



Hever Hotel

A La Carte Menu

Two Courses £20 Three Courses £25

To Start:

Soup of the Day (v) with a freshly baked bread roll and unsalted butter

Baked French Camembert (v) with caramelised red onion chutney, mixed leaves and crispbread

Deep Fried Salt and Pepper Squid with lemon and sweet chilli sauce

Scottish "Loch Duart" Smoked Salmon with horseradish and dill crème fraiche, lemon and rocket

Barbary Duck, Black Peppercorn and Orange Terrine with apple and pear relish, sukura leaf, toasted brioche

Stables Atlantic Prawn Cocktail with babygem lettuce, Prawns, marie rose sauce and lemon

Salads

Please feel free to order as a starter or main course

Classic Caesar Salad cos leaves, anchovies, aged parmesan shavings, crisp croutons and caesar dressing
(Can also be served with grilled Hertfordshire chicken breast or salmon)

Heritage Roasted and Pickled Beetroot Salad (v) with goat's cheese, candied walnuts, mixed leaves, walnut dressing

From the Grill:

All of our grills are served with flat mushroom, vine tomatoes, triple cooked chips and your choice of: peppercorn sauce, béarnaise sauce or garlic butter

(227g) Hertfordshire Chicken Breast

(230g) Surrey County Farms Black Angus Sirloin Steak (Supplement £9.00)

(230g) Surrey County Farms Black Angus Rib Eye Steak (supplement £9.00)

For Mains:

West Country Black Faced Lamb Loin Chops served pink, dauphinoise potatoes, tenderstem broccoli, veal jus

Grilled Fillet of "Loch Duart" Scottish Salmon with celeriac puree, parmentier potatoes and sauce vierge

Pumpkin Tortellini (v) with roasted squash, herb sauce

Roast Belly of Sussex Saddle Back Cross Pork with sautéed savoy cabbage and smoked pancetta, chive crushed new potatoes, red wine sauce

Battered Cod and Chips served with tartar sauce, lemon and salad

Stables Beef Burger Homemade 200g beef burger in a toasted brioche bun with baby gem lettuce, sliced tomato, pancetta, brie, chilli and red onion jam, gherkin and triple cooked chips

To Finish:

Vanilla Crème Brulee with vanilla shortbread and fresh fruits

Dark Chocolate Tart with a choice of vanilla ice cream or cream finished with raspberry soil

Bramley Apple Crumble with granola crumb topping served with your choice of hot custard, cream or vanilla ice cream

Eton Mess meringue, berries, freshly whipped cream

Sticky Toffee Pudding with caramel sauce served with your choice of hot custard, cream or vanilla ice cream

Fresh Fruit Salad

Cheese Board (supplement £3.50) with grapes, chutney and savoury biscuits
(please ask your server for our locally sourced cheeses on offer)