STOUR MUSIC 2024

When completed, this Booking Form should be returned no later than 10 June to:

Rosie Fletcher The Bailiff's House 36 Church Street Wye, Kent TN25 5BL

together with a cheque made out to A.L. Tennent No 2 for the appropriate amount or indicating that you have paid by BACs.

Your booking will be confirmed by email or by phone.

For any queries please contact: 01233 812396 0797 434 8288 catering@stourmusic.org.uk

Bookings with table numbers will be on display in the Festival Marquee.

Please let us know if anyone in your party has mobility issues so that we can allocate an appropriate table.

BOOKING FORM FOR MEALS



All meals will need to be pre-booked, using this form

The food will be prepared by Ally
Tennent who will be providing a
choice of three main-course dishes
and desserts. Please note there will be
only one sitting this year. Like many
other festivals we are keen to reduce
waste, so each dish will be served in
its own box with bamboo cutlery, all
of which is fully compostable.



Menu

Main courses include potatoes and garden salad with French dressing where appropriate. Two-course meal price £28.

Friday 21st June

Main courses

- a) Home-cooked Ham with an Apple and Fennel Slaw. (GF) (DF)
- b) Poached Salmon with Celeriac and Beetroot Remoulade (GF)
- c) Aubergine Roulade (GF)

Desserts

- a) Lemon Polenta Cake with a Summer Fruit Coulis. (GF)
- b) Vanilla Pannacotta. (GF)
- c) Cheese Plate.

Saturday 22nd June

Main courses

- a) Coronation Chicken, a perennial favourite. (GF)
- b) Home-cooked Smoked Haddock Scotch Egg
- c) Frittata with Sweet Potato and Spinach (GF)

Desserts

- a) Rich Dark Chocolate Mousse. (GF)
- b) Lemon Griestorte with Summer Fruits (GF)
- c) Cheese Plate.

Plus

Cheese Plates will also be on sale each night @ £7.50



Image by channarongsds on Freepil

GF = Gluten Free. DF = Dairy Free If you notify us in advance, we will endeavour to cater for specific dietary requirements.

Friday 28th June

Main courses

- a) Chicken Waldorf Salad (can be served GF, can be nut free)
- b) Coulibiac. Smoked Haddock, Prawns and Rice en croûte.
- c) Cold Roasted Romano Peppers, Goats Cheese and Lentils. (GF)

Desserts

- a) Chocolate Roulade. (GF)
- b) Classic Eton Mess. (GF)
- c) Cheese Plate.

Saturday 29th June

Main courses

- a) Cold Roast Beef with Horseradish and Watercress Sauce. (GF)
- b) Salmon Niçoise Salad. (GF)
- c) Middle Eastern Chickpea Salad. (GF)

Desserts

- a) Classic Lemon Mousse. (GF)
- b) Austrian Coffee Cake.
- c) Cheese Plate.

Sunday Teas

(No pre-booking necessary)

Two separate areas will serve:

Tea, Coffee or Soft Drink @£1.50

Tea, Coffee or Soft Drink and Cake @ £6.00

Image by rawpixel on Freepik

BOOKING FORM FOR MEALS

All meals are waitress served two courses @£28 per head.

Please select choice of Main course and Dessert.

Friday 21st			8рм	
Main a Main b Main c		Dessert a Dessert b Dessert c		Total number of people □
Saturday 22nd 6.30				
Main a Main b Main c		Dessert a Dessert b Dessert c		Total number of people □
Friday 28th 8pm				
Main a Main b Main c		Dessert a Dessert b Dessert c		Total number of people □
Saturday 29th 8pm				
Main a Main b Main c		Dessert a Dessert b Dessert c		Total number of people □
Name: (please print)				
Email:				
Tel:				
I enclose a cheque made out to A.L. TENNENT No 2				
for £				
Or, I have made a BACs transfer for £ to				
A.L.TENNENT No.2				
Sort Code: 30 64 57				
A/C: 15569762				
Please make sure that you give your payment this reference:				
'Dinner [surname of person completing the order]				
x [total number]'				
Please return completed form to address on the reverse side.				