

# Menu

## Friday 18th June 2021

### Main courses

- a) Salmon Niçoise (contains mustard) *GF*
- b) Sesame Beef Salad (contains nuts) *GF*
- c) Mascarpone & Gorgonzola Tart with Balsamic Onions

### Desserts

- a) Chocolate Roulade *GF*
- b) Lemon Posset & Seasonal Fruit *GF*
- c) Cheese plate

## Saturday 19th June 2021

### Main courses

- a) Ham with Pineapple Salsa *GF*
- b) Tuscan Chicken with Roasted Mediterranean Vegetables *GF*
- c) Shallot, Mushroom and Parmesan Frittata *GF*

### Desserts

- a) Raspberry and Amaretti Trifle
- b) Pavlova with Summer Berries *GF*
- c) Cheese plate

*Main courses include garden salad with French dressing and hot buttered new potatoes.  
All meals include choice of tea or coffee.*

## Sunday Teas

*(only available on 26th June;  
no pre-booking)*

Two separate areas will serve:

Tea, Coffee or soft drinks - @ £1.50

Afternoon tea @ £4.00

Cups of tea, coffee or soft drink and a selection of homemade cakes will be available.

## Friday 25th June 2021

### Main courses

- a) Vietnamese Prawn and Rice Noodle Salad *GF*
- b) Pork Fillet with Apricot and Mustard Salad *GF*
- c) Cold Roasted Romano Peppers with Moroccan-style Tabbouleh

### Desserts

- a) Panna Cotta with Blackcurrant Coulis *GF*
- b) Chocolate Olive Oil Cake (contains nuts) *GF, DF*
- c) Cheese plate

## Saturday 26th June 2021

### Main courses

- a) Roast Beef with Horseradish and Watercress *GF*
- b) Lemon Chicken and Herb Salad (contains nuts & anchovies) *GF, DF*
- c) Pea, Asparagus & Goat's Cheese Tart

### Desserts

- a) Chocolate Mousse
- b) Lemon Feather Cake with Coulis *GF*
- c) Cheese plate

(*GF*) Gluten Free, (*DF*) Dairy Free



Please notify us in advance and we will endeavour to cater for specific dietary requirements.

## BOOKING FORM FOR MEALS

All meals are waitress-served two courses @ £20.00 per head

Select choice of Main Course and Dessert\* and indicate time of sitting.

Friday 18<sup>th</sup> 7pm or 9pm

Main a  Dessert a

Main b  Dessert b

Main c  Dessert c  Total no of people

Saturday 19<sup>th</sup> 7pm or 9pm

Main a  Dessert a

Main b  Dessert b

Main c  Dessert c  Total no of people

Friday 25<sup>th</sup> 7pm or 9pm

Main a  Dessert a

Main b  Dessert b

Main c  Dessert c  Total no of people

Saturday 26<sup>th</sup> 7pm or 9pm

Main a  Dessert a

Main b  Dessert b

Main c  Dessert c  Total no of people

\*NB: Desserts must be ordered for same sitting as main courses

Name: (please print) .....

Address: .....

E-mail: .....

Tel: .....

I enclose a cheque made out to ALLY TENNENT for £..... and a SAE for the tickets

Return your order form to the Festival Secretary.  
(For address see reverse of this form)



STOUR MUSIC 2021

When completed, this Booking Form should be returned, no later than Saturday 5<sup>th</sup> June to:

The Festival Secretary  
Sutton Corner  
65c Oxenturn Road  
Wye, Ashford  
Kent TN25 5AY

together with a cheque for the appropriate amount made payable to 'Ally Tennent' and enclosing a stamped addressed envelope.

Food tickets, indicating the date, time, table number and your choice of menu, will then be sent to you; these should be presented at your numbered table in the Festival Marquee on the relevant evening.

(If you haven't received these tickets by 14<sup>th</sup> June, please contact the Festival Secretary tel: 01233 812740)

## STOUR MUSIC 2021

# 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 after the **two main evening** concerts. 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.