

# HEVER CASTLE



## Spring/Summer Private 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 (V)  
Candied lemon

Pan Fried Scallop  
Pea and wasabi puree with tempura samphire

AN EXPERIENCE TO REMEMBER

# 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

## PUDDING

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  
Cheddar, stilton, West Country brie, apple chutney, crackers

English Cheese Board (each board serves 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

Coffee and Traditional, Herbal and Fruit Teas  
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