



# Fine dining experience

GOURMET EVENING DINNER WITH FINE WINES  
HOSTED AT PORT LYMPNE

Three of Kent's finest kitchens together with  
the award-winning Gusbourne Vineyard



hide and fox

GUSBOURNE



7PM - 11PM

26 SEPTEMBER 24

SMART  
EVENING  
ATTIRE

THE ORANGERY, PORT LYMPNE  
HOTEL & RESERVE, CT21 4PD

£150 PER PERSON  
MINIMUM BOOKING 4 PEOPLE

We are delighted to invite you to join us for an unforgettable new dining experience: an exclusive dinner menu collaboration from some of Kent's most celebrated kitchens, hosted in the stunning surroundings of Port Lympne Reserve and available for one night only. Treat yourself to a truly decadent

evening, featuring a 4-course menu designed by the teams from Port Lympne Reserve, The Dog at Wingham and the Michelin Starred Hide & Fox to showcase the very best of the Kentish harvest. Wines from the nearby Gusbourne Estate have been carefully hand-picked to enhance each course.



## TO BOOK

Email:

[eventinfo@portlympne.com](mailto:eventinfo@portlympne.com)

Call us:

01303 234 111



## MENU

### Canapés - The Dog

Whipped cods' roe tartlet  
& Avruga caviar

Kingcott dairy blue cheese  
arancini with truffle

Served with Gusbourne  
Brut Reserve 2020

### Starter - Port Lympne

Lightly smoked Chalk Stream  
trout, beetroot, crème fraîche

Served with Gusbourne Rosé 2019

### Fish course - The Dog

Wild halibut, seaweed pressed  
potato, Jerusalem artichoke &  
lemon verbena beurre blanc

Served with Gusbourne  
Blanc de Blancs 2019

### Main course - Hide and Fox

Kent marsh lamb, loin and  
faggot, lamb fat carrot,  
goats curd, black garlic, mint

Served with Gusbourne  
Pinot Noir 2022

### Dessert - Port Lympne

Manjari chocolate mousse,  
salted almonds, pear compôte  
and sorbet

Served with Gusbourne RS180 2023

Coffee and petit fours