

Penshurst Place and Gardens has a food history lasting nearly seven centuries, when the medieval Baron's Hall was built in 1341 after the Lord Mayor of London Sir John De Pulteney bought the surrounding land, which is still owned by the estate today.

Over the centuries that followed, Penshurst Place became known as a popular hunting destination, with forests and glades rich with game birds, wild boar and roe deer. In 1521, Penshurst Place and the surrounding estate became the property of King Henry VIII, who used the house as his hunting lodge whilst courting Anne Boleyn at nearby Hever Castle. 31 years later in 1552, King Henry's son, Edward VI, gifted the estate to his tutor and steward of his household, Sir William Sidney, and the House, Gardens and wider estate have been looked after by the family ever since, making Penshurst Place one of the oldest family-owned estates in all of England.

Penshurst Place works with expert caterer Kudos, who are firm believers in sourcing locally wherever possible and showcasing food heroes in their delicious menus. Below you will find a selection of breakfast, lunch, and afternoon tea choices, all using a range of local suppliers and Kentish delicacies.

The Perfect Start

Served 9:00am - 11:30am

Time required				
My tour group is made up ofpeople				
Coffees and Teas on Arrival	Selected option	Number of people		
With no additional food catering needed, £2.50 per person				
With a freshly baked cookie, £3.75 per person With a Danish pastry, £4.50 per person				
That a Ballish past (), 2 had per person	U			
Breakfast Buffet with tea and coffee				
£8.50 per person				
Help yourself to a full English selection, including local Speldhurst sausages and bacon. A range of cereals, fruit,				
Danishes, and yoghurt is also available.				

Lunch

Served 12noon—4:00pm. All prices include tea or coffee and table service

I will be booking a:			
One-course lunch, £10 per person			
Two-course lunch, £14.50 per person			
Three-course lunch, £17.50 per person			
Group members may order whichever dishes they choose, but the who	ole group must hav	ve the same num	ber of courses
Special Offer Enjoy a delicious two-course lunch with a glass of wine f	for just £18 50 no.	nerson	
1 00	or just £16.50 per	person	
My tour group is made up of people Time required			
Time required Please make a note of the number of people rec	questing each in	dividual dish	
Starters	Selected option		-1-
		Number of peop	
Soup of the day	ř		
Tomato, mozzarella and pesto Salad	H		••
Ham hock terrine, piccalilli & toast	U		
M_{z}			
Mains	Selected option	Number of peo	ople
Grilled British chicken, ratatouille & peppercorn sauce	Ц		
Roasted loin of pork, estate-grown apple sauce, & gratin potatoes	Ц		
Seared supreme of salmon, Nicoise salad	Ц		••••
Tomato pasta bake, baby leaf salad, garlic ciabatta			
Desserts			
	Selected option	Number of po	*
Summer pudding terrine with clotted cream and raspberry coulis	H		
Toffee-apple cake Chantilly cream	\mathbf{H}		
Warm chocolate brownie, vanilla ice cream	H		
Lemon Tart, cherry compote, lemon custard sauce			
Afternoon Teac			
Afternoon Teas		Selected option	Number of people
The Second Viscount			
£6.00 per person			
Two fruit scones with strawberry preserve & clotted cream served with a po	ot of tea or coffee.		
The Sir William Sidney			
£14.95 per person			
Finger sandwiches – free range egg mayonnaise and cress, tuna mayonnais	e, ham and musta	rd, cheese and lo	cal chutney.
Selection of homemade cakes			
Fruit scones with strawberry preserve & clotted cream served with a pot of	tea or coffee.		
Penshurst Place High Tea			
£21.95 per person			
Enjoy a delicious Sir William Sidney Cream Tea with a luxurious twist with t	he addition		
of mini quiches, pork pies savoury pastry bites and mini salads.			
	•		
Casual Dining C)ptions		
Sandwich Platter	1		
£10.00 per person			
A round and a half sandwiches each, including free range egg mayonnaise a	and cress. tuna ma	vonnaise. ham ar	nd mustard.
cheese and local chutney, selection of Kentish crisps, and a range of mini ca		,,	

Please note, this option cannot be booked in conjunction with a hot lunch.