



Pre-Theatre Suppers 2026

Situated in the ornate Astor Wing Tudor Suite, accessed from the Hever Castle Forecourt.

£62.50 per person To include:

A glass of Prosecco DOC, Le Dolce Colline, Veneto, Italy
or Elderflower, Cucumber & Mint Sparkle

Canapés

Fresh bread & butter

2 course set menu with a glass of paired wine or mocktail with the main course

Tea or Coffee

1st May to 30th June Menu

Roasted Breast of Cornfed Chicken
Green Asparagus, Confit Thigh, Dauphinoise Potato & Madeira Sauce

Dark Chocolate Fondant
Black Cherry Ice Cream & Griottine Sauce

20th July to 10th August Menu

Loin of South Coast Cod
Courgette, Gem Lettuce, Brandade Fritter & Caper Beurre Noisette

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

12th August to 31st August Menu

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

Lemon Posset
Strawberries, Meringue & Chantilly Cream

The catering team are ready to help, so please do not hesitate to ask if you have any dietary requirements. They are more than happy to prepare and serve alternative dishes with advance notice of any dislikes, allergens or intolerances.

Unfortunately, they cannot guarantee that any of their food does not contain traces of any allergens.

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