



LEITH'S

fine dining at Penshurst Place



PENSHURST PLACE
AND GARDENS

Introduction

At Penshurst Place we tailor our menus to suit each unique event, creating a lasting and memorable impression for you and your guests.

With an extensive selection of dishes, our aim is to cater for all requirements. If you have any special requests we are more than happy to discuss your ideas.

We have devised a selection of mouth watering canapés should you wish to have these served at your drinks reception.

Typically, for a celebratory dinner we offer three courses, however, you have the option to add a sorbet or fish course if you wish.

We realise that choosing a menu for such an important occasion can be an overwhelming experience so please do not hesitate to contact us for guidance and we will do our utmost to make your event special.

With warmest wishes

*The Leith's
hospitality team*



cold, hot & sweet canapés

COLD CANAPÉS

- * Potted duck on crostinis
- * Rare roasted beef and horseradish in mini Yorkshire puddings
- * Smoked salmon on blinis
- * Crayfish cocktail
- * Roast turkey with stuffing and cranberry sauce, on a herb scone
- * Beetroot and local goats cheese croustade and roasted onion chutney (v)
- * Hall Place Farm cheddar, basil and air-dried ham tartlets
- * Parmesan shortbread with tomato, basil and mozzarella salad (v)
- * Duck parfait, smoked duck and plum chutney on a cinnamon brioche
- * Devilled quails egg tartlets (v)
- * Sussex blue and confit tomato tartlets
- * Chorizo and red pepper pesto mousseline with spring onion
- * Tuna and salmon hosomaki sushi
- * Cocktail prawns with crab pâté in a spinach tortilla
- * Aubergine caviar and sweet pepper feuilleté (v)
- * Stilton mousse with pecan nuts and fig chutney on blinis
- * Ballotine of Penshurst game, sugared dates and mustard*

- * Penshurst Estate peppered loin of venison on parsnip and thyme scone with horseradish*

* October to February subject to availability

HOT CANAPÉS

- * Kentish pork sausage rolls with honey grain mustard
- * White truffle arancini with Parmesan (v)
- * Fish and chips with tartare sauce
- * Malaysian chicken and coconut satay skewers with pomegranate dipping sauce
- * Seared scallop with parsnip purée and chorizo crumb
- * Smoked fish cakes with hollandaise sauce
- * Mini beef burgers
- * Devils on horseback
- * Hall Place Farm cheddar rarebit (v)
- * Quails egg Florentine tartlets (v)
- * Spiced chicken samosa with mango relish

SWEET CANAPÉS

- * Cinnamon sugar doughnuts and chocolate sauce
- * Mini chocolate and chilli tartlets
- * Honey and almond tartlet with pistachio

- * Lemon posset and raspberry pots
- * Dark chocolate brownies
- * Seasonal fruit skewers and fruit purée
- * Kentish strawberry tartlets and clotted cream (seasonal)
- * Lemon meringue tartlets

RECOMMENDATIONS

- * 4 canapés for pre-dinner per head
- * 4-6 canapés for a reception of approximately 1 ½-2 hours in duration
- * 8-10 canapés for a reception of 2-3 hours
- * 10-14 canapés for a reception for longer than 3 hours

COST

Canapés £3.00 each

ACCOMPANIMENTS

- * Salted nuts and crisps, vegetable crisps and smoked paprika cheese straws £3.50 per head
- * Selection of marinated olives £2.50 per head
- * Hot roasted rosemary and sea salt potato wedges £3.00 per head

(v) Vegetarian. Please be aware that some dishes may contain nuts.

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

menu - starters

STARTERS

- * Smoked haddock, salmon, crab and prawn terrine wrapped in smoked salmon with a parsley crème fraiche
- * Smoked Scottish salmon with horseradish cream, sourdough crostini and Lilliput capers
- * Twice baked crab soufflé with lobster sauce and baby leaves
- * Honey roasted duck breast with a spiced apricot salad
- * Smoked chicken and roasted pepper tian with Romero pepper coulis
- * Ham hock and parsley risotto with a parmesan crisp
- * Marinated bocconcini mozzarella with oven dried baby plum tomatoes, aged balsamic dressing and baby basil leaves (v)
- * Warm tartlets of Kidderton Ash goats cheese with marinated tomatoes and confit black olives, baby leaves and black olive tapenade (v)
- * Pea soup with minted crème fraiche (v)
- * Twice baked Hall Place Farm cheese soufflé (v)
- * Celeriac and horseradish velouté with white truffle oil (v)

Additional courses can be designed by our chef to complement your chosen menu. Please speak with our Leith's Hospitality Manager for further details.

