



HEVER CASTLE

Formal Dining Wedding Menu

Spring/Summer Sample

*Please select one choice per course for the entire party and one vegetarian option.
We purchase sustainable fish therefore the fish stated within dishes below is subject to
change short notice.*

Starter

Pressed Ham Hock Terrine

Spiced apple chutney, walnut and raisin bread

Salmon Gravavlax

Pickled beetroot and beetroot puree

Smoked Cheddar and Leek Tart (GF) (V)

Dressed baby leaves

Carpaccio of Beef Fillet

Grilled asparagus, smoked egg yolk, shaved parmesan, rocket, capers and olive oil
**£2.50 supplement per person*

Twice Baked Brixham Crab Souffle

Lobster bisque dressing
**£3.50 supplement per person*

Main

Stuffed Supreme Chicken with Sun Blushed Tomatoes

Crushed new potatoes, chargrilled courgette and tomatoes, olive jus

Pan Fried Pork Fillet Medallion

Potato terrine, chantennay carrots, cider sauce

Confit Aubergine (V)

Cous cous, pomegranates, spinach, walnuts, lemon and confit garlic

Cannon of Lamb

Fondant Potato, Caramelised Cauliflower Puree, Salsa Verde
**£5.00 supplement per person*

Contrefilet of Beef

Pont neuf potatoes, watercress and rocket salad, tomato bearnaise
**£7.50 supplement per person*



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Pudding

Apple Tart Tatin

Vanilla ice cream

Salted Caramel Profiteroles

Chocolate sauce

Lemon Posset

Amoretti crumb

Kentish Strawberry and White Chocolate Cheesecake

Strawberry sorbet, marinated Kentish strawberries and basil oil

**£2.00 supplement per person*

Raspberry Trio

Raspberry shortcake, raspberry sorbet and raspberry panna cotta,
shards of meringue

**£3.50 supplement per person*

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

Coffee and Tea

Coffee and Traditional, Herbal and Fruit Teas with Chocolates

**Coffee and Traditional, Herbal and Fruit Teas with Chocolate Truffles
(£1.00 Supplement)**

**VAT is included at the prevailing rate (currently at 20%) but may be subject to increase in line with Government inflation*

Allergies and dietary requirements

If any of your party has any allergies, please let us know when finalising your menu choices

(V) Denotes vegetarian (GF) Denotes Gluten Free