

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 to Your Visit

Served 9:00am - 11:30am

Selected option	Number of people
urst sausages an	d bacon. A range of cereals, fruit,
	Selected option

Lunch

Served 11:00am – 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		ī	
Special Offer Enjoy a delicious two-course lunch with a glass of wine	for just f18.50 pe	r person	
My tour group is made up of people	10. just 220.50 pc.	Грегзол 🔲	
Time required			
Please make a note of the number of people	requesting eac	h individual d	lish
Starters	Selected option	Number of peop	
		peop	
Soup of the day	ř		
Tomato, mozzarella and pesto Salad	H		
Ham hock terrine, piccalilli & toast	U		
Mains	6.1 . 1	NI 1 C	1
Grilled British chicken, ratatouille & peppercorn sauce	Selected option	Number of peo	*
Roasted loin of pork, estate-grown apple sauce, & gratin potatoes	H		
Seared supreme of salmon, Nicoise salad	Ξ		
Tomato pasta bake, baby leaf salad, garlic ciabatta	Н		
Tomato pusta bake, busy real salaa, garne clasacta	U		
Desserts	Selected option	Number of pe	eople
Summer pudding terrine with clotted cream and raspberry coulis			*
Toffee-apple cake Chantilly cream	ī		
Warm chocolate brownie, vanilla ice cream	ř		
Lemon Tart, cherry compote, lemon custard sauce	H		
	U		
4.2	4		
Afternoon T	eas	Selected option	Number of people
The Second Viscount			
£6.00 per person			
Two fruit scones with strawberry preserve & clotted cream served with a p	oot of tea or coffee		
The Sir William Sidney			
£12.00 per person			
Finger sandwiches – cucumber & mint/ham & tomato/egg mayonnaise/sm	noked salmon		
Selection of homemade cakes			
Fruit scones with strawberry preserve & clotted cream served with a pot o	f tea or coffee.		
Penshurst Place High Tea			
£21.95 per person			
Enjoy a delicious Sir William Sidney Cream Tea with a luxurious twist with	the addition		
of mini quiches, pork pies savoury pastry bites and mini salads.			
Canal Dining	Options		
Casual Dining (spirons		
Sandwich Platter			
£10.00 per person		_	
$\dot{\rm A}$ round and a half sandwiches each, including free range egg mayonnaise	and cress, tuna ma	ayonnaise, ham ar	nd mustard,
cheese and local chutney selection of Kentish crisps, and a range of minic	akes and desserts		

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