

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.
Our Canapés are waitress served

Selection 1

A Choice of 2 Varieties including:

Smoked Salmon Canapés
Mixed Puff Pastry Croline Savouries
Mini Italian Style Crostini
Selection of French Canapés
Chicago style appetisers
Mixed Puff Pastry Assortment

£4.00 per person

Selection 2

A Choice of 2 Varieties including:

Luxury Smoked Salmon Canapés
Classic Canapé Selection
Mini Smoked Skewer Selection
Mini Tortilla Wrap Selection
Chicago style Canapés
Mini Savoury Brioche Selection
Smoked Salmon Blini Pancakes

£5.50 per person

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. Alternatively a Buffet main course can be served which can be accompanied with a starter and/or dessert.

Starters

Home-made Soup Choice of: Smoked Bacon & Lentil, Potato & Leek, Mediterranean Vegetable or Cream of Tomato	£3.75
Paté de Campagne served with a Plum & Apple Chutney and Melba Toast	£4.50
Cantaloupe Basket served with a Port & Blackberry Coulis (v)	£4.00
Porcini Mushroom and Goats Cheese Terrine served with Melba Toast (v)	£4.50
Chicken Breast and Crisp Bacon pieces on a bed of Red Chard dressed with Lime and Coriander	£6.00
Marinated Rainbow Trout Fillet served with Fennel Salad	£6.50
Tian of Smoked Salmon, Prawn Marie Rose and Avocado served with dressed Watercress and Rocket Leaves	£6.50

Sorbets

Champagne	£2.50
Mango	£2.00
Raspberry	£2.00
Lemon & Zest	£2.00
Orange	£2.00
Blackcurrant	£2.00

Main Courses

Seared Breast of Gressingham Duck with a Cranberry & Orange Sauce	£17.00
Chargrilled Breast of Chicken with Asparagus Tips with a White Wine, Cream & Chervil Sauce	£15.50
Chargrilled Breast of Chicken with Asparagus Tips with a Roasted Pepper & Cherry Tomato Sauce	£15.50
Supreme of Salmon with a Champagne & Chive Sauce	£16.00
Peppered Fillet of Beef with Roasted Shallots served with a Horseradish & Crème Fraiche Sauce	£18.50
Roasted Rack of Lamb with a Mint & Redcurrant Sauce	£17.00
Honey Glazed Fillet of Pork with a Wholegrain Mustard & Cream Sauce	£16.50
Slow Roasted Lamb Shank on a bed of Carrot & Swede with a Red Wine Jus	£16.50
Loin of Cod with a Citrus & Thyme Crust	£15.75
Chicken with Applewood Smoked Cheddar Wrapped in Pancetta	£16.00
Roasted Haunch of Venison with a Damson sauce	£18.00

Main courses are served with a selection of seasonal Vegetables
and a choice of Roast or New Potatoes

Vegetarian Options

Baked Aubergines filled with Walnut and Roquefort Cheese
Asparagus and Buffalo Mozzarella Bake
Roasted Butternut Squash and Camembert with Chargrilled Baby Leeks
Sauté Mushrooms in a White Wine & Tarragon Sauce in a Puff Pastry Cup

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

Desserts

Tart au Citron served with a Zesty Orange Coulis	£5.50
Chocolate Baileys Torte dressed with a Blackcurrant Coulis	£5.50
Kentish Strawberries and Cream laced with Cointreau	£5.00
Profiteroles filled with Chantilly Cream with a Toffee or Chocolate Sauce	£5.50
Homemade Raspberry Pavlova with a Fruits of the Forest Coulis	£5.50
Banoffee Pie served with Crème Anglais	£5.50
Strawberry and Champagne Cheesecake served with Chocolate Covered Raspberries	£5.50
Pear Poached in Marsala Wine with Belgian White Chocolate Ice Cream (Other varieties of Ice Cream are available on request)	£5.50
Coffee & Chocolate Mints	£2.00

Children's Menus

A Child's portion of the adult's menu is available at half of the full cost.
Alternatively a two course meal of your choice can be arranged;
some suggestions are below at £10.50

Chicken Goujons with Chips followed by Ice Cream
Sausages, Mashed Potato & Gravy followed by Ice Cream
Beef Burger with Chips followed by Ice Cream

Buffet Menus

A Buffet style main course can be accompanied by a starter and/or a dessert from the main menu.

Buffet No 1

Decorated Whole Poached Salmon
Hand Carved Smoked Turkey Breast
Hand Carved Roast Rib of Beef
Hot Roast New Potatoes with Parsley Butter
Antipasto Platter: Milano Salami, Smoked Pancetta, Pastrami, Parma Ham
Beef Tomato & Red Onion Salad with a Coriander Dressing
Penne Pasta Salad with Olives & Roast Vegetables
White Bean & Tuna Fish Salad with a Lemon Pepper Dressing
Mixed Leaf Salad
Freshly Baked Rolls & Butter

@ £31.00 per person for Starter & Buffet *or* Buffet & Dessert
£35.00 per person for Starter, Buffet, Dessert

Buffet No 2

Hand Carved Roast Crown of Turkey
Hand Carved Honey Roast Gammon
Wild Mushroom & Tarragon Quiche
Roast Onion & Stilton Quiche
Cherry Tomato & Mozzarella Salad
Jacket Potato
Coleslaw
Mixed Leaf Salad
Freshly Baked Rolls & Butter

@ £25.50 per person for Starter & Buffet *or* Buffet & Dessert
£29.50 per person for Starter, Buffet, Dessert

Evening Buffet

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

Evening Buffet No 1

A Selection of Bread Rolls with Assorted Fillings
Cocktail Sausage Rolls
Mini Barquettes with Mixed Fillings (Boat Shaped Pastries)
Mini Indian Selection Including:
Onion Bhajis, Pakora, Aloo Tikka, Vegetable Samosas with a Spicy Tomato & Mint Dip
Potato Skins with Cheese and a Red Onion & Honey Mustard Dip.

@ £11.00 per person

Evening Buffet No 2

A Selection of Bread Rolls with Assorted Fillings
Oriental Seafood Dim Sum with Sweet Chilli Sauce
Vegetable Sate with Peanut Sauce
Chicken Salsa Wraps
A Choice of Two Homemade Quiches from:
Stilton & Broccoli; Crisp Bacon & Mushroom; Tomato & Basil
Roasted Mediterranean Vegetable; Quiche Lorraine

@ £13.00 per person

Evening Buffet No 3

Haddock Goujons with a Mediterranean Crust served with a Blue Cheese Dip
Tempura Battered King Prawns
Mini Chilli Chicken Kebabs
A Selection of Pies Including:
Kent Chicken Pie (Chicken, Bacon, Cider & Apple); Chicken Broccoli & Stilton;
Minted Lamb; Sausage Meat with Garlic Mushrooms & Potato; Gamekeepers
Mini Thai Selection Including:
Green Curry Parcels; Vegetable Spring Rolls; Red Chicken Curry Samosas
Country House Cheese Board with Celery Batons & Grapes
With Farmhouse Mature Cheddar; Wensleydale; Blue Stilton; Goats Cheese Log; Somerset Brie

@ £15.00 per person