breast of free range chicken  
served with an oyster mushroom, chervil and white wine sauce

Roast fillet of Scottish salmon topped with brie served with a chive and vermouth cream

Braised striploin of pork with a grain mustard, leek and red pepper sauce

Grilled fillet of Whitstable sea bass, with shrimp, parsley and white wine butter

Roasted breast of guinea fowl wrapped in bacon  
served with a mushroom, red wine and tarragon sauce

Pot-roasted free range spring chicken  
garnished with provencale vegetables and a red wine sauce

Roasted leg of English lamb glazed with redcurrant jelly served with a roasting jus

Casserole of Yorkshire venison with shallots and port

Braised sirloin of beef with roasted root vegetables

## DESSERTS

Warm pear and almond tart with Greek yoghurt and honey ice cream

Rich dark chocolate and strawberry mousse

Roasted granny smith apple and almond crème brulee

White chocolate and pistachio terrine with a dark chocolate sauce

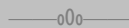
Warm chocolate and hazelnut sponge with chocolate sauce and banana ice cream

Plum crumble with custard sauce

Fresh fruit salad with sorbet

Banana cream pie with coconut and chocolate

Bramley apple pie with vanilla ice cream



Fairtrade organic **tiki** coffee and mints

A cheeseboard is available as an supplementary course for £30 per table  
Includes farmhouse cheeses served with celery, fruit, nuts and savoury biscuits  
*[based on a table of 8 people]*

