



PENSHURST PLACE
AND GARDENS

Event Menu Selections





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AND GARDENS

Event Menu 2025/26



Menu selections

Canapés

Drinks Reception

Gold and Silver Dining

Breakfast and Casual Lunch

Afternoon Tea

Bowl Food

Wine List

Hog Roast & BBQ

All prices are inclusive of VAT,

ve = vegan, v = vegetarian, gf = gluten free

Menu options are shown with dietary requirement suitability as served, but other options may be changed to suit.
Please do ask about allergen information when choosing your menu.



Canapés

We recommend a minimum of 4 canapés for a reception over an hour long. Minimum 15 guests

Canapés are charged at £3.95 (2025), £4.00 (2026) per portion

Meat Options

Roast beef with horseradish on
Yorkshire pudding

Moroccan marinated chicken, dried
apricot & mango chutney on Naan

Chargrilled chicken with spicy tomato
salsa on sweet potato

Crispy duck salad with peppers,
orange confit in tartlet

Chicken & ham toasted
club triangle sandwich

Fish Options

Classic smoked salmon with cream
cheese & keta on potato cake

Cocktail prawn salad with
crab meat in tartlet

Smoked Trout Tower, Avruga, Round
Potato Cake

Chargrilled tuna with spicy tomato
salsa on sweet potato

Tartlet Caesar salad with
quail egg and anchovy

Vegetarian Options

Parmesan shortbread, mozzarella, sun
blushed tomato & pesto

Cheddar ploughman, curly endive,
pecan, pickle, granary bread

Tortilla cup with
mushroom stroganoff

Spiced halloumi and
red pepper parcel

Poppy seed goat cheese, yellow salsa
and chives on triangle toast

Vegan Options

Fresh asparagus, sundried tomato and
black olive on ficelle

Spiced aubergine square, coriander and
red pepper on vegan gluten free bread

North African minted couscous
on carrot

Ciabattini avocado salsa,
coriander, red pepper

Roasted vine tomato, pesto and shallot
salsa on grilled zucchini



Reception Drinks

Bubbles - £6.75 (2025), £6.95 (2026) per glass

Prosecco

Prosecco Rosé

Champagne (£6.50 per glass surcharge)

Cocktails - £6.75 (2025), £6.95 (2026)

Bellini

Prosecco with peach

Royale

Prosecco with Crème de Cassis, lemon juice and blueberries

Kentish garden - (£5 per glass surcharge)

Prosecco with gin, elderflower cordial, cucumber and mint

Classic Pimm's

served with strawberries, oranges, cucumber and mint

Rum punch

Golden rum, orange and lime juice, bitters and sugar syrup

Bottled Beer and Cider - £6 (2025), £6.25 (2026)

Peroni (5.1%)

Spitfire ale (5%)

South west orchards craft cider (5.0%)

Non – Alcoholic - £4.00 (2025), £4.25 (2026)

Elderflower spritz

Raspberry & lemon cooler

Virgin Mojito

A water station will also be available throughout your drinks reception



Gold Dining Menu

3 course meal - £57 (2025), £59 (2026)

2 course - £45 (2025), £47 (2026)

For each course please choose the following:

Starters - One meat or fish & one vegetarian or vegan option

Mains - One meat or fish & one vegetarian or vegan option

Desserts - one option

Tea and coffee included

Minimum 15 guests

Starters

Charred asparagus, hot smoked salmon, shrimp and rye crumb

Ham hock & pea terrine, cider dressing, homemade pork scratching crumb

Garden pea, pear and watercress soup, lemon crème fraiche (v,gf)

Chicken liver pâté, toasted local bread, homemade chutney

Locally smoked salmon, baby granary loaf, cream cheese, cracked black pepper, lemon

Poached pear salad, blue cheese, walnuts, baby leaves, champagne dressing (v,gf)

Plum tomato tart, garlic confit, red onion jam, chilli oil (ve)

Cauliflower cheese and rocket tart, honey and mustard dressing (v)
(can add smoked bacon or haddock)

Classic prawn cocktail, baby granary loaf (gf)



Gold Dining Menu

Mains

Confit of duck leg, steamed orange dumpling, port wine reduction

Duo of lamb, roast lamb rump, mini lamb and potato pasty, lamb jus

Garlic roasted supreme of chicken, smoked bacon wrapped sage and onion roulade, madeira sauce (gf)

