



PENSHURST PLACE
AND GARDENS

Christmas at Penshurst Place 2016

The Exclusive Place to Dine in Style

Unforgettable Evenings



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 2016 to January 2017 (excluding 24th December to 3rd 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.



Get Started

Winter Pimm's, Mulled wine or Prosecco
£4.95 each

Non alcoholic mulled spiced apple juice
£3.25

Drinks Packages

Any of the drinks above for arrival
plus half a bottle of house wine
£13.00 per person

or

Glass of Champagne
& half a bottle of house wine
£15.00 per person

Canapés

Stilton mousse with pecan nuts and fig
chutney

Smoked salmon on blinis

Pigs in blankets

Kentish pork sausage rolls with honey
grain mustard

£9.00 per person

Evening Drinks

Elderflower and Clementine Cosmopolitan
or Cranberry Mojito

£7.50

Cointreau, Malibu or rum-infused
hot chocolate shots

£3.50

Your Christmas Feast



Starters

- ◆ Cream of cauliflower & chive soup, Kentish blue cheese bon bons
- ◆ Smooth chicken liver parfait, winter spiced prune compote, toasted brioche
- ◆ Traditional smoked salmon, new potato & chive salad, soused cucumber, caper & tomato salsa
- ◆ Kentish goat's cheese & red onion tart, pesto roasted vegetable salad, baby basil cress

Main Courses

- ◆ Traditional butter basted turkey with all the trimmings (pigs in blankets, chestnut stuffing and bread sauce), thyme roast potatoes, honey glazed roots, turkey pan gravy
- ◆ Honey & mustard glazed pork belly, sage & garlic dauphinoise, roasted parsnips & carrots, buttered Savoy cabbage
- ◆ Woodland mushroom & mozzarella arancini cakes, white bean cassoulet, truffle oil and chive dressing
- ◆ Pan fried fillet of sea bass, spaghetti vegetables, baby parsley cocotte potatoes, lobster bisque

Desserts

- ◆ Traditional Christmas pudding, (choice of English custard, brandy cream, spiced brandy butter)
 - ◆ Winter Penshurst mess (layers of meringue, Chantilly cream, spiced winter berries)
 - ◆ Egg nog crème brulee, vanilla shortbread, mulled wine soaked plums
- ◆ Warm chocolate & walnut brownie, hot chocolate fudge sauce, clotted cream ice cream

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3 course meal for lunch or dinner, £50.00 + vat per person

2 course meal for lunch or dinner, £40.00 + vat per person

Both of our packages include seasonal table decorations, use of the private entrance and nearby parking, and your own Penshurst Place Event Coordinator.



FEEL LIKE DANCING?

For evening entertainment or larger parties over 92 guests to dine, we'll arrange a fully-heated marquee within our Inner Courtyard at an additional cost of £1500 + vat.. Please call us for marquee 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, alternatively please feel free to bring along your own.

ACCOMODATION AND TAXIS

Overnight accommodation in Penshurst village is available at the Leicester Arms Hotel, alternatively nearby Tunbridge Wells has a wealth of hotels for all budgets. We can also recommend taxi and mini bus companies to get you here and home.

Visit our website to see our list of recommended hotels and B&Bs.

TO BOOK or for further details

please call **01892 870307**

or email

banqueting@penshurstplace.com



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www.penshurstplace.com

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