



HEVER CASTLE

Spring/Summer Private 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

Spring Vichyssoise (V) £8.75

Chilled Watercress, Pesto

Soused Mackerel £12.00

Pickled Cucumber, Wasabi Peas, Dill Oil, Fresh Apple

Rabbit Croquette £12.50

Pea puree, crispy Parma ham

Carpaccio of Beef Fillet £13.50

Grilled asparagus, smoked egg yolk, shaved parmesan, rocket, capers and olive oil

Twice Baked Brixham Crab Souffle £11.00

Lobster bisque dressing

Spiced Chicken Terrine £10.75

Smoked Yoghurt, Dukkha Crumb and Pickled Baby Carrots

Grilled Asparagus, White Bean Houmous (V) £10.50

Rocket Pesto

Heritage Tomato and Burrata Salad (V) £10.50

Aged Balsamic, Olive Oil Crumb

Intermediate Course

Hendricks Sorbet (V) £7.75 supplement

Cucumber granita

Pan Fried Hake £15.00 supplement

Creamy mash, cockles and samphire



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Main

Contrefilet of Beef Served pink £31.50

Pont neuf potatoes, watercress and rocket salad, tomato bearnaise

Cannon of Lamb Served pink £30.50

Fondant Potato, Caramelised Cauliflower Puree, Salsa Verde

Smoked Chicken Mediterranean Salad £29.00

Bulgarwheat, confit aubergine, garlic, pomegranate, beetroot cress

Breast of Duck £29.75

Duck leg spring roll, stir fried noodles, pak choi, mange tout and plum dressing

Roasted Halibut £32.00

Seafood risotto, beurre noisette

Beetroot and Goats Cheese Tart (V) £28.00

Sugar snaps, red peppers, soya beans, balsamic and basil oil dressing

Gnocchi with Green Pea and Mint Puree (Ve) £28.50

Summer vegetables, broad beans and vegan feta crumb

Pudding

Raspberry Trio £12.00

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

Kentish Strawberry and White Chocolate Cheesecake £11.50

Strawberry sorbet, marinated Kentish strawberries and basil oil

Passionfruit and Mango Delice £11.00

Whipped bitter chocolate ganache

Canterbury Tart £11.25

Topped with glazed apples, green apple sorbet, apple gel and lemon curd

Summer Pudding Terrine £10.75

Clotted cream, Summer berries, strawberry coulis, lemon balm

Peach Melba Trifle £11.00

Raspberries, peaches, and vanilla ice cream, almond nougatine

Dark Chocolate Choux Bun £10.75

Chocolate sorbet, salted caramel mousse

Tiramisu £11.00

Savoy biscuits, mascarpone, amaretto, espresso coffee



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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 starting 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

Allergies and dietary requirements

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