

Leith's

AT



PENSHURST PLACE
AND GARDENS

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Leith's

FINE DINING AT PENSHURST PLACE



An introduction to Leith's
MODERN BRITISH CLASSICS

At Leith's we believe that food should be fresh and contemporary.

Our mantra of "Simply Better"

"Simply" meaning being honest and straight forward in our dealings with our clients, suppliers and staff, and "Better" meaning being better than our competitors, better than we were yesterday, and better than our customers' expectations.



**An introduction to Leith's
at Penshurst Place and Gardens**

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 and help you bring them to fruition.

Our three course fine dining menus have combined a selection of British classics with modern twists that will excite your taste buds and are sure to impress your guests.

Our team of dedicated, experienced staff look forward to helping you plan your special day.



ALL INCLUSIVE PACKAGES

The Nobleman's Selection

1 glass of Prosecco per person for drinks reception

Or

Choose 1 drink per person from our standard drinks reception menu (see below)

3 course wedding breakfast choice of any dishes from our fine dining wedding menus 2016 – 2017

Coffee and petit fours

½ bottle of house wine per person

£68.50 per person

The Queen's Selection

2 glasses of Prosecco per person for drinks reception

Or

Choose 2 drinks per person from our standard drinks reception menu (see below)

3 chef's selection of canapés per person

3 course wedding breakfast choice of any dishes from our fine dining wedding menus 2016 – 2017

Coffee and petit fours

½ bottle of house wine per person

1 glass of Prosecco for toast

£85.50 per person

The King's Selection

2 glasses of Pannier Brut Champagne per person for drinks reception.

Or

Choose 2 drinks per person from our premium drinks reception menu (see below)

Sparkling elderflower soft drink for drinks reception

5 canapés per person hot & cold mix from our canapés menu

3 course wedding breakfast choice of any dishes from our fine dining wedding menus 2016 – 2017

Coffee and petit fours

½ bottle of house wine per person

1 glass of Pannier Brut Champagne for toast

Bacon rolls with selection of sauces for evening buffet

£95.50 per person

(Three course menu plus coffee and petit fours - £62.50 per person)

Standard Drinks Selection

Prosecco (house)
Bucks Fizz – with house Prosecco
Prosecco Bellini

£5.95 per person

Premium Drinks Selection

Kir Royale
Champagne Bellini
Pimms

£7.95 per person

CANAPÉS

Cold Canapés

Rare roasted beef and horseradish in a mini Yorkshire pudding

Smoked salmon on blinis

Crab, lemon and dill in a filo basket

Chicken liver parfait and Kentish apple chutney crostini

Hall Place Farm cheddar, basil and air-dried ham tartlets

Smoked chicken and sun blushed tomato with sage on tasting spoon

Kentish blue and confit tomato tartlets (v)

Roasted vegetable and hummus crostini (v)

Stilton mousse with pecan nuts and fig chutney on blinis (v)

Sun blushed tomato and goat's cheese on a rosemary bruschetta (v)



Hot Canapés

Kentish pork sausage rolls with honey grain mustard

Speldhurst sausages with mash

Fish and chips with tartare sauce

Malaysian free range chicken and coconut satay skewers with satay dip

Scottish scallop, sage and pancetta

Honey and soy king prawns coated in sesame seeds

Devils on horseback

Ballotine of guinea fowl with pear and rosemary

Hall Place Farm cheddar and Kentish pear and ginger chutney tartlets (v)

White truffle arancini with parmesan (v)



Sweet Canapés

Mini banoffee pies

Chocolate and raspberry tartlets

Seasonal fruit skewers with a fruit puree

Chocolate and walnut brownie with cream and Kentish strawberry

Mini cream tea with Kentish Wye Valley strawberry jam

Mini Penshurst mess

Prices - £3.00 per canapé

Chef's selection of canapés
A selection of 4 canapés created by our head chef

£10.00 per person

Accompaniments / nibbles
Selection of marinated olives, butter cheese straws, sun blushed tomatoes and vegetable crisps