Slow cooked beef feather blade, Guinness dumpling, red wine & blackberry jus (gf)

Roasted salmon, hollandaise sauce, charred asparagus

All dishes above served with your choice of dauphinoise potatoes or crushed new potatoes,
tender stem broccoli, charred carrot

Vegetarian and vegan mains

Spiced cauliflower korma, potato and cumin samosa, pilau rice, mint dressing, pearls of cucumber (ve)

Beetroot wellington, sage and balsamic gravy (ve)

Goats cheese, squash & mushroom pithivier (v)

“Toad in the hole” Quorn Cumberland sausages baked in Yorkshire pudding, roasted onion gravy (v)

Filo parcel of wild mushroom in a cream sauce (v)

Some of the above options can be made into a vegan friendly alternative with slight adjustments,
please speak to a member of our team for further information.



Gold Dining Menu

Desserts

Chocolate brownie, salted caramel ice-cream, caramel sauce (gf)

Praline & chocolate mousse, Ferrero Rocher, rich chocolate sauce

Black forest chocolate mousse,

Pear tarte Tatin, pear sorbet, butterscotch biscuit (ve)

Lemon meringue pie, lemon posset

Strawberry sweetheart shortcake, raspberry coulis

Individual trio of cheese (stilton, brie, cheddar), grapes, chutney, biscuits

Children's Menu (up to 11)

3 courses for £20 (2025), £22 (2026)

Please choose one option per course for all children

Starters

Carrot sticks with hoummous (v,gf)

Melon balls (v,gf)

Mains

Pork or vegetarian sausage and mash potato, onion gravy (v,gf)

Beef or vegetarian lasagne, garlic bread, salad garnish (v)

Desserts

Jelly baby trifle

Chocolate mousse with baby marshmallows (v, gf)



Silver Dining Menu

2 course meal - £29 (2025), £31 (2026)

3 course meal - £39 (2025), £41 (2026)

For each course please choose the following:

Starters - One meat or fish & one vegetarian or vegan option

Mains - One meat or fish & one vegetarian or vegan option

Desserts - One option

Tea and coffee included

Minimum 15 guests

Starters

Ham hock terrine, piccalilli, ripped crusty loaf

Traditional smoked salmon, local buttered bread, lemon

Curried cauliflower soup, ripped crusty loaf (Ve)

Goats cheese, sundried tomato and black olive tart, dressed Italian leaves (V)

Mains

Corn fed chicken supreme, wrapped with streaky bacon and sage, fondant potatoes, purple sprouting broccoli (Gf)

Filo parcel of wild mushroom in a cream sauce, sautéed chanterelles, asparagus tips, thyme potato terrine (V)

Tenderloin of pork, dauphinoise potatoes, roasted carrots, pork reduction (Gf)

Pan fried sea bass, crushed new potatoes, asparagus and green beans, parsley butter sauce

Desserts

Bailey's bread and butter pudding, custard

Blackcurrant & prosecco cheesecake, cream

Lemon tart, cherry compote (Gf)



Breakfast / Casual Lunch

Minimum 15 guests

Tea and coffee on arrival	£2.95 (2025), £3.25 (2026)
Tea and coffee all day	£6.75 (2025), £6.95 (2026)
Add biscuits	£1.50 (2025), £1.75 (2026)
Add mini Danish pastries	£2.95 (2025), £3.25 (2026)
Bacon / Sausage roll (min. 4 covers)	£5.95 (2025), £6.25 (2026)
Vegetarian sausage roll (min. 4 covers)	£5.50 (2025), £5.75 (2026)
Full English (vegetarian available) (min. 4 covers)	£7.95 (2025), £8.50 (2026)
<i>Local sausage, bacon, scrambled egg, black pudding, hash browns, tomatoes, mushrooms, beans, toast</i>	

Sandwiches

£4.75 (2025), £5.25 (2026) . Add crisps or salad for garnish for £1.50. Gluten free bread is available

Ham & Tomato
Cheese & pickle (v)
Tuna Mayonnaise with cucumber
Coronation Chicken
Falafel & houmous (ve)
Egg Mayonnaise (v)

Mezze boards

Serves 4 people per board - £35 (2025), £37 (2026) Gluten free bread is available

Charcuterie - Selection of cured meats, olives, houmous, fresh turkish flatbread
Kent & Sussex cheese board - Selection of local cheeses, artisan biscuits, local bread, grapes, ale chutney
Smoked fish board - Selection of smoked fish, dill pickle, preserved lemon, fine herb mayonnaise,
local bread



Hot Buffet

£34 (2025), £36 (2026) per person. Minimum 10 guests

Please choose from our main menu below 1 vegetarian option and a maximum of 2 other choices.
Please note each dish you choose will need to serve a minimum of 10 guests.

