

Wedding Day Menus

2010

at

Hever Castle Golf Club

Drinks Packages

Prince's Drinks

£18.50 per person

- Two drinks per person on arrival.
Choose from our selection of either Cava or Prosecco or Sparkling wine. Water or Orange Juice available as soft alternative.
- Half a bottle of House Wine per person.
Both White and Red wine will be offered. Additional wines are available from our Wine list at a supplement.
- Jugs of tap water will be placed on the tables.
- One glass of Cava, Prosecco or Sparkling wine for the Toast.
(Upgrade your toast to Champagne for £3.50 per person)

Queen's Drinks

£26.50 per person

- Two drinks per person on arrival.
Choose from our selection of Bucks Fizz or Pimms or House Champagne. Apple or Cranberry Juice available as soft alternative.
- Two bottles of Mineral water per table.
One Still and One Sparkling water will be on the tables. Additional bottles will be charged at £3.00 per bottle.
- Half a bottle of House Wine per person.
Both White and Red wine will be offered. Additional wines are available from our Wine list at a supplement.
- One glass of House Champagne for the Toast.

King's Drinks

£29.50 per person

- Two drinks per person on arrival.
Choose from our selection of Champagne Cocktails:
Blu Fizz: Champagne with Blue Curacao garnished with a sliver of lemon peel. OR
Kir Royale: Champagne with Crème de cassis served with a fresh raspberry. OR
Normandi Fizz: Champagne with Dom Bénédictine garnished with a cucumber ribbon. OR
PorTonics: Dry white Port mixed with tonic water, served with ice and garnished with a peppermint leaf.

Sparkling Elderflower or Barleyade (equal measures of lemon barley and lemonade served with ice and lemon) available as soft alternative.
- Four bottles of Mineral water per table.
Two Still and Two Sparkling waters will be on the tables. Additional bottles will be charged at £3.00 per bottle.
- Half a bottle of House Wine per person.
Both White and Red wine will be offered. Additional wines are available from our Wine list at a supplement.
- One glass of House Champagne for the Toast.

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 £4.95 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 Packages

Prince's Package £29.95pp

Starter

A plate of Scottish smoked salmon with crème fraiche and capers, served with dark rye bread

Buffalo Mozzarella and roasted cherry tomato salad with a Parma ham crisp

Chilled leek and potato soup with chive oil and Crostini

Trio of melons with Pimms sorbet

Main Course

Pan fried chicken breast served on a warm nicoise salad

Trio of Speldhurst Cumberland sausages with colcannon mash and roasted carrots, red onion gravy

Roast loin of pork with apple sauce and sage and onion stuffing, served with roast potatoes, summer vegetables and pan gravy

Grilled fillet of salmon with a soft herb crust, served with crushed new potatoes, grilled courgettes and a lemon butter sauce

Filo tart of roast figs and tallegio with summer leaves

Marinated tomato and goats cheese bread and butter pudding with peperonata sauce

Dessert

Classic summer pudding with clotted cream

Elderflower jelly with raspberries

Lemon posset with lemon thyme shortbread

Strawberry Eaton mess with shortbread fingers

Additional

Tea, Coffee and Fruit Infusions served with chocolate mints	£2.50pp
Tea, Coffee and Fruit Infusions served with hand made chocolate truffles	£3.00pp
Sorbet course	£3.50pp

Queen's Package £33.95pp

Starter

Asparagus and parmesan tart with baby leaves and honey and mustard dressing

Roasted tomato and red pepper soup with crème fraiche

Citrus marinated salmon with herb potato salad

Grilled English goats cheese with beetroot salad and a caramelised orange dressing

Tower of prawns and avocado

Main Course

Supreme of chicken stuffed with marinated tomato and herb mousse, roast garlic mash, green beans and a red wine sauce

Roast rump of lamb apricot and thyme stuffing, with creamy mash, roast peppers and a red wine sauce

Slow cooked duck leg with Galette potato, wilted spinach and kumquat sauce

Pan fried fillet of salmon with lemon chicory and roast fennel, served with crushed parsley potatoes and Hollandaise sauce

Grilled fillet of Cornish Pollack with crushed new potatoes, pea puree and a watercress sauce

Butter nut squash risotto with parmesan crisps

Roast field mushroom with spinach and glazed with Welsh rarebit

Dessert

Passion fruit tart with vanilla ice cream

Kentish strawberries with clotted cream ice cream (when in season)

Rich chocolate tart with mascarpone and berry compote

Coffee panna cotta with caramelised walnuts

Bread and butter pudding creamy lemon custard

Peach and amaretto crème fraiche tart, berry compote

Additional

Tea, Coffee and Fruit Infusions served with chocolate mints	£2.50pp
Tea, Coffee and Fruit Infusions served with hand made chocolate truffles	£3.00pp
Sorbet course	£3.50pp

King's Package

£37.95pp

Starter

Creamed goats cheese with slow cooked tomatoes and marinated artichokes

Pressed ham hock terrine with apple chutney and summer leaves

Smoked salmon roulade with Thai salad

Main Course

Supreme of chicken with bacon and baby onions, served with Lyonnaise potatoes and wilted spinach

Shank of Lamb with sweet potato mash, creamed spinach and honey baby carrots

Roast sirloin of beef with Yorkshire pudding, Roast potatoes, wilted Savoy cabbage and Chantenay carrots, served with pan gravy

Seared fillet of sea bass served with Saffron risotto, roast Mediterranean vegetables

Layered pan fried Mediterranean vegetables, spiced polenta cake and a red pepper and basil sauce

Sweet pepper and onion tart tatin glazed with goat's cheese, served with summer leaves

Dessert

Warm plum and almond tart, vanilla cream

Crème Brulee with strawberry and mint salad

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

Warm chocolate fondant with chocolate sauce and clotted cream

Additional

Tea, Coffee and Fruit Infusions served with chocolate mints	£2.50pp
Tea, Coffee and Fruit Infusions served with hand made chocolate truffles	£3.00pp
Sorbet course	£3.50pp

Children's Menus (up to age 12)

Starter

Fresh melon cocktail

Main Course

Grilled Speldhurst sausages with mash

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

Dessert

Fresh fruit plate

Strawberries & ice cream

Jelly & ice cream

Two Course (Starter and Main): £10.00

Two Course (Main and Dessert): £12.50

Three Course: £14.50

Evening Buffets

Prince's Buffet

A selection of deli sandwiches

Cocktail sausages with grain mustard mayonnaise

Mini quiche

Mini vegetable spring rolls with soy dip

@ £12.95 per person

Queen's Buffet

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

@ £16.50 per person

King's Buffet

(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

@ £18.50 per person

Your Evening Buffet must cater for a minimum of 75% of your total guests.