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menu – main courses

MAIN COURSES

- * Supreme of corn fed chicken with woodland mushrooms farce served with chateau potatoes, purée of root vegetables and a tarragon cream sauce
- * Roast sirloin of English beef (matured for 21 days) served with cocotte potatoes, carrot purée, Savoy cabbage with pancetta, Yorkshire pudding and creamed horseradish
- * Roasted rump of English lamb with crushed new potatoes and spring onions, fine green beans and chantenay carrots served with a chardonnay jus and fresh mint sauce *
- * Lamb duo; braised lamb shoulder shepherd's pie and a roast lamb cutlet with wilted spring greens
- * Kumquat glazed slow cooked duck leg served with pan fried bubble and squeak and a port jus**
- * Fillet of gilt-head bream with saffron new potatoes, sapphire, Morecambe Bay shrimps and a white wine broth
- * Breast and ballotine of guinea fowl with a pear and rosemary farce, dauphinoise potatoes, roasted beets and Madeira jus
- * Chestnut mushroom mille-feuille with a fennel and thyme marmalade, parsnip and carrot crisps and a chive buerre blanc (v)
- * Pumpkin and sage ravioli with roasted pumpkin and a tomato jus (v)
- * Fillet of beef, raisin and baby onion relish, wild mushroom dauphinoise, green beans and sun blush tomatoes ***
- * Pan fried monkfish with a parsley and lemon crust and a chorizo and flageolet bean cassoulet ***
- * Chantenay carrots can be replaced with Kentish asparagus during May and June
- ** Upgrade to a duck breast, £2.50 supplement per person
- *** £4.00 supplement per person

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menu - puddings and coffee

PUDDINGS

- * Apple charlotte with apricot sauce and clotted cream*
- * Sticky toffee pudding with vanilla bean ice cream and warm toffee sauce
- * Mocha tart with Bailey's cream
- * Chocolate and sea salt caramel delice with Chantilly cream
- * Praline bavaois, Frangelico shot and a hazelnut tuille
- * Spring / summer trio: chocolate rose tart, raspberry sorbet and Peshurst mess
- * Autumn / winter trio: apple & blackberry crumble, toffee apple sponge, blackberry compote and a blackberry and apple fool*
- * Lemon trio: lemon panna cotta, lemon tart and a lemon curd ice cream
- * Peshurst mess with rose syrup
- * Triple chocolate mousse and apricot sorbet
- * Pear and almond tart with mascarpone and nutmeg ice cream*
- * Crème brûlée with vanilla yoghurt and mango curd
- * Kentish cobnut cake with sautéed Peshurst apples, nut praline and Hall Place Farm white chocolate ice cream**

* Seasonal – when available Peshurst Orchard apples and pears will be used

** Available from mid-August to mid-December

Followed by coffee and petit fours

COST PER PERSON

Three courses plus coffee and petit fours £62.50

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children's menu

STARTERS

- * Tomato soup and a Kentish roll
- * Cheesy garlic bread
- * Smoked salmon with brown bread and butter

MAIN COURSES

- * Pasta with homemade tomato and basil sauce and shaved Parmesan
- * Cod fish fingers and chips
- * Kentish sausages and buttered mash with gravy
- * Aged beef burger in a bun with rosemary and sea salt wedges
- * Roast free range chicken breast with seasonal vegetables and potatoes

PUDDINGS

- * Hall Place Farm ice cream
- * Warm chocolate brownie with ice cream
- * Seasonal fruit salad
- * Chocolate and honeycomb cheesecake

COSTS

- * Children aged between 2 and 6 years
£15.00 per child
- * Children aged between 7 and 11 years
£25.00 per child

evening menus

BARBEQUES

- * Medieval hog roast and barbeques are available
- * Please speak with Leith's Hospitality Manager for further details
- * Our hog roasts are for a minimum of 80 guests. Quotations on request
- * Barbeque prices start from £21.00 per person

PLATTERS

- * Bacon rolls with selection of sauces and mustard £4.75 per person
- * Rosemary and sea salt potato wedges with a selection of sauces £3.00 per person (v)
- * Sea salt roasted mini jacket potatoes with chive soured cream £3.00 per person (v)
- * Gloucester Old Spot belly pork baps with smashed apple sauce £9.50 per person
- * Continental charcuterie platter for 15 guests £95.00
- * Traditional English meat platter for 15 guests £83.00
- * English cheese platter for 15 guests £95.00

wedding selections

The below reflects pre-arranged selections you may wish to consider.

