

HEVER CASTLE



VALENTINE'S DINE AND STAY

*'His and Hers' Cocktail (or soft drink alternative)
Whiskey Sours or Love Martini*

MENU

AMUSE BOUCHE

Cauliflower and Almond Velouté (v)

STARTER

Wood Pigeon Wellington

Buttered Kholrabi, sweetcorn puree and popcorn shoots

Kentish Ragstone Goats Cheese (v)

Beetroot, marjoram pesto and sourdough crisp

MAIN

To share with your loved one:

28 Day aged Rib of Beef

Dauphine Potato, woodland mushrooms, Roscoff onion and horseradish cream

*Served on a carving board to your table for guests to tuck into together
if both guests order this*

Truffle and Artichoke Pithivier (v)

Roasted butternut squash, cobnut dressing and crispy leeks

PUDDING

Rich Chocolate Torte

Kirsch cherries, pistachio brittle and yoghurt ice cream

Tonka bean Panna Cotta

Frozen strawberries, beurre noisette crumb, Italian meringue

Coffee and Traditional, Herbal and Fruit Teas with Chocolates

ADDITIONAL CHEESE AND PORT COURSE

£21.50 + VAT per couple supplement:

Kentish Cheeseboard

*Canterbury Cobble, Ashmore farmhouse, Chaucer camembert, Kellys Goat, Kentish Blue
crackers, apple chutney, celery & grapes*

Glass of Warre's Otima 10-year-old tawny port per person

Leith's