



Festive Menu



Homemade roasted Tomato and Red Pepper Soup · GFO · VEO
with Croutons, Basil Pesto, and a warm, crusty Bread Roll



Chicken Liver Pâté · GFO
with char-grilled Focaccia Bread and a Plum & Apple Chutney

Curry spiced Breaded Arancini Balls · V
with a Mango Mayonnaise



Fig, Brie & Onion Tart · V
with a Tomato Salsa and dressed Salad



Thyme Buttered Turkey Breast · GFO
with Red Onion Stuffing, Pig in Blanket, roast Potatoes, Honey roasted Carrots and Parsnips,
glazed Sprouts and Turkey Gravy



Oven Baked Salmon Fillet · GF
served with a Herb crust, gratin Potato, Carrots and Green Beans
and a Tarragon Cream sauce

Roasted Loin of Pork · GFO
with Mustard Mash, Red Cabbage, Honey roasted Carrots and Parsnips and a Cumberland sauce

Cranberry, Lentil and Chickpea Bake · GF · VE · V
with roasted Sweet Potato, seasonal Vegetables, and a Tomato & Basil sauce



Traditional Christmas Pudding
served with a Creamy Brandy sauce



White Chocolate & Raspberry Cheesecake · VEO
served with Vanilla Ice Cream and Fruit coulis

Vanilla Panna Cotta · GFO
with spiced Oranges and a Nutmeg Shortbread

Hever Cheeseboard · GFO
a selection of fine Cheeses with savory Biscuits, Grapes & Chutney



Tea/Coffee & Mince Pies



*Allergies & Intolerances - gluten free, vegan and vegetarian options are available.
Please speak to Kate (01732 701012) if you have any allergies.
All our dishes may contain traces of Nut or other allergens.*

V = Vegetarian · GF = Gluten Free · GFO = Gluten Free Option · VG = Vegan · VGO = Vegan Option



**HEVER CASTLE
GOLF CLUB**