THE KING'S SELECTION

The selection includes:

Drinks reception

- * 2 glasses of house Champagne

Wedding Breakfast

- * 3 course dinner from the Fine Dining menu
- * with ½ bottle house wine and water
- * followed by coffee and chocolates
- * a glass of house Champagne for the toast

£90.00 per person

Notes

- * You may wish to upgrade any of the above selections with canapés, extra courses, evening buffet and additional beverages

THE QUEEN'S SELECTION

The selection includes:

Drinks reception

- * a glass of house Prosecco

Wedding Breakfast

- * 3 course dinner from the Fine Dining menu
- * with ½ bottle house wine and water
- * followed by coffee and chocolates
- * a glass of house Prosecco for the toast

£84.00 per person

- * Wine, spirits and Champagne prices and vintages may vary in 2014/15

THE NOBLEMAN'S SELECTION

The selection includes:

Drinks reception

- * 2 glasses of house Prosecco

Wedding Breakfast

- * 3 course dinner from the menu printed overleaf only
- * with ½ bottle house wine and water
- * followed by coffee and chocolates
- * a glass of house Prosecco for the toast

£68.50 per person

Available Monday to Thursday

- * Should a main course with a supplement be chosen, the price per head will reflect this

menu - for the Nobleman's selection

STARTERS

- * Pea soup with minted crème fraiche (v)
- * Ham hock risotto
- * Tomato, mozzarella, basil and olive tart (v)

MAIN COURSES

- * Pumpkin and sage ravioli with roasted pumpkin and a tomato jus (v)
- * Chicken supreme with woodland mushrooms farce, served with chateau potatoes, purée of root vegetables and a tarragon cream sauce
- * Lemon and herb crusted cod, crushed new potatoes, lemon beurre blanc and a warm bean salad

PUDDINGS

- * Peshurst mess with rose syrup
- * Sticky toffee pudding with clotted cream
- * Lemon tart and berry compote

Followed by coffee and petit fours

reception drinks, champagne & sparkling wine

RECEPTION DRINKS

* Pimms 175ml	£4.95
* Winter Pimms 175ml	£4.95
* Bucks fizz 125ml	£6.75
* Kir Royale 125ml	£7.50
* Bellini 125ml	£6.75
* Bucks fizz (sparkling wine) 125ml	£4.75
* Bellini (sparkling wine) 125ml	£4.75
* Mulled wine 175ml	£5.00

NON ALCOHOLIC DRINKS

* Orange juice per jug	£4.50
* Sparkling elderflower per jug	£6.00
* Fruit punch 175ml	£3.25
* Mulled winter punch 175ml	£3.25
* Still and sparkling mineral water per bottle	£4.00

CHAMPAGNE

* Pannier Brut 75cl	£40.00
<i>A classic Champagne. Elegant and fresh with complex green apple and toast notes.</i>	
* Pannier Rose Brut 75cl	£49.00
<i>Light and perfumed with strawberry and cherry overtones.</i>	
* Lanson Black Label 75cl	£65.00
<i>Bright, crisp and lively. This Champagne retains beautiful freshness; light and refreshing.</i>	
* Bruno Paillard Brut Premiere Cuvee 75cl	£70.00
<i>A wonderfully elegant Champagne with delicate freshly baked bread and citrus aromas.</i>	
* Laurent Perrier Cuvee Rose Brut 75cl	£90.00
<i>Precise and very crisp with a lasting impression of freshness and hints of soft red fruits.</i>	

SPARKLING WINE

* The Spee'wah Crooked Mick Cuvee Chardonnay Brut 75cl	£25.00
<i>A charming cuvee Chardonnay, providing a refreshing but classically biscuit style.</i>	
* Prosecco DOC Bel Star 75cl	£28.00
<i>Soft, fruity and refreshing with citrus, pear and floral flavours and aromas.</i>	
* Primrose Hill from Chapel Down Brut Prestige 75cl	£42.00
<i>The wine is rich yet refreshing with both breadth and finesse - very stylish.</i>	
* Chapel Down Rose Brut 75cl	£49.00
<i>Subtle aromas of strawberry and cream followed by an elegant palate with hints of wild strawberry and a mouth-watering finish.</i>	

wine list

WHITE WINE

- * 2012 Sauvignon Blanc, La Paz £17.50
Easy drinking, dry, fresh and crisp, with tropical fruit aromas.
- * 2011 Cortese Amonte, Volpi £18.50
Light and crisp with delicate citrus fruit aromas and a hint of almond nuttiness.
- * Villa dei Fiori Fiano Puglia 75cl £21.50
Fresh, peachy fruit flavours with a clean, crisp citrus twist on the finish.
- * Argento Pinot Grigio 75cl £23.00
Light and clean with ripe pineapple and peach flavours, notes of chamomile and a bright and refreshing finish.
- * Saam Mountain Paarl Chenin Blanc 75cl £24.75
Rich tropical aromas of pear, guava and ripe yellow stone fruits and a beautiful lime finish.
- * Vioignier de l'Hospitalet IGP d'Oc 75cl £29.50
Rich and ripe with subtle apricot notes overlaid with a touch of spice and delicate oaky nuances.

