



# Exquisite Fine Dining

*Taking the natural beauty of the Estate  
produce & transforming it into innovative  
& contemporary culinary delights*



## At KUDOS, our philosophy is “*great food starts with fantastic produce*”.

We love nothing more than using fresh, locally sourced ingredients from quality suppliers, which we strongly believe celebrates Kent’s fabulously seasonal bounties, combined with Penshurst Place’s home-grown delights.

Our local providers range from a specialist rare breed supplier who provides us with Old Spot pork, Kentish chicken and Charolais-Angus crossed beef, to a day boat fisherman in Hastings who ethically sources our fish from sustainable fishing grounds.

Our seasonal menus are bursting with ingredients from the Estate’s personal collection of produce, which includes; wild plums, sloes, elderflowers, blackberries, apples, pears, herbs, pheasant, partridge, duck, venison, pigeon and rabbit.

Our team of experts are ready and waiting to help you plan your dream day, ensuring every element is tailor-made to your need - from bespoke menu design to elegant tableware.

Please note that all our prices include staff, tableware and linen. However, if you have any special requirements in regards to tableware or styling, please specify these to a member of our team who will be more than happy to source it for you.

Similarly if you have any specific allergen or dietary requests, please notify a member of our team and our chef will create a bespoke menu for you.

Penshurst Place - the most charming venue, steeped in history and character, is just waiting to host your dream event.







## Bespoke Packages

Formed around the highest quality seasonal produce and our chef's exclusive creations, tailored to you

### The Nobleman

A glass of Prosecco per person on arrival or a drink of your choice from our Classic Drinks selection (detailed opposite)

Three course fine dining, from a selection of our seasonal dishes (samples enclosed)

Coffee & petits fours

Half a bottle of house wine per person

£65.00 per person

### The Queen

Two glasses of Prosecco per person on arrival or two drinks of your choice from our Classic Drinks selection (detailed opposite)

Drinks reception of sparkling seasonal pressés

Three seasonal chef's selection of canapés per person

Three course fine dining, from a selection of our seasonal dishes (samples enclosed)

Coffee & petits fours

Half a bottle of house wine per person

One glass of Prosecco for a toast

£82.00 per person

### The King

Two glasses of J de Telmont Grande Réserve Champagne per person on arrival or two drinks of your choice from our Premium Drinks selection (detailed opposite)

Drinks reception of sparkling seasonal pressés

Five seasonal canapés of your choice per person

Three course fine dining, from a selection of our seasonal dishes (samples enclosed)

Coffee & petits fours

Half a bottle of house wine per person

One glass of J de Telmont Grande Réserve Champagne for a toast

Bacon rolls with a selection of sauces for the evening buffet

£95.00 per person

## Classic Drinks

**One drink of your choice included with The Nobleman package.**

Prosecco

Bucks Fizz (Prosecco)

Prosecco Bellini

£6.25 per person

## Premium Drinks

**Two drinks of your choice included with The Queen or The King packages.**

Kir Royale

Champagne Bellini

Pimm's

£8.40 per person





## Creative Canapés

Perfectly formed to tempt, tease and excite the tastebuds

£3.00 per canapé

### Cold

Mini Yorkshire pudding

with rare roast beef, caramelised onion & horseradish

Green tea smoked chicken breast

served on a sticky rice cake

Seared lamb & spiced lentil poppadum

with mango chutney

Spiced salad of red snapper

with lime, coconut milk & nam pla dressing

Seared tuna

with soft boiled quail's egg & Niçoise vegetables

Spicy prawn cocktail

on croustade

Scrambled egg

& anchovies on toast

Nori sushi (vegetable, tuna or salmon)

with pink ginger & soy dip

Pork pie

with homemade piccalilli

Goats' cheese & black olive tapenade (v)

on a sun-blushed tomato crostini

Parmesan ciabatta (v)

with rocket & fine cut ratatouille

### Hot

Braised beef cheek en croute

with sauce béarnaise

Bite-sized burger

with iceberg lettuce & cherry tomatoes

Chargrilled soy & wasabi marinated duck breast

with mango & coriander

Kedgeriee of smoked haddock

with a mild curry sauce

Grilled polenta

with tomato fondue & seared sea scallop

Fish & chips

with mushy peas

Seared monkfish

with lime pretzel gremolata

Authentic Chinese steamed & grilled dim sum

with a banana leaf & assorted dipping sauces

Arancini of Parmesan risotto (v)

with mozzarella & sage

Mini poached quail's egg tart (v)

with spinach & hollandaise glaze

Vegetable samosa (v)

with paneer & sweet yoghurt

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## Sweet

Raspberry jelly  
with Chapel Down wine

Fresh doughnuts  
with cinnamon sugar, served with a shot glass of fruit  
compote & Greek yoghurt

