

Corporate Day Delegate Menu 2026

Drink Station:

Refreshed throughout the day.

Selection of Teas & Speciality Filter Coffee

Bottled Still and Sparkling Mineral Water

Cucumber & Mint Water

Pressed Apple Juice

Elderflower Cordial

Boiled Sweets

Morning Break:

Selection of Freshly Baked Viennoiserie & Mixed Berry Muffins (V) (GR) (DR) (VER)

OR

Warm Smoked Streaky Bacon Rolls (D) (GR)

Alternative of Vegan Cumberland Sausages in Rolls if required (D) (GR) (VR) (VER)

Lunch:

Option 1: Light Buffet Lunch

John Ross Smoked Salmon & Pickled Cucumber on White Bloomer (D) (GR)

Local Egg and Watercress in a Brioche Bun (V) (GR) (DR)

Red Beetroot Chutney & Cream Cheese on Granary Bread (V) (GR)

Coronation Chicken & Coriander Wrap (D) (GR)

Dingley Dell Pork & Bramley Apple Sausage Roll (DR) (VR) (VER)

Dressed Mixed Leaf Salad (G) (D) (V) (VE)

Lightly Salted Hand-Cooked Crisps

Key: (G): No gluten containing ingredients, (D) dairy free, (V) vegetarian, (VE) Vegan. (GR) NGCI on request, (DR) dairy free on request, (VR) vegetarian on request, (VER) vegan on request.

Our team are here to help, so please do not hesitate to ask if you have any special dietary requirements. Unfortunately, we cannot guarantee that any of your food does not contain traces of any allergens.

HEVER CASTLE

Lemon & Lime Posset with Berry Compote (G) (V) (DR) (VER)

Milk Chocolate Mousse, Whipped Cream & Rosted Hazelnut (G) (V)

Fresh Fruit Platter (G) (D) (V) (VE)

Option 2: Hot Buffet Lunch

(Supplement of £11.50 per person)

Also available in a bowl food format for a standing lunch.

Massaman Red Chicken Curry (G) (D)

Vegetable Biryani (G) (D) (V) (VE)

Jasmine Rice with Coriander & Crispy Shallots (G) (D) (V) (VE)

Pappadams, Mango Chutney and Lime Pickle (G) (D) (V) (VE)

OR

Traditional Freshly Baked Beef Lasagne

Wild Mushroom Orzo with Gremolata (D) (V) (VE)

Roasted Mediterranean Vegetables (G) (D) (V) (VE)

Mixed Olives, Rocket Salad & Garlic Butter Flat Breads (V) (GR) (DR) (VER)

OR

Confit Creedy Carver Duck Legs (G) (D)

Braised Puy Lentil, Aubergine & Red Onion Stew (G) (D) (V) (VE)

Caramelised Sweet Heart Cabbage with a Herb Salsa (G) (D) (V) (VE)

Creamy Mashed Potato (G) (V)

OR

Seared Loch Duart Salmon with a Citrus Dressing (G) (D)

Cauliflower Fritters with Rosted Chilli & Chives (G) (D) (V) (VE)

Steamed Tender Stem Broccoli and Fine Beans with Toasted Almonds (G) (D) (V) (VE)

Boiled New Potatoes with Extra Virgin Olive Oil & Parsley (G) (D) (V) (VE)

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HEVER CASTLE

Lemon and Lime Posset with Berry Compote (G) (V) (DR) (VER)

Milk Chocolate Mousse, Whipped Cream & Roaster Hazelnut (G) (V)

Fresh Fruit Platter (G) (D) (V) (VE)

Afternoon Break:

Selection of Homemade Cakes & Biscuits (V) (GR) (DR) (VER)

OR

Freshly Baked Fruit Scones with Clotted Cream & Hever Jam

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