£3.00 per person



STARTERS

Smoked haddock, salmon and crab terrine wrapped in smoked salmon with parsley crème fraiche

Home-cured smoked salmon gravadlax with beetroot cubes, brandy and dill sauce and sourdough crostini

Oriental style pulled duck with spring onions, vegetable ribbons and hoisin dressing

Smoked chicken and red pepper mousse tian with a sweet red pepper coulis

Marinated bocconcini mozzarella with oven dried baby plum tomatoes, aged balsamic dressing and baby leaves (v)

Pea soup with minted crème fraiche (v)

Twice baked Hall Place Farm cheese soufflé (v)

Warm tartlets of Kentish goat's cheese with sun blushed tomatoes and black olives with an aged balsamic glaze (v) or Kentish goat's cheese with red onion marmalade and Kentish apple chutney (v)

MAIN COURSES

Supreme of corn fed chicken with woodland mushroom farce served with chateau potatoes, purée of root vegetables, green beans and a tarragon cream sauce

Roast fillet of English beef served with cocotte potatoes, chantenay carrots, savoy cabbage with red wine jus (£5 supp)

Rump of West Country lamb marinated in a lemon and rosemary oil served with green beans, dauphinoise potatoes, chantenay carrots and a port and red currant jus with fresh mint sauce

Slow cooked duck leg with a marmalade glaze served with bubble and squeak, roasted beets, buttered sugar snap peas and a Cointreau jus

Scottish salmon fillet with crushed new potatoes and spring onion, mixed bean medley and a Chardonnay cream sauce

Belly of Gloucester Old Spot pork with Penshurst apple and parsnip dauphinoise, braised red cabbage, pea purée and a Calvados jus

Breast of guinea fowl with a pear and rosemary farce, celeriac and potato dauphinoise, green beans and a root vegetable purée

Chestnut mushroom mille-feuille with a fennel and thyme marmalade and a chive butter sauce (v)

Frittata of roasted red pepper, butternut squash and gruyere served with a tomato jus (v)

Vegetable pithivier with seasonal julienne vegetables in chive cream sauce (v)



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



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PUDDINGS AND COFFEE

Penshurst apple charlotte
with apricot sauce and clotted cream

Penshurst pear and almond tart
with mascarpone, pear coulis and nutmeg

Penshurst mess
a delicious blend of raspberries, meringue,
rose syrup and cream

Sticky toffee pudding
with Hall Place Farm vanilla ice cream and
a warm toffee sauce

Chocolate and sea salt caramel delice
with Chantilly cream

Spring / summer trio:
chocolate rose tart, raspberry sorbet and Penshurst mess

Autumn / winter trio:
Penshurst apple and blackberry crumble, toffee apple sponge
and an apple and blackberry fool

Rich chocolate mousse
with homemade orange shortbread

Baked summer berry cheesecake
served with Hall Place Farm raspberry ice cream

Lemon tart
with berry coulis and lemon curd ice cream

CHILDREN'S MENU

STARTERS

Cheesy garlic bread

Smoked salmon
with brown bread

Tomato soup
with Kentish roll

MAIN COURSES

Pasta
with homemade tomato and basil sauce

Kentish sausages
with mash and gravy

Roast free range chicken breast
with new potatoes and
seasonal vegetables

PUDDINGS

Hall Place Farm vanilla ice cream

Warm chocolate brownie
with ice cream

Fruit salad

**Children aged between 2 - 6 years old
£15.00**

**Children aged between 7 - 11 years old
£25.00**

EVENING MENUS

Bacon rolls with a selection of sauces
£4.75 per person

Speldhurst honey and mustard sausage baps
£4.75 per person

Pulled pork baps with smashed apple sauce
£6.95 per person

Cajun sweet potato wedges with aioli
£3.00 per person

Sea salt and rosemary potato wedges with
sour cream and chive dip
£3.00 per person

