

THE WATERSIDE BAR | RESTAURANT | TERRACE

Easter Sunday Lunch 2024

Homemade Tomato and Basil Soup · GFO · VEO with Crème Fraiche, Croutons, and a warm, crusty Roll

'Hever Gin' poached Salmon · **GF** with micro herbs and a Herb Mayonnaise

Chicken Liver and Brandy Parfait with a Plum Chutney and mini-Toasts

Goats Cheese Bruschetta \cdot V with roasted Cherry Tomato, and Balsamic glaze

Roast Topside of Beef with crispy Yorkshire Pudding · **GFO** served with Goose Fat roast Potatoes, seasonal Vegetables and a Beef Gravy

Roasted Garlic and Thyme Turkey Crown · **GFO** with a crispy Pancetta and Herb Stuffing, Duck Fat roast Potatoes, seasonal Vegetables, and a Chicken Gravy

> **Pan fried Salmon Fillet** • **GF** with gratin Potato, seasonal Vegetables and a Prawn and Tarragon sauce

> Roasted Aubergine Tian $\,\cdot\,$ V $\,\cdot\,$ VEO with a Mozzarella glaze, roasted Sweet Potato and Tomato & Basil sauce

Easter Sunday Sundae · **GFO** · **VEO** Brownie bits, Chocolate sauce, Honeycomb, Crushed Mini Eggs, Cream and Ice Cream

> Mango and Passionfruit Cheesecake · GFO with Biscotti Biscuit, Cream and Fruit coulis

> > Drambuie Panna Cotta with crispy Hot Cross Bun wedges

Hever Cheese Board · GFO a selection of Cheeses with Biscuits, Grapes and Chutney

£32 per person | Children £16

 V = vegetarian · GF = gluten free · GFO = gluten free option · VE = vegan · VEO = vegan option If you have any dietaries or allergies, please speak to a member of staff before ordering.
Pre order required no later than 7 days in advance. For any dietary requirements please contact Kate via T: 01732 701006 or E: functions@hevercastle.co.uk