

THE FESTIVAL THEATRE at HEVER CASTLE

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 Main

Roasted Breast of Cornfed Chicken

Green Asparagus, Confit Thigh, Dauphinoise Potato & Madeira Sauce

Vegetarian Option:

Charred Green Asparagus

Poached Ducks Egg, Crisp Potato, Morel Mushrooms & Gremolata

Dessert

Dark Chocolate Fondant

Black Cherry Ice Cream & Griottine Sauce

20th July to 10th August Main

Loin of South Coast Cod

Courgette, Gem Lettuce, Brandade Fritter & Caper Beurre Noisette

Vegetarian Option:

Broad Bean, Pea & Black Truffle Arancini

Green Beans, Pea Purée, Pea Shoots & Rocket Salad

Dessert

Blackcurrant Glazed Cheesecake

Lavender Sablé, Honey Madeleine & Vanilla Ice Cream

12th August to 31st August Main

Romney Salt Marsh Lamb

Spiced Carrot, Pea Purée, Wilted Spinach, Crisp Potato & Mint Infused Sauce

Vegetarian Option:

Marinated Slow Roasted Aubergine

Crumbled Feta, Grilled Sweet Red Pepper, Madras Hummus, Chickpea & Coriander

Dessert

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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