

EVENT MENUS



Leith's are the sole caterers for Penshurst Place and have been chosen for their excellent standards in cuisine. We will look after all your catering requirements offering an extensive range of menus to suit all tastes. Please find a variety of menus and rates below. If you are looking for something just slightly different then please do contact us. The *Leith's* Hospitality Manager can be contacted direct on **01892 870342** or **leiths@penshurstplace.com**.

BEVERAGES

Freshly brewed Coffee, Teas & Infusions	£2.00
Freshly brewed Coffee, Teas & Infusions with a selection of Biscuits	£3.00
Freshly brewed Coffee, Teas & Infusions, Cake or selection of Pastries	£4.00
Mineral Water per litre	£2.50
Fruit Juice per litre	£3.50
Elderflower Fizz per litre	£5.00

BREAKFAST

Freshly brewed Coffee, Teas and Infusions, fresh Orange Juice, Bacon	
Butties (vegetarian option available), Croissants and Danish Pastries	£9.50
Selection of Egg or Bacon Rolls	£4.50

SANDWICH LUNCHES

Classic Sandwich Lunch - £8.50 per person

A selection of freshly prepared sandwiches
(a round and half per person, to include vegetarian)
garnished with salad
Kettle crisps

Freshly brewed Coffee, Teas and Infusions

Upgrade With The Following Options

Mini crab cakes with lime and sweet chilli jam
Speldhurst sausage rolls
Asparagus and Parmesan tartlet (v)
White truffle arancini with Parmesan

Fresh strawberry custard tart
Carrot cake & cream cheese icing
Lemon drizzle cake
£2.50 per item

Traditional Afternoon Tea - £5.50 per person

Two fruit scones with cream and jam and a pot of tea

Afternoon High Tea - £9.50 per person

A trio of sandwiches, fruit scones with cream and jam, pot of tea

Afternoon High Tea with a Glass of Champagne - £14.50 per person

FORK BUFFETS & BARBEQUE MENUS

Fork Buffet 1

£17.50 per person

The following Fork Buffet includes 1 main course (100%), 1 vegetarian option (20%) and 2 puddings (60% of each)

Sausages in Kent ale gravy with creamy mashed potato and green beans (hot)
Spinach and goats cheese tart with fresh garden salad (hot) (v)

Lemon tart with clotted cream and berry coulis
Penshurst mess

Freshly brewed Coffee, Teas and Infusions

Fork Buffet 2

£25.00 per person

The following Fork Buffet includes 3 main courses (40% of each), 1 vegetarian option (20%) and 2 puddings (60% of each)

Poached salmon with lemon and dill mayonnaise (cold)
Chicken and ham pie (hot)
Red onion and goat's cheese tart (hot) (v)

Mixed leaf salad (v)
Glazed carrots

New potatoes with chives (hot) (v)

Vanilla Panna cotta with fresh berries
Individual summer pudding with cream

Freshly brewed Coffee, Teas and Infusions

Barbeque

£32.50 per person

Minimum 30 guests.

Hosted in the Inner Courtyard, weather permitting

A selection of warm bread and rolls
Marinated rosemary and lemon chicken skewers
Speldhurst pork and leek sausages
Freshly made beef burgers with traditional accompaniments
Vegetable kebabs (v)

New potato salad (v)
Seasonal leaf salad with fresh garden herbs (v)
Rocket and Parmesan salad with garlic croutons (v)

A selection of sauces and chutneys

Homemade chocolate brownies (gluten free) and flapjacks
Fresh fruit platter

Freshly brewed Coffee, Teas and Infusions

All prices exclude VAT at the current rate at the time of the event

FORMAL DINING MENUS

‘The Rose Garden’

£25.00 per person

Main Courses

Pumpkin and sage ravioli with roasted pumpkin and a tomato jus (v)
Chicken supreme, served creamed potato, green beans and a light jus
Lemon and herb crusted salmon, crushed new potatoes, a warm bean salad and lemon dressing

Puddings

Penshurst mess

Lemon posset, shortbread fingers

‘The Italian Garden’

£35.00 per person

Starters

Pea soup with minted crème fraiche (v)
Ham hock risotto served with a parmesan crisp
Tomato, mozzarella, basil and olive tart

Main Courses

Pumpkin and sage ravioli with roasted pumpkin and a tomato jus (v)
Chicken supreme with woodland mushrooms farce, served with chateau potatoes, wilted spinach and a tarragon cream sauce
Lemon and herb crusted salmon, crushed new potatoes, a warm bean salad and lemon buerre blanc

Puddings

Sticky toffee pudding, ice Cream and a butterscotch sauce
Lemon posset, shortbread fingers

After Dinner

Freshly brewed coffee, teas and infusions with chocolate truffles

Please choose one choice for each course plus a vegetarian option

All our vegetarian dishes are marked with a (v) and products may contain dairy products. Some of the foods on the menus may contain traces of nuts and other allergens.

Please note all menus are for a minimum of 15 guests, except where stated otherwise.

Final numbers for catering are required 10 working days in advance of an event.

All prices exclude vat at the current rate, but include waiting staff, kitchen porters and chefs, all necessary equipment and linen; this includes the standard range of crockery, cutlery and glassware.

For guidance and catering bookings please contact Leith’s at

Penshurst Place:

Telephone: 01892 870342;

Email: leiths@penshurstplace.com

All prices exclude VAT at the current rate at the time of the event