- * Tokomaru Bay Sauvignon Blanc 75cl £32.50
A sophisticated Sauvignon Blanc with intense aromas of ripe tropical fruit, hints of gooseberries and a clean finish.
- * Sancerre Blanc Les Pierriers Domaine Thomas 75cl £38.00
Subtle hints of gooseberry and citrus are the hallmarks of this classic Loire Sauvignon. The palate is flinty and crisp with a classy and elegant finish.
- * Chablis 1er Cru Cote de Lechet Domaine Jean Defaix 75cl £45.00
Flinty with aromas of butter cream, honey, green apples, and white flowers. Wonderfully concentrated and fresh.
- * Josef Chromy Chardonnay 75cl £50.00
Rich and full with complex citrus and white peach flavours, and light cinnamon and toast characters.

ROSE WINE

- * 2011 La Lande Cinsault Rose £18.50
Dry, light, and crisp with a hint of background red fruit flavours.
- * Wandering Bear Rose 75cl £21.50
Juicy and light with raspberry and watermelon fruit flavours.
- * Vin de Pays des Maures Rose Domaine d'Astros 75cl £26.50
Cool and crisp with zesty pink grapefruit, raspberry, strawberry and citrus fruits.

wine list

RED WINE

- * 2010 Barbera Amonte, Volpi £17.50
Deliciously fruity with notes of blueberries, cherries and raspberries.
- * Les Sablons Cote du Ventoux Rouge Cave TerraVentoux 75cl £19.00
A gentle but very fruity blend of Grenache and Syrah with great balance and complexity.
- * Saam Mountain Paarl Cabernet Sauvignon 75cl £22.00
A deep purple Cabernet with a blackberry and plum nose and beautiful intensity of fruit on the palate.
- * El Colectivo Shiraz Malbec 75cl £23.50
Medium bodied with the spicy, black fruit flavours of Shiraz blended with the ripe plum, blackberry and toasty oak characters of Malbec.
- * Finca la Estacada Tempranillo 6 Mesas En Barrica D.O. Ucles 75cl £26.00
Powerfully aromatic with ripe blackberry fruit and warm spices on the finish.

- * d'Arenberg The Stump Jump Shiraz 75cl £28.00
Fresh and juicy, ripe red fruit mixed with plums, blackcurrant, flowers and a twist of black pepper.
- * Valdivieso single Lot Pinot Noir 75cl £32.00
Smooth and silky with a deep structure and a hint of sweet spices on the finish.
- * Gnarly Head Old Vine Zinfandel 75cl £38.00
Rich, dark berry flavours with layers of spiced plum, pepper and vanilla, balanced by a hint of toasted oak.
- * Angelo Veglio Barolo 75cl £44.50
Complex and rich with cherry and violet flavours, A fabulously long finish.
- * Chateau Viramiere St-Emilion Grand Cru 75cl £49.50
Powerful and intense with ripe red fruits entwined with fabulous vanilla and oak spices.

DESSERT WINE

- * d'Arenberg, the Noble Riesling 375ml £25.00
Extraordinary characters of lemon, peach, tropical citrus and honeysuckle, as well as quince, marmalade and dried apricot characters. Rich and beautiful.

bar price list

BOTTLED BEERS & LAGERS

Budvar	£3.90
Grolsch	£3.90
Magners cider	£3.90
Old Speckled Hen	£3.90
Becks	£4.00

SHERRY WINE & PORT

Sherry 50ml	£2.80
Ruby port 50ml	£3.50
House wine 175ml	£4.50

FORTIFIED WINES

Cinzano Bianco 50ml	£2.80
Martini Dry 50ml	£2.80

MINERALS

Baby mixers	£1.80
Fruit juice	£1.80
Minerals	£1.80

SPIRITS

Gordon's Gin 25ml	£2.90
Whisky 25ml	£2.90
Vodka 25ml	£2.90
Dark rum 25ml	£2.90
Bacardi 25ml	£2.90
Jack Daniels 25ml	£3.80
Courvoisier 25ml	£3.80

LIQUEURS

Baileys 25ml	£3.20
Sambucca 25ml	£3.80
Tequila 25ml	£3.80



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