

Wedding Day Menus

2009

*(2010 menus will be available shortly
and some small prices fluctuations may be included)*

at Hever Castle Golf Club

Canapés

When you and your guests first arrive at Hever Castle Golf Club or after your ceremony, Canapés can be served to tantalize the taste buds before your Wedding Breakfast.

These are priced from £4.50 per person.

As they change seasonally our current Canapés selection is available to view at www.hever.co.uk.

Our Canapés are waitress served

Wedding Breakfast Menu

For your Wedding Breakfast you are able to choose a three or four course meal with coffee & mints; we ask you to choose the same menu for all of your guests, however we are able to cater for any special dietary requirements.

Starters

Roasted tomato & basil soup with ciabatta croutons	£4.50
Warm tart of asparagus with dressed rocket salad	£5.50
Red onion & goats' cheese tart tatin	£5.50
Salad of smoked duck and caramelised kumquats	£6.50
Avocado & prawn salad with herb crostini	£6.50
Traditional smoked salmon served with soda bread & crème fraiche	£7.50
Beetroot marinated salmon with caper potato salad and lemon oil	£7.50
Trio of melons with raspberry coulis	£5.50

Choose from either sliced artisan bread at £1.25 per person or a selection of bread rolls at £1.00 per person to accompany your starter

Sorbets

Champagne
Pimms

All Sorbets at £3.50

Main Courses

Supreme of chicken filled with wild mushroom mousse, red wine sauce, Anna potatoes and sauté courgettes	£16.50
Marinated supreme of chicken presented on egg noodles, stir fried oriental vegetables and soy dressing	£16.50
Fillet of Cornish Pollack with pan fried polenta cake, mixed bean & chorizo casserole	£18.50
Delice of salmon with soft herb crust, lemon butter sauce, crushed new potatoes and wilted spinach	£17.50
Delice of salmon with roasted fennel, dauphinoise potatoes, slow cooked tomatoes on the vine and chive butter sauce	£17.50
Roast sirloin of beef served medium with sweet & sour onion compote, fondant potatoes, roasted carrots and port sauce	£18.50
Roast English duck breast served with spiced orange chutney, roast potatoes, wilted Savoy cabbage and a red wine sauce	£18.50
Roast rump of lamb with a herb crust cooked medium, crushed new potatoes, slow cooked Mediterranean vegetables with a balsamic reduction	£19.00
Traditional roast rump of lamb cooked medium with homemade mint sauce and redcurrant jelly, pan gravy, roast potatoes and roast root vegetables	£19.00
Braised shank of lamb presented on creamy mash with puy lentils and redcurrant sauce	£18.00
Trio of Speldhurst sausages on creamy mustard mash with fine green beans and onion gravy	£15.50
Roast loin of pork served with homemade apple sauce, sage & onion stuffing, fondant potatoes and roast root vegetables	£17.00

Vegetarian Options

Crisp filo tart of spinach and figs glazed with tallegio cheese	
Sun blushed tomato and goats' cheese bread & butter pudding	
Woodland Mushroom risotto with crispy mushrooms and a parmesan wafer	
Roast butternut squash filled with flageolet beans, pine nuts and sultanas	
Ramiro peppers filled with Mediterranean vegetables glazed with mozzarella	

Vegetarian options will be charged at the price of your main course choice

Desserts

Summer berry pudding served with Devon clotted cream

Peach & amaretto tart with mascarpone cream

Elderflower jelly with raspberries

Eaton mess in a sugar basket with a berry compote

Warm chocolate fondant served with vanilla ice cream

Traditional treacle tart with custard sauce

English cheese plate to include farmhouse cheddar, Somerset brie & Cropwell Bishop stilton, served with biscuits, grapes & Leith's chutney

All Desserts at £6.25

Tea, coffee & fruit infusions served with chocolate mints £2.50

Tea, coffee & fruit infusions served with hand made chocolate truffles £3.00

Children's Menus (up to age 12)

Fresh melon cocktail £2.50

Grilled Speldhurst sausages with mash £6.50

Tomato & mozzarella pizza

Mini battered fillets of Cornish pollack with chips

Roast chicken with new potatoes

Penne pasta served with fresh tomato sauce and salad

Fresh fruit plate

Strawberries & ice cream

Jelly & ice cream

All Children's Desserts at £4.00

Evening Buffet

Your Evening Buffet must cater for a minimum of 70% of your total guests.

Evening Buffet No 1

A selection of deli sandwiches
Cocktail sausages with grain mustard mayonnaise
Mini quiche
Mini vegetable spring rolls with soy dip

@ £12.50 per person

Evening Buffet No 2

A selection of deli wraps and mini bagels
Tomato & goats' cheese tarts
Skewers of beef teriyaki
Salmon & dill in filo
Cheese beignets
A selection of Chef's sweet pastries
including fruit tartlets, choux buns & chocolate cakes

@ £15.50 per person

Evening Buffet No 3

(Select 3 bowls per person + sweet canapés)

Sliced Cumberland sausage with red onion compote
Beef stroganoff with pilaf rice
Pork meatballs with pasta and tomato sauce
Chicken curry with rice & mango chutney
Chilli con carne with rice
Fish pie with parsley mash
Spinach & ricotta tortellini with a creamy garlic sauce
Curried mixed bean casserole with puy lentils
Roasted peppers on soft polenta with basil oil

A selection of Chef's delicious sweet yummys

@ £17.50 per person