Cappuccino  
crème brûlée

Miniature  
tiramisu

Caramelised  
lemon tarts

Sherry trifle  
tartlet

## Nibbles

£3.00 per person

### Straws

Basil & tomato  
Parmesan & black pepper  
Anchovy & green olive  
Cheddar & mustard  
Tapenade & sundried tomato  
Paprika & herb

### Olives

Large green olives & pork confit  
Large green olives with goats' cheese & mandarin  
Large green olives & lemon scented salmon  
(All of the above are dusted in orange scented fine  
breadcrumbs & deep-fried)

### Popcorn

Salt & vinegar  
Cheese  
Butter  
Sea spice  
Beetroot dust  
Tandoori spice

### Crisps

Vegetable crisps & lightly seasoned potato crisps  
Rice crackers & Chinese-style snacks  
Pretzels & breadsticks with dips

### Nuts

Cashew & five-spice  
Almond & chilli spice  
Roasted peanut & sea spice  
Pecan & salted caramel



## Spring & Summer Celebrations

Delicate dishes bursting with refreshing summer aromas



### Starters

Marinated loch salmon & south coast crab  
with pickled pink ginger, spring onions, coriander & soy  
dressing

Ham hock roulade & cured ham  
with Peshurst apple purée & crisp piccalilli vegetables

Pressed & smoked chicken  
with guinea fowl terrine & summer truffle dressing

Pea panna cotta (v)  
with salted melon, dried ham & wild herbs

Asparagus with twice-cooked quails' eggs (v)  
with sieved egg & baby caper dressing

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## Main Courses

### Braised & roasted spring chicken

in Chapel Down red wine, baby onions, morel mushrooms, fondant potato & summer cabbage

### Rump of lamb

with confit shoulder croquette, black olive & basil sauce, dauphinoise potatoes, wilted roquette & spinach

### Pan-roasted fillet of beef

with Kentish blue cheese & chicken mousse, Port wine jus braised sliced potatoes & baby vegetables (£6.00 supplement)

### Tenderloin of pork

with cider & grain mustard sauce, crackling, summer cabbage & chive potato cake

### Fillet of sea bream

with lemon, parsley, caper & tomato salsa, creamy mash & seared artichoke

### Bubble & squeak (v)

with asparagus, poached duck egg with tomato & herb & hollandaise sauce

### Caramelised onion tart (v)

with local goats' cheese, wild roquette & semi-dried tomato salad

### Risotto of butternut squash (v)

with tempura coated seasonal vegetable

## Desserts

### Pavlova of seasonal fruits

with English custard, raspberry coulis & passion fruit

### Summer pudding

with clotted cream & berry sauce

### Chocolate tart

with caramel sauce & local vanilla ice cream

### Lavender panna cotta

with fresh raspberries & raspberry jelly

## Coffee & Petits Fours

### Fairtrade coffee & herbal infusions

served with homemade chocolate truffles



## Autumn & Winter Wonders

Heart-warming dishes all oozing those rich seasonal tones



### Starters

Celeriac soup (v)

with Kentish blue cheese crostini & pea shoot cress

Pickled ruby, candy & rainbow beetroot

with goats' cheese curd, peas & yoghurt dressing

Terrine of Penshurst game

with Cumberland jelly & toasted artisan bread

Seared scallops

with cauliflower purée, spiced golden raisins & lightly scented curry oil (£3.00 supplement)

Twice-baked Hall Place Farm cheese soufflé (v)

with apple & roquette salad

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## Main Courses

### Penshurst estate venison loin

with braised shoulder croquette, spiced red cabbage, roasted heritage carrots with potatoes baked in cream & local Cheddar

### Pan-roasted duck breast

with slow-cooked orange scented leg with sour cherry jus, black cabbage & fondant potato

### Braised beef

with horseradish mash & roasted root vegetables

### Breast of free-range chicken

with seasonal mushrooms, tarragon & tomato sauce, chicken fat braised potato, Savoy cabbage with smoked local bacon

### Wing of skate & brown shrimp

with capers, lemon, parsley, creamed mashed potato & pickled baby vegetables

### Seared hake

with a herb butter crust, buttered spinach, new potatoes & green lentil & carrot sauce