Also included with your buffet:

Salad selection of Caesar salad, hot potato salad, coleslaw

Fresh bread selection

Your choice of dessert (choose 1 option)

Refillable tea and filtered coffee

Add a glass of prosecco on arrival for £6.75 (2025), £6.95 (2026) per person

Main Menu

Beef lasagne served with Italian leaf salad, balsamic and olive oil dressing, rosemary & garlic focaccia

Cottage pie served with buttered seasonal vegetables

Beef stroganoff served with braised rice (supplement £4.50 per person)

Thai green chicken curry served with Jasmine rice

Roast salmon in a white wine cream sauce served with asparagus and green beans

Lamb tagine served with jewelled couscous

Ricotta and spinach tortellini served with toasted garlic bread, Italian leaf salad (v)

Vegetable moussaka served with a Greek salad, Turkish flatbread (v)

Mushroom stroganoff served with braised rice (v)

Thai green vegetable curry served with Jasmine rice (v)

Dessert Menu

Apple crumble

Lemon tart (gf)

Chocolate brownie (gf)

Sticky toffee pudding

Bread and butter pudding

White chocolate and raspberry cheesecake

All served with jugs of custard and cream



Standing Buffet / Afternoon Tea

£29 (2025), £31 (2026) per person. Minimum 10 guests

Selection of finger sandwiches - 1 round per person (gluten free bread available)
Ham & Tomato | Cheese & pickle (v) | Tuna Mayonnaise with cucumber | Egg Mayonnaise (v)

Homemade sausage rolls

Falafel bites (ve)

Onion bhajis (v)

Homemade quiche (v)

Bowls of crisps (v)

Scones with cream and jam

Lemon drizzle cake

Chocolate brownie bites

Served with refillable tea and filtered coffee

Add a glass of prosecco on arrival for £6.75 (2025), £6.95 (2026) per person

Cream Tea

£12 (2025), £14 (2026)

Two homemade scones served with strawberry preserve,
clotted cream and butter

Afternoon Tea

£23.95 (2025), £25.95 (2026)

Selection of finger sandwiches, handmade cakes, macarons,
two homemade scones served with strawberry preserve,
clotted cream and butter

All served with refillable tea and filter coffee



Bowl Food

Minimum guest numbers of 10, and up to 5 choices

£6.75 (2025), £6.95 (2026) per bowl per person:

Swedish meatballs, mashed potato, lingonberry sauce

Minted lamb meatballs, Greek salad, tzatziki

Shepherd's pie

Fish pie, crispy filo pastry

Smoked haddock fishcake, mushy peas

Chicken Thai green curry, jasmine rice

Beef chilli, Mexican rice, pico de gallo

Pan-friend gnocchi, rich tomato sauce, baby mozzarella (v)

Fried, marinated halloumi, Israeli couscous (v)

Vegetable Thai green curry, jasmine rice (v)

Three bean chilli, Mexican rice, pico de gallo (v)

Butternut squash risotto (v)

Fried, marinated falafel, Israeli couscous (vegan)

Onion bhaji, Kachumber salad (vegan)

£8.75 (2025), £8.95 (2026) per bowl per person:

Fillet of beef stroganoff, paprika, pilaf rice

Confit duck, crispy parmentier potatoes, cherry sauce

Mushroom stroganoff, paprika, pilaf rice (v)

Wild mushroom and truffle risotto (v)



Wine List

Please choose 1 white, 1 rosé and 1 red for your wedding breakfast, and to be served on your evening bar

House White Wines

Price included in our packages, or
£27 (2025), £28 (2026) per bottle

Bello Tramonto Pinot Grigio, *Italy*

Vina Palomeras Blanco, *Spain*

Central Monte Chardonnay, *Chile*

Speciality White Wines

£6 per bottle upgrade charge:

Inkosi Chenin Blanc, *South Africa*

Organic Union Verdejo, *Spain*

Autantique Viognier IGP Pays d'Oc, *France*

£12 per bottle upgrade charge:

Domaine De La Baume Viognier, *France*

Antario Gavi DOCG, *Italy*

Te Aka Marlborough Sauvignon Blanc, *New Zealand*

Rosé Wines

Bello Tramonto Pinot Grigio Rose, *Italy*

£27 (2025), £28 (2026) per bottle

White Rose Zinfandel Rose, *USA*

£33 (2025), £34 (2026) per bottle

Quinson Provence Rose,

South of France

£41 (2025), £43 (2026) per bottle



Wine List

House Red Wines

Price included in our packages, or
£27 (2025), £28 (2026) per bottle

Vina Palomeras Tinto, *Spain*

Luna Azul Merlot, *Chile*

Umbala Shiraz, *South Africa*

Speciality Red Wines

£6 per bottle upgrade charge:

Balauri Pinot Noir, *Romania*

Inkosi Pinotage, *South Africa*

Reserve De L'Herre Malbec, *France*

£12 per bottle upgrade charge:

Victor Berard Cotes Du Rhone, *Rhone*

Maestro Primitivo Puglia IGT, *Italy*

Mirano Reserva, *Spain*

Bubbles

Famiglia Botter Prosecco
£41 (2025), £43 (2026) per bottle

Famiglia Botter Prosecco Rose
£41 (2025), £43 (2026) per bottle

Champagne Charles Joubert NV
£54 (2025), £55 (2026) per bottle

Our wine list has been chosen with the expert help of our selected supplier. We are very happy to ask our supplier if you are looking for a favourite or specific wine that isn't on our list.

If you would rather source your own, we would be happy to take delivery, chill and serve your wine.

Corkage will be charged for this service and based on consumption at the below rates:

£10 any still bottle of wine, £15 any sparkling bottle of wine for standard size bottles

Bottles will be counted for you at the end of the evening, and any unopened bottles will be returned to you.



Hog Roast / BBQ

by Blue Egg Catering

Please do ask about allergen information when choosing your menu.
Gluten free bread is available, vegetarian alternatives to hog roast available on request

Hog & Spit Roasts

£15 (2025), £17.50 (2026) per person
each item serves a minimum of 50 guests

Full hog with crackling, apple sauce
Braised brisket of beef with house pickles
Leg of lamb with minty mustard
Whole chicken with lemon and thyme

all served with floured baps, crunchy French bread, pitta bread

Whole Romney Marsh lamb

Served with rosemary focaccia, minty mustard and red current jelly

£18.50 (2025), £22 (2026) per person
minimum 80 guests

Side Dishes

£5, £6 per person (2025, 2026)
Choose 3 options from the list below

Crunchy coleslaw with toasted pine nuts		Mixed leaves with asparagus and avocado
Cherry vine tomato, bocconcini and basil		Caesar salad
5 Bean salad with vinaigrette		Fennel and apple slaw, chives and grainy mustard
Heritage tomato salad with basil oil		Roast new potatoes with rosemary and garlic
Giant Israeli couscous, roast Mediterranean vegetables		Potato salad with chives



Hog Roast / BBQ

Traditional BBQ Party

£12.75 (2025), £14.75 (2026) per person

Hot dogs made with local butcher's sausages, French bread and onions

Handmade beef burgers (with cheese – optional) served in a brioche bun
optional pulled pork burger topping flavoured with soy, apple, and mustard

Chargrilled vegetables, spiced cauliflower, peppers, mushrooms, courgettes (vegetarian option)

Gourmet BBQ Party

£17.50 (2025), £19.50 (2026)

Tandoori chicken skewers

Hot dogs made with local butcher's sausages,
French bread and onions

Handmade beef burgers (with applewood smoked cheddar cheese – optional) served in a brioche bun
optional pulled pork burger topping flavoured with soy, apple, and mustard

Chargrilled vegetables, spiced cauliflower, peppers, mushrooms, courgettes (vegetarian option)

Field mushrooms with homemade pesto (vegetarian option)

Choice of 4 of the side dishes listed on previous page



Contact Us

We hope this will give you all the information you need, but if you require anything further please do not hesitate to contact a member of our hospitality team.

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