

HEVER CASTLE

Private Dining Menu Spring/Summer 2026

Please select one choice per course for the entire party and one vegetarian option.
Your wedding package includes one starter, one main course and one dessert per person.

STARTERS

Creamy Leek & Potato Soup (G, D, V, VE)
Wild Garlic, Toasted Hazelnut & Young Leaves

Isle of Wight Heritage Tomatoes (G, DR, V, VER)
Organic Laverstoke Park Mozzarella, Black Olive & Basil

Chalk Stream Trout (G, DR)
Pickled Cucumber, Dill, Sour Cream, Citrus & Roe

Dingley Dell Pork & Guinea Fowl Terrine (GR, D)
Sourdough Crisps, Rhubarb Chutney & Watercress

MAINS

Roasted Breast of Cornfed Chicken (G, DR)
Green Asparagus, Confit Thigh, Dauphinoise Potato & Madeira Sauce

Romney Salt Marsh Lamb (G, D)
Spiced Carrot, Pea Purée, Wilted Spinach, Crisp Potato & Mint Infused Sauce

Loin of South Coast Cod (G, DR)
Courgette, Gem Lettuce, Brandade Fritter & Caper Beurre Noisette

Broad Bean, Pea & Black Truffle Arancini (G, D, V, VE)
Green Beans, Pea Purée, Pea Shoots & Rocket Salad

Marinated Slow Roasted Aubergine (G, DR, V, VER)
Crumbled Feta, Grilled Sweet Red Pepper, Madras Hummus, Chickpea & Coriander

DESSERTS

Blackcurrant Glazed Cheesecake (V)
Lavender Sablé, Honey Madeleine & Vanilla Ice Cream

Dark Chocolate Fondant (G)
Black Cherry Ice Cream & Griottine Sauce

Lemon Posset (G, DR, V, VER)
Strawberries, Meringue & Chantilly Cream

Artisan English Cheese Plate (GR, VR)
Baron Bigod, Golden Cross, Barber's Cheddar, Brighton Blue, Crackers & Chutney



COFFEE AND TEA

Coffee and Traditional, Herbal and Fruit Teas

ALLERGIES AND DIETARY REQUIREMENTS

(G) no gluten containing ingredients, (D) dairy free, (V) vegetarian, (VE) vegan.

(GR) no gluten containing ingredients 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 our food does not contain traces of any allergens.