### Leek & Cheddar sausages (v)

with white bean, mushroom & tomato stew

### Puff pastry case of baby spinach (v)

with woodland mushrooms, orange braised chicory & a tarragon butter sauce

### Saffron & Parmesan risotto (v)

with roasted artichoke & wild mushrooms

## Desserts

### Sticky toffee pudding

with caramel sauce & local vanilla ice cream

### Penshurst mess

with seasonal fruit

### Caramelised Penshurst apple tart

with vanilla custard

### Cinnamon panna cotta

with poached plums & mulled wine jelly

### Chocolate tart

with orange cream

## Coffee & Petits Fours

### Fairtrade coffee & herbal infusions

served with homemade chocolate truffles



## Children's Menu

Miniature fine dining at it's best

### Starters

Seasonal vegetable soup (v)  
with crusty artisan bread

Melon on its own  
or with cured ham

Smoked salmon  
with bread & butter

### Main Courses

Local Speldhurst sausages  
with onion gravy, mashed potatoes & garden peas

Roasted breast of free-range chicken  
with roasted baby potatoes & seasonal vegetables

Fresh breaded fish goujons  
with wedges & dipping sauces

Penne pasta (v)  
with tomato sauce, basil & Parmesan cheese

### Desserts

Mini doughnuts  
with chocolate dipping sauce & whipped cream

Penshurst apple & blackberry crumble  
with custard or ice cream

Selection of local  
ice cream

Seasonal fruit salad  
with fruit sorbet

Children ages between 2 to 6	£15.00
Children ages between 7 to 11	£25.00

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## Evening Buffet Selection

Kent sausage rolls with apple sauce	£5.00
Corned beef Scotch egg with grain mustard gribiche	£5.50
Goats' cheese tart with roasted cherry tomatoes	£6.00
BBQ pulled pork & Asian slaw wrap	£6.50
Mini "Marrakesh" spiced lamb pitta breads	£4.50
Bacon & Speldhurst sausage baps with brown & red sauce	£6.75
Mustard seasoned potato wedges (v) served with sour cream & chive dip & tomato sauce	£3.00
Spiced sweet potato chips (v) served with sour cream & chive dip & tomato sauce	£3.00

## Sharing Platters

British regional charcutèrie boards with chutneys, olives & crostini	£7.00 pp
Kentish & Sussex cheese platter (v) Selection of four regional cheeses with chutney, celery, green apple, grapes & artisan breads	£7.50 pp
Marinated artichoke hearts (v) grilled peppers, courgettes, aubergine, sunblushed tomatoes & olives with artisan breads	£6.50 pp
<b>Hog Roasts &amp; BBQs</b> Please note our hog roasts are charged at £30.00 pp based on 120 guests and includes artisan bread, a choice of seasonal salads and homemade desserts. (BBQs are available on request.)	



*Where rustic foraging meets  
modern day gastronomic methods*





## Glorious Wines

Elegant whites, intense reds & refreshing rosés

### White

#### El Molturo Sauvignon Blanc, Verdejo 2015, Spain

With flavours of white peach, elderflower & lime, this is a light, fresh & delightfully well balanced wine.

£17.50

#### Fonte de Nico Vinho Branco 2015, Portugal

An aromatic white wine, displaying hints of white peach, grape & green apple pips. The finish is soft & supple.

£20.80

#### Michel Servin Blanc 2014, France

With an up-front nose of citrus fruit, this is a grassy & herbaceous blend with invigorating elderflower hints.

£22.60

#### Five Foot Track Chardonnay 2014, Australia

This is a soft & rounded wine, with characteristics of cooked apple & underlying notes of vanilla.

£24.20

#### Malandrino Pinot Grigio 2015, Italy

This is a clean & elegant wine with real finesse. Showing balanced flavours of pear, stone fruit & lime.

£25.20

#### Camino Real Blanco Rioja 2014, Spain

Subtle flavours of cooked apple & peach. This wine has a generous mouthfeel with a soft & polished finish.

£25.80

#### Picpoul Plo d'Isabelle, Picpoul de Pinet 2015, France

A snappy nose of lemon & lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.

£26.00

#### Fathoms Sauvignon Blanc, Marlborough 2015, New Zealand

This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf & elderflower.

£34.20

#### Chapel Down Bacchus England

Chapel Down, based near Tenterden (Kent) is the fourth most planted grape variety in England. Celebrating gooseberries, freshly cut grass with an interesting nettley finish.

£38.50

#### Sancerre Blanc, Berthier 2015, Loire, France

Aromas of grapefruit & gooseberry leap from the glass, along with hints of lime, chalk & flint.

£39.90

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## Red

### El Molturo Tempranillo Garnacha 2015, Spain

Aromas of ripe cherries & strawberries mingle with gentle pepper & spice. Smooth on the palate.

£17.50

### Fonte Do Nico Vinho Tinto 2014, Portugal

With aromas full of fresh red berries, this wine is supple in texture. A true rounded & fruit driven red.

£20.00

### Michel Servin Rouge 2015, France

Soft, ripe & jammy blackcurrant fruit alongside a muscular texture makes this a robust, well balanced wine.

£23.10

### La Tierra Rocosa Merlot 2015, Chile

Offers good concentration and depth of fruit, with a soft & plummy texture & hints of vanilla.

