

Spring/Summer Corporate Dining Menu

2023-2024

Please select one choice per course for the entire party and one vegetarian option for the starter and main course.

Please note that all prices below are inclusive of VAT at the current rate and are valid until 31st March 2024.

STARTER

Cured Salmon (NGCI)
Citrus crème fraiche, citrus fruits, chive oil, dill and chervil

Chilled Pea and Mint Soup (Ve) (NGCI)
Chive oil, sourdough croutons

Grilled Asparagus (V)
Gremolata, hen's egg

Porcini Arancini (Ve) (NGCI on request)
Red pepper chargrilled tomato puree

Chicken & Pistachio Terrine (NGCI)
Bitter orange gel, sumac tabbouleh, yoghurt

Prawn and Apple Cocktail
Chiffonade baby gem, Marie rose

Crispy Duck Croquette
Smoked duck, celeriac puree, parsley oil, cherries
Sun-blushed Heritage Tomato and Black Olive Vol-au-vent
Olive tapenade, bocconcini

INTERMEDIATE COURSE

Lemon Sorbet £8.50
Candied lemon

Pan Fried Scallop £16.50
Pea and wasabi puree with tempura samphire

HEVER CASTLE

MAIN

Cornfed Chicken Breast
Gnocchi, chestnut mushrooms and sage, café au lait sauce

Pressed Pork Belly
Hispi cabbage, fondant, pear and apple puree, sage jus

Contre-filet of Beef (NGCI)
Dauphinoise potatoes, wilted greens and roasted tomatoes

Crispy Seabass
Roasted summer veg, pesto dressing

Grilled Vegan Halloumi (V)
Roasted summer veg, pesto dressing

Spiced Rump of Lamb
Couscous, white bean houmous, spicy tomato fondue

Beetroot Risotto (V)
Roasted summer beets, herb oil

Pan Fried Cod
Pont Neuf potatoes, pea puree, gribiche sauce

DESSERTS

Banana Cheesecake
Salted caramel Sauce, truffle shells filled with white chocolate crèmeux

Tiramisu
Espresso gel, hazelnut twill

Summer Berry, Rosé and Elderflower Jelly (Vegan on request) (NGCI)
Blackberry gel, freeze dried strawberries, meringue

Vegan Chocolate Pot (NGCI) (Ve)
Poached pear, pear gel, sugarcoated almonds

Passionfruit Meringue Pie
Raspberry gel, fresh raspberries

Amaretto Parfait
Amaretto crumb, roasted peach, white peach gel

Pineapple, Chili and Mint Carpaccio
Coconut mousse, coconut sable

Orange Polenta Cake
Vanilla Chantilly crème, citrus gel

AN EXPERIENCE TO REMEMBER

HEVER CASTLE

CHEESE

English Cheese Plate £17.95 per person
Cheddar, Stilton, West Country Brie, apple chutney, crackers

English Cheese Board (price £115.50 per board for 10 persons)
A half portion of cheese served on a board with apple chutney, crackers

COFFEE, TEA AND CHOCOLATES

Coffee and Traditional, Herbal and Fruit Teas £4.75

Coffee and Traditional, Herbal and Fruit Teas £7.00
With chocolates

ALLERGIES AND DIETARY REQUIREMENTS

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

(V) Denotes vegetarian

(Ve) Denotes vegan

(NGCI) – Denotes no gluten containing ingredients