



# CHRISTMAS AT PENSHURST PLACE 2015

The Exclusive Place to Dine in Style

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## **FESTIVE FEASTS**

If you're looking for a special place to entertain colleagues or clients this Christmas, or simply want a superb festive celebration to remember with friends and family, join us for a fine dining experience at Penshurst Place.

Guests will arrive via the private entrance to Penshurst Place, with the option of a drinks reception in the medieval Baron's Hall, before dining exclusively in the historic Sunderland Room.

Choose your meal from our festive menu for 30 to 92 guests for lunch or dinner, Monday to Friday from November 2015 to January 2016. (excluding 24th December to 5th January)

Parties for over 92 guests can be accommodated for dining and optional dancing in a luxury, heated marquee.



A large variety of evening entertainment can be arranged for your party, please speak to our Banqueting and Events Department who will be happy to advise on the perfect entertainment for your evening. Please see Festive Extras overleaf for further suggestions.

> **Both our lunch and dinner packages include:** Seasonal table decorations and Christmas crackers Use of the private entrance and nearby parking

Your own Penshurst Place event coordinator

### **FESTIVE MENUS**

#### **Starter**

Classic cream of cauliflower soup with parmesan crisp (v)

Chicken liver parfait with Kentish Cox's apple chutney scented with Penshurst rosemary & cranberries

Home dill-cured smoked salmon with Gravadlax and sweet mustard dressing

Hall Place cheese Welsh rarebit portobello mushroom rested on wild rocket & balsamic drizzle (v)

#### Main Course

Traditional roast turkey, Penshurst sage, onion & chestnut stuffing, Kentish pigs in blankets, duck fat roasted potatoes, brussel sprouts with buttered chantennay carrots and red wine jus

Kentish honeyed duck breast, crispy confit leg, parsnip and potato dauphinoise, brussel sprouts and buttered chantennay carrots with cranberry & orange sauce

Kentish blue, baby leek & toasted nut strudel courgette ribbons and chive & tomato butter sauce (v)

#### **Dessert**

Traditional Christmas pudding & brandy custard

Baileys crème brulee with homemade orange shortbread

Lemon tart & wild berry compote with clotted cream

\*\*\*\*\* Coffee with individual mince pies

Dinner £50 + vat per person for 3 courses Lunch £40 + vat per person for 2 courses

See overleaf for entertainment options

## **FESTIVE EXTRAS**

LEITH'S WINTER WARMERS Add a welcome drink on arrival. Choose from: Winter Pimm's £4.95 Mulled wine £4.95 Mulled Winter punch £3.25 (plus vat)

#### FEEL LIKE DANCING?

For evening entertainment or larger parties of over 92 guests to dine, we can arrange a fully-heated marquee within our Inner Courtyard at an additional cost of  $\pounds$ 1,500 + vat Please call for availability and further information.

#### SPECIAL REQUESTS

Our venue can accommodate a large variety of entertainment choices, from magicians to fireworks and Murder Mystery evenings to medieval

performances. We are happy to recommend a supplier or entertainer from our selection of trusted associates.

#### ACCOMODATION AND TAXIS

You can find overnight accommodation in Penshurst village at the Leicester Arms, or nearby Tunbridge Wells. We can also recommend taxi and mini bus companies to get you home.

То воок or for further details please call 01892 870307 or email banqueting@penshurstplace.com

PENSHURST PLACE & GARDENS, PENSHURST, TONBRIDGE, KENT TN11 8DG WEBSITE www.penshurstplace.com/wedding-event