£24.70

### Baron de Baussac Carignan Vieilles Vignes 2015, France

This wine is crammed with concentrated & voluptuous black cherry fruit, with subtle vanilla providing a polished finish.

£25.80

### Capillo de Barro Malbec 2015, Argentina

An intense nose of plum and bramble. Fulsome on the palate, delivering a wave of ripe, fresh black fruit & mocha.

£34.20

### Fairhall Cliffs Pinot Noir 2014, New Zealand

Intense red cherry & cassis in addition to spice, earth, brambles & a touch of wood smoke.

£46.80

### Château Caronne Sainte Gemme, Haut-Médoc 2010, Bordeaux, France

A bright nose of red fruit with a perfumed edge follows onto the palate with added nuances of smoke, black pepper & subtle oak.

£52.00

## Rosé

### Marques de Calado Rosé 2015, Spain

An intense pink wine with plenty of juicy berry fruit. Strawberry & raspberry flavours give this wine an expressive character.

£17.50

### Torre Alta Pinot Grigio Rosé 2015, Italy

A pale & delicate rosé with beautiful soft strawberry flavours, nuances of nectarine & perfumed floral notes.

£23.70



# Delicate Sparkling Wines & Celebratory Champagne

The finest glass of fizz awaits

## Sparkling

### Prosecco Corte Alta, Italy

Delicate & aromatic with fine bubbles. This wine carries lots of fresh peach, pear & an elegant zest.

£30.00

### Bouvet Ladubay Saumur NV, Loire, France

Fruity aromas & florals on the nose. Fine & persistent bubbles. Honeysuckle, acacia & bruised apples on the palate. Very elegant.

£31.00

### Chapel Down Brut NV, England

Maybe not possessing quite as much yeast character as Champagne, this refreshing, zesty & balanced sparkling wine has fine bubbles that wrap around all corners of the mouth.

£45.20

### Chapel Down English Rosé NV, England

Slight hints of rose petals & a soft strawberry character, this crisp, medium bodied sparkling wine has a citrus streak & fine, persistent bubbles.

£51.50

### Leslie's Reserve, Balfour NV, England

Beautifully balanced with crisp acidity & a touch of sweetness. Refreshing flavours of lime & redcurrant.

£54.00

## Champagne

### J de Telmont Grande Réserve NV

A Chardonnay-Pinot Noir Pinot Meunier blend presenting complex richness & elegance with lifted toasty, yeasty, brioche notes & apple & honey touched flavours. Creamy, delightful fine mousse & bright acidity.

£42.00

### Oeil de Perdrix Rosé NV

Meaning 'eye of the partridge', this pale salmon pink rosé Champagne exhibits enticing complexity. Delicate in style, but with a perfect weight of fruit. A fantastic apéritif.

£51.50

### Laurent-Perrier Brut NV

A lighter house style. Subtle citrus, toast & spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.

£68.30

### Veuve Clicquot Brut NV

This Champagne is alluring, generous & vibrant. A well distinguished style with bright fruitiness on top of a cheesecake biscuit base.

£70.90

### Ruinart NV

One of the oldest Champagne houses, founded in 1729, Ruinart was the first house to export Champagne. A classic Champagne that was sought-after & hard to come by. Elegant & subtle; one of the jewels in Champagne's crown.

£73.50

### Laurent-Perrier Rosé NV

Unusually made by the saignée method, with plenty of stylish strawberry fruit. Full of vivacity & easy-drinking charm.

£94.50





## Bar Menu

Craft ales, quality lagers & premium spirits

### Beers, Lagers & Ales

Budvar	£4.00
Corona	£4.00
Peroni	£4.00
IPA Curious Brew	£4.00
Curious Brew	£4.00
Baby mixers	
Lemonade, tonic water, slimline tonic water, soda water, Canada Dry, Coca Cola & Diet Coke	£2.00 each
Red Bull	£2.60
Juices	
Orange, cranberry & apple	£2.00 each
Waters	
Still & sparkling mineral water bottles 50cl	£2.00 each

### Spirits

Archers	£3.00
Bacardi	£3.00
Beefeater	£3.00
Courvoisier VS	£4.00
Cointreau	£4.00
Captain Morgan Rum	£3.00
Disaronno	£3.00
Famous Grouse	£3.00
Gordon's Dry Gin	£3.50
Hendricks	£4.00
Jack Daniel's	£4.00
Jägermeister	£4.00
Lamb's Navy Rum	£3.00
Malibu	£3.00
Pimm's	£6.25
Sambuca	£4.00
Smirnoff Red Label Vodka	£3.50
Southern Comfort	£4.00
Tequila	£4.00
Tia Maria	£4.00

Please ask about our speciality seasonal cocktails.



# KUDOS

WE BRING THE KNOW HOW

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