



PENSHURST PLACE  
AND GARDENS



# A Delicious Visit



*Groups Catering at Penshurst Place, provided by Partner Caterers, Kudos*

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 of* \_\_\_\_\_ *people*

### Coffees and Teas on Arrival

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

Selected option      Number of people

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### 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.

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# 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 whole group must have the same number of courses**

*Special Offer* Enjoy a delicious two-course lunch with a glass of wine for just £18.50 per person

My tour group is made up of \_\_\_\_\_ people

Time required \_\_\_\_\_

Please make a note of the number of people requesting each individual dish

## Starters

Soup of the day

Tomato, mozzarella and pesto Salad

Ham hock terrine, piccalilli & toast

Selected option

Number of people

  
  


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## Mains

Grilled British chicken, ratatouille & peppercorn sauce

Roasted loin of pork, estate-grown apple sauce, & gratin potatoes

Seared supreme of salmon, Nicoise salad

Tomato pasta bake, baby leaf salad, garlic ciabatta

Selected option

Number of people

  
  
  


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## Desserts

Summer pudding terrine with clotted cream and raspberry coulis

Toffee-apple cake Chantilly cream

Warm chocolate brownie, vanilla ice cream

Lemon Tart, cherry compote, lemon custard sauce

Selected option

Number of people

  
  
  


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## Afternoon Teas

### *The Second Viscount*

£6.00 per person

Two fruit scones with strawberry preserve & clotted cream served with a pot of tea or coffee.

### *The Sir William Sidney*

£14.95 per person

Finger sandwiches – free range egg mayonnaise and cress, tuna mayonnaise, ham and mustard, cheese and local 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 the addition of mini quiches, pork pies savoury pastry bites and mini salads.

Selected option

Number of people

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## Casual Dining Options

### Sandwich Platter

£10.00 per person

A round and a half sandwiches each, including free range egg mayonnaise and cress, tuna mayonnaise, ham and mustard, cheese and local chutney, selection of Kentish crisps, and a range of mini cakes and desserts.

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

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