Kentish / Sussex cheese platter – consisting of four assorted
cheeses, sourdough bread, crackers, Kentish chutney, celery,
grapes, and walnut pieces
£6.50 per person

Mediterranean mezze platter – consisting of artichoke
hearts, cornichons, olives, grilled vegetables, feta cheese
£6.50 per person

Traditional charcuterie platter
£6.50 per person

**Hog roasts and BBQ menus available on request.
Please ask our team for more details.**





Val d'Isere

Whistler

Whistler

St. Moritz

WINE LIST

Champagne

Pannier Brut 75cl £40.00
A classic Champagne. Elegant with complex green apple and toast notes

Pannier Rose Brut £49.00
Light and perfumed with strawberry and cherry overtones.

Laurent Perrier Brut NV £65.00
(Vintages available on request) - Delicate and fresh aromas with good complexity. Notes of citrus and peach.
Fresh and supple on the palate with rounded and expressive fruit flavours

Veuve Clicquot Yellow Label NV £67.50
Golden colour with rich yeasty biscuity aromas.
Well-structured palate with balanced acidity and toasty, citrus flavours. Elegant with a long lingering finish.

Pol Roger Brut NV - White Foil £70.00
Elegant fruit with a delicate creamy mousse and refreshing palate.

Laurent Perrier Cuvee Rose Brut 75cl £90.00
Precise and very crisp with a lasting impression of freshness and hints of soft red fruits. It has a long length and is rounded and supple on the finish.

Sparkling Wines

Prosecco DOC Bel Star 75cl £28.50
Soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas

The Spee' wah Crooked Mick Cuvee Brut 75cl £29.50
Fresh and aromatic with a lovely soft finish

Chapel Down Brut NV 75 cl £43.00
A pale lemon English beauty with a slightly floral, citrusy aroma and crisp fruit

Chapel Down Brut Prestige 75cl £49.00
Rich and refreshing with breadth and finesse.

Chapel Down Rose Brut 75cl £49.00
Elegant English rosé fizz with delicate aromas of traditional red summer fruits

White Wines

Alto Bajo Sauvignon Blanc 75cl £17.50
A classic Chilean Sauvignon with tropical fruit, citrus flavours and herbaceous notes.

San Abello Sauvignon Blanc 2013 75cl £19.75
Refreshing and easy-drinking, filled with zesty aromas of tropical fruits and herbaceous notes.

Villa de Fiori Fiano Puglia 75cl £21.50
Pale straw yellow in colour. This wine has an intense herbal and fruity flavour with hints of yellow apple and peach.
It is full, harmonious and savoury with an intense fresh fruit flavour aftertaste.

Argento Pinot Grigio 75cl £23.00
Apple and pear fruit combined with a refreshing tang.
An interesting twist on this everpopular Italian grape variety.

The Old Press Chardonnay 75cl £24.00
A juicy, sunpacked Australian white wine with peach and tropical fruit flavours.

Wolf Pfalz Riesling 75cl £24.50
An off-dry Riesling with honeyed, peachy, green apple fruit on both the nose and palate. Juicy and forward on the palate.

Saam Mountain Paarl Chenin Blanc 75cl £24.75
Rich tropical aromas of pear, guava and ripe yellow stone fruits jump out of the glass.

Tokomaru Bay Sauvignon Blanc 75cl £32.50
A sophisticated Sauvignon Blanc with intense aromas of ripe tropical fruit and hints of gooseberries.

Domaine Thomas Sancerre Blanc
Les Pierriers 75cl £38.00

Subtle hints of gooseberry and citrus are the hallmarks of this classic Loire Sauvignon. The palate is flinty and crisp with an elegantly long length.

Chablis 1er Cru Cote de Lechet Domaine Jean
Defaix 75cl £45.00
A great intensity of flavour displaying full-biscuity notes. Predominantly flinty with aromas of butter cream, honey, green apples, white flowers and a touch of mint.

