



PENSHURST PLACE
AND GARDENS

LEITH'S

Event & Hospitality Menus

2016





Spring/Summer Event Menus

Option One

Starters

Gazpacho Soup served Hot or Cold

Sun Blushed Plum Tomato, Gruyere Cheese and Tarragon Tart

Smoked Fish Terrine Chive Crème Fraiche and Sourdough Crostini

Main Courses

Chicken, Leek and Mushroom Pie with a Puff Pastry Lid

Herb Crusted Cod Fillet set on Crushed Herby New Potatoes and Beurre Blanc
Sauce

Leek, Toasted Pine Nut and Stilton Strudel with Dressed Salad Leaves

All the above dishes served with: Buttered Chantenay Carrots and Green Beans

Puddings

Penshurst Mess

Lemon Tart served with a Vanilla Chantilly Cream

Tea, Coffee and Infusions

Two Courses for £23.50 per person

Three Courses for £28.50 per person

Please note: This is a set menu therefore all guests must have the same dish for starter, main course and pudding. Vegetarians and anyone with dietaries requirements will of course be catered for





Option Two

Starters

Cream of Asparagus Soup

Gravadlax Smoked Salmon, served with Beetroot Cubes and a Balsamic Glaze

Mediterranean Vegetable and Mozzarella Stack with Drizzled Basil Oil

Main Courses

Honey Roasted Gammon, Glazed Peaches, Madeira Jus and Chateau Potatoes

Pan Fried Fillet Sea Bass Rested on a Roasted Pepper Risotto, with a Herb Oil

Wild Mushroom Mille Feuille with a Tomato and Chive Beurre Blanc

All the above dishes served with: Buttered Chantenay Carrots and Green Beans

Puddings

Baked Summer Fruit Cheesecake served with a Tangy Raspberry Coulis and
Vanilla Bean Ice Cream

Vanilla and White Chocolate Panacotta with Fresh Strawberries and Homemade
Shortbread Biscuit

Tea, Coffee and Infusions

Two Courses for £29.50 per person

Three Courses for £34.50 per person

Please note: This is a set menu therefore all guests must have the same dish for starter, main course and pudding. Vegetarians and anyone with dietaries requirements will of course be catered for





Autumn/Winter Event Menus

Option One

Starters

Parsnip and Peshurst Apple Soup

Caramelised Red Onion and Goats Cheese Tart with Micro Cress

Chicken Liver Parfait Cranberry and Orange Chutney with Melba Toast

Main Courses

Kentish Ale Pie served with a Puff Pastry Lid and Creamy Mashed Potato

Poached Salmon with Hollandaise Sauce

Spinach and Ricotta Cannelloni with a Rich Mornay Sauce

All the above dishes served with: Buttered Chantenay Carrots and Green Beans

Puddings

Peshurst Spiced Apple Crumble with Double Pouring Cream

Winter Mulled Fruit Mess (Winter Fruits in Mulled Wine with crumbled Meringue Whipped Cream)


Tea, Coffee and Infusions

Three Courses for £28.50 per person

Two Courses for £23.50 per person

Please note: This is a set menu therefore all guests must have the same dish for starter, main course and pudding. Vegetarians and anyone with dietaries requirements will of course be catered for





Option Two

Starters

Roasted Red Pepper and Courgette Soup with a Basil Oil Drizzle
Scottish Smoked Salmon, Horseradish Cream and Toasted Sour Dough
Sun Blushed Tomato, Brie and Parsley Tart

Main Courses

Roast Leg of Lamb with Rosemary, Port Wine Jus and Fresh Mint sauce
Pan Fried Fillet Sea Bass, Crushed New Potatoes and Rocket Oil Drizzle
Wild Mushroom Mille Feuille with a Tarragon Cream Sauce

All the above dishes served with: Buttered Chantenay Carrots, Green Beans and Chateau Potatoes

Puddings

Cinnamon Poached Peshurst Pear with a Warm Creme Anglaise
Rich Chocolate Mousse with Homemade Orange Shortbread

Tea, Coffee and Infusions

Three Courses for £34.50 per person

Two Courses for £29.50 per person

Please note: This is a set menu therefore all guests must have the same dish for starter, main course and pudding. Vegetarians and anyone with dietary requirements will of course be catered for

