

# HEVER CASTLE

## Private Dining Menu Spring/Summer 2025

2 courses - £68.20 per person

3 courses - £84.00 per person

Please select one choice per course for the entire party and one vegetarian option. A vegan option can be selected if required.

### STARTERS

Maple Cured Scottish Salmon (NGCI)  
Pickled Beetroot Fresh Sea Herbs, Golden Beetroot Ketchup

Buffalo Mozzarella and Heritage Tomatoes (V) (NGCI)  
Basil Oil, Black Olive Crumb, Hever Mint, White Balsamic Dressing

Hever Wild Garlic Velouté (VE) (NGCI)  
Hever Wild Garlic Pesto, Vegan Brioche Croutons

Gloucester Old Spot Pork Terrine (NGCI) (DF)  
Kentish Cider Gel, Crackling Crumb, Compressed Apple

Miso Glazed Hispi Cabbage (VE) (NGCI)  
Harissa Apricot Butter Bean Puree, Preserved Lemon, Puffed Wild Rice

### MAINS

Cornfed Chicken Breast (NGCI)  
Black Garlic Puree, Buttered Asparagus, Chive Oil, Crispy Kale Pickled Shallots, Roasted Prosciutto

Roasted Sirloin of Sussex Beef (NGCI)  
Dauphinoise Potatoes, Ox Cheek, Stuffed Roscoff Onion, Smoked Pomme Puree

Sustainable Roasted Gurnard  
Bouillabaisse, Saffron Potatoes Chorizo, Steamed Mussels, and Vongole Clams £5.00 Supplement

Wild Mushroom and Truffle Croquette (NGCI) (V) (Can be Made Vegan)  
Whipped Goats Cheese, Pea, Watercress and Rocket Salad

Tamarind Glazed Celeriac (VE) (NGCI)  
Garlic Butter, Pine Nuts, Tahini Cashew Cream, Grilled Artichoke Hearts

Rump of Sussex Lamb  
Caramelized Cauliflower Puree, Crispy Capers, Salsa Verde Fregola  
*£5.00 Supplement*

All the above prices are inclusive of VAT at the current rate and are valid from 1st April to 30th September 2025.

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## DESSERTS

Pistachio Cake (VE) (NGCI)  
Rose Syrup, Candied Pistachios, Cherry Puree, Vegan Vanilla Ice Cream Tiramisu  
Espresso gel, hazelnut twill

Lychee, Raspberry and Champagne Jelly (NGCI)  
Raspberry Gel, Meringues

Passionfruit Tart  
Italian Meringue, Crystallized Ginger

Dark Chocolate Fondant (V) (NGCI)  
Salted Caramel Ice Cream, Honeycomb

English Cheese Plate  
Winterdale Cheddar, Sussex Blue, Sussex Camembert, Apple Chutney, Crackers  
*£5.00 Supplement*

## COFFEE AND TEA

Coffee and Traditional, Herbal and Fruit Teas

## ALLERGIES AND DIETARY REQUIREMENTS

If any of your party has any allergies, please let us know when finalising your menu choices.  
Please note that our Beef and Lamb dishes are served medium/rare unless a preference is specified.

(V) Denotes vegetarian

(VE) Denotes vegan

(NGCI) – Denotes no gluten containing ingredients

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April to 30th September 2025.