Josef Chromy Chardonnay 75cl £50.00
Citrus, almond and toasted oak aromas. Grapefruit, lime and hints of lanolin leading to a crisp firm finish.

Red Wines

Ponte Miliano Negromaro 75cl £17.50
A classic Italian red, this wine has aromas and flavours of red cherry, raspberry and vanilla. It's medium-bodied, and refreshing on the finish.

Les Sablons Cote Du Ventoux Rouge Cave Terra Ventoux 75cl£19.00
This is a gentle but very fruity blend of Grenache and Syrah with enough tannin and acidity to keep it fresh and appetising.

Saam Mountain paarl Cabernet Sauvignon 75cl £22.00
A deep purple Cabernet with a blackberry and plum nose. The intensity of the fruit is carried onto the palate.

El Colectivo Shiraz Malbec 75cl £23.50
This medium-bodied red wine blends together the spicy, black fruit flavours of Shiraz with the ripe plum, blackberry and toasty oak characters of Malbec. Rich fruit flavours and soft, sweet tannins

El Muro Tempranillo Garnacha 2014 75cl £24.50
Vibrant with crunchy ripe fruits, soft rounded tannins and just a twist of pepper on the finish.

Kloovenburg Merlot 2013 75cl £32.50
Offering a delicate array of red berries and subtle cinnamon flavours. Silky smooth texture and a beautifully soft finish

Valdivieso single Lot Pinot Noir 75cl£44.50
Intense upfront strawberries and sweet spice. Smooth and silky with a deep structure and a hint of sweet spices on the finish.

Chateau Viramiere St Emilion Grand Cru 75cl£49.50
Consistently amongst the best of the Union de St. Emilions estates, this is richly suave and satisfying with lovely fruit along with fine, savoury tannins.

Port

Warrers LBV 2009 £42.50
This Port has aromas of ripe dark fruits and fragrant floral scents of violets. Flavours of pure fresh raspberry and red cherry combined with a touch of mint. A core of silky tannins lead to a long and seductive finish

Dessert Wine

Chateau du Levant Sauternes Half 2011 37.5cl..... £29.50
Open fruity nose with botrytis and apricot notes twinned with honey flavours. Well balanced in the palate without being overwhelmed by richness. The length is characterised by a fruity and vanilla finish

Rosé Wines

Petit Papillon Grenache Rosé 2014 75cl..... £17.50
Fresh and aromatic nose of raspberries and spices. This wine is lively and rich on the palate

Lamberti Pinot Grigio delle Venezie Blush 2014 £22.50
This light, easy-drinking rosé wine has subtle red fruit flavours and a soft finish.

Chapel Down English Rosé 75cl..... £42.50
Lovely aromas and flavours of rosehip, cranberry and summer pudding. This wine is crisp and juicy with very fine bubbles and a refreshing rhubarb finish.

** Please speak to the Leith's team directly if you have any specific requests **

BAR PRICES

Bottled Beers

Budvar £3.90
Corona£3.90
Peroni£3.90
IPA Curious Brew£3.90
Curious Brew£3.90

Soft Drinks

Baby mixers 150ml£1.80
Lemonade, tonic water, slimline tonic water, soda water, Canada Dry, Coca Cola, Diet Coke

Red Bull£2.50

Juices£1.80
Orange, cranberry, apple

Waters£1.80
Still and sparkling mineral water bottles 50cl

Spirits

Archers £2.95 Jagermeister£3.50
Bacardi £2.95 Lamb's Navy Rum £2.95
Courvoisier VS£3.80 Malibu £2.95
Cointreau£3.80 Sambuca£3.80
Disaronno £2.95 Smirnoff Red Label Vodka £2.95
Famous Grouse £2.95 Southern Comfort£3.80
Gordon's Dry Gin £2.95 Tequila£3.80
Jack Daniel's£3.80 Tia Maria£3.80

Please ask about our speciality cocktails.

Bar prices include VAT.

