



## HEVER CASTLE

### Autumn/Winter Corporate Dining Menu 2021/22

*Please select one choice per course for the entire party and one vegetarian option.  
Please note that any prices noted below are subject to VAT at the current rate.  
We purchase sustainable fish therefore the fish stated within the dishes below is subject to change at short notice.*

#### Starter

**Cullen Skink**

Smoked haddock, potatoes and onions

**Slow Roasted Duck Salad**

Pickled blackberries, roast artichoke puree, watercress and frisée

**Carpaccio of Smoked Beef Fillet**

Beetroots, parmesan crisp and horseradish cream

**Chicken Rillettes**

Curried Mayonnaise, crispy chicken skin, pickled carrot and mango gel

**Panfried Loch Duart Salmon**

Kholrhabi cream, tenderstem broccoli, confit baby plum tomatoes

**Pumpkin Ravioli (V)**

Wild mushrooms

**Twice Baked Ashmore Souffle (V)**

Butternut squash velouté

**Jerusalem Artichoke Velouté (V)**

Truffle oil

#### Intermediate Course

**Winter Pimm's Sorbet (V) £6.50**

**Pan Seared Scallop £9.50**

Celeriac, apple gel and pancetta

**Winter Pea and Ham Veloute £8.50**

Pea shoots, Sourdough crouton



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## Main

### **Medallion of Venison**

Celeriac fondant, red cabbage puree, venison boudin, crispy kale

### **Braised Featherblade of Beef**

Soft polenta, smoked pancetta, button mushrooms and baby onions

### **Breast of Corn-Fed Chicken**

Potato terrine, hispy cabbage and sweetcorn puree, Kentish Spitfire ale reduction

### **Confit Duck Leg**

Toulouse sausage and haricot bean cassoulet, crispy kale

### **Lemon Sole with Mussel and Clam Chowder**

Creamed potatoes, samphire

### **Salmon, Cod Cheeks, King Prawn Bouillabaisse**

Potato fondant, spinach, rouille

### **Golden Beetroot and Roasted Onion Tart (V)**

Pomme puree with parmesan

### **Roasted Cauliflower (V)**

Tagine broth

## Pudding

### **Baked Custard**

Apple gel, blackberries, toasted oats and hazelnut tuille

### **Sussex Pond Pudding**

Vanilla ice cream

### **Warm Chocolate Mousse**

Pistachio ice cream, griottine cherries

### **Rum Baba**

Chantilly cream and poached pineapple

### **Mulled Winter Fruits**

Sticky ginger cake, honey and ginger ice cream

### **Banoffee Tart**

Banana ice cream, salted caramel

### **Hot Toddy**

Lemon and honey cake, ginger ice cream, whiskey gel, confit lemon



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### Cheese

**English Cheese Plate £13.50 per person**

Cheddar, Stilton, West Country Brie, apple chutney, crackers

**English Cheese Board (£85.00 per board for 10 persons)**

A half portion of cheese served on a board with apple chutney, crackers

*Why not accompany your cheese with a delicious glass of Port from £4.00*

### Coffee and Tea

**Coffee and Traditional, Herbal and Fruit Teas with Chocolates £4.00**

**Coffee and Traditional, Herbal and Fruit Teas with Chocolate Truffles £4.95**

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**Allergies and dietary requirements**

If any of your party has any allergies, please let us know  
When finalising your menu choices (V) Denotes vegetarian