



Christmas at Penshurst Place



PENSHURST PLACE
AND GARDENS

Christmas Offerings

Party Nights Christmas Dinner Menu Special Extras Wine List

All prices are inclusive of VAT

ve = vegan, v = vegetarian, gf = gluten free

Menu options are shown with dietary requirement suitability as served, but other options may be changed to suit.
Please do ask about allergen information when choosing your menu.



Party Nights

£50 (2022/23), £55 (2024) per person

Minimum number of 60 guests, maximum of 90

Mulled wine around the Baron's Hall fire from 6pm
2 course Christmas dinner in the Sunderland room from 7pm
(upgrade to 3 courses for £6 per person)
One glass of house wine per person
Jugs of iced water on every table
Tea, coffee and mince pies to finish
Party with DJ in the Garden Room from 8:30pm - midnight
Full bar service 8:30pm - 11:30pm
Carriages at midnight

This includes venue hire, Christmas decorations, Christmas crackers for your dining tables, all crockery and staff



Christmas Dinner

£35 (2022/23), £37 (2024) per person

Minimum number of 20 guests, maximum of 90

3 course Christmas dinner served in the Sunderland Room

1 Glass of house wine per person

Jugs of iced water on every table

Tea, coffee and mince pies to finish

*This includes Christmas decorations, Christmas crackers for your dining tables, all crockery and staff.
Venue hire charge of £950 (2022/23), £1000 (2024) for a 4 hour hire not included in per person price.*



Menu

Starters

Smoked salmon pâté, beetroot and horseradish chutney, toasted sourdough

Slow roasted tomato and orange soup, chili oil and garlic crouton (ve)

Ham hock terrine, homemade piccalilli, honey and mustard dressing, rustic bread

Mains

Traditional roast Norfolk turkey, chestnut stuffing, pigs in blankets,
cranberry sauce, roasted potatoes, Brussel sprouts, roasted root vegetables, pan gravy

Salmon and asparagus baked in filo pastry, dill cream, gratin potato, green beans, carrot puree

Beetroot wellington, lemon & thyme potato terrine, roasted carrots, swede and radish (v)

Desserts

Christmas pudding, brandy sauce

Lemon tart, cherry compote (gf)

Salted caramel chocolate brownie, toffee sauce (gf)



Special Extras

Drinks

Mulled wine	£5.00 (2022/23), £5.50 (2024)
Bucks fizz / Prosecco	£6.50 (2022/23), £7.00 (2024)
Christmas punch <i>(prosecco, sloe gin, apple juice, ginger)</i>	£8.50 (2022/23), £9.00 (2024)
Sloe gin (short drink)	£3.75 (2022/23), £4.00 (2024)
Baileys (short drink)	£3.75 (2022/23), £4.00 (2024)

Food

Christmas canapés (per portion)	£3.75 (2022/23), £4.00 (2024)
Christmas nibbles <i>(per bowl of nuts, crisps, cheese straws)</i>	£3.50 (2022/23), £4.00 (2024)
Cheese board (per person)	£9.00 (2022/23), £9.50 (2024)



Canapés

Slow cooked belly of pork with apple slaw (gf)

Roast beef with mini Yorkshire pudding

Devils on horseback (gf)

Smoked salmon and dill cream blinis

Mini mushroom tartlets (v)

Goats' cheese and olive tapenade crostini (v)

Falafel with houmous and pomegranate topped with baby coriander (ve)

Kent & Sussex Cheese board

A carefully chosen selection of local cheeses, artisan biscuits,
local bread, grapes, ale chutney



Wine List

House White Wines

£25 (2022/23), £26 (2024) per bottle

Bel Canto Pinot Grigio Catarratto, *Italy 2020*

Viertalo Sauvignon Blanc, Airen, *Spain 2020*

Hillville Road Chardonnay, *Australia 2021*

House Red Wines

£25 (2022/23), £26 (2024) per bottle

Viertalo Tempranillo, Garnacha, *Spain 2020*

Valle Antigua Merlot, *Chile 2019*

The Old Gum Tree Shiraz, *Australia 2019*

Speciality White Wines

£6 per bottle upgrade charge:

Bantry Bay Chenin Blanc, *South Africa 2019*

Dominio de la Fuente Verdejo, Organic, *Spain 2019*

Riscos Viognier, *Chile 2019*

£12 per bottle upgrade charge:

Baron de Baussac Viognier, *South of France 2019*

Valle Berta Gavi, *Italy 2019*

Kokako Sauvignon Blanc, *New Zealand 2019*

Speciality Red Wines

£6 per bottle upgrade charge:

Five Ravens Pinot Noir, *Romania 2019*

Bantry Bay Pinotage, *South Africa 2019*

Riscos Malbec, *Chile 2019*

£12 per bottle upgrade charge:

Olivier Maurice Côtes du Rhône, *Rhone 2019*

Mozzafiato Primitivo, *Italy 2020*

Dehesa de Gazania Reserva, *Rioja, Spain 2016*



Rosé Wines

Bel Canto Pinot Grigio Rosé, *Italy 2020*
£25 (2022/23), £26 (2024) per bottle

Gufetto White Zinfandel Rosé, *Italy 2020*
£31 (2022/23), £32 (2024) per bottle

Nicolas Rouzet, Coteaux d'Aix en Provence,
South of France 2020
£37 (2022/23), £39 (2024) per bottle

Bubbles

Prosecco Bel Canto NV
£37 (2022/23), £39 (2024) per bottle

Fiammetta Prosecco Rosé DOC 2020
£37 (2022/23), £39 (2024) per bottle

Paul Drouet Brut Champagne NV
£50 (2022/23), £52 (2024) per bottle

Corkage

Our wine list has been chosen with the expert help of our chosen supplier. We are very happy to ask our supplier if you are looking for a favourite or specific wine that isn't on our list. If you would rather source this yourself, we would be happy to take delivery, chill and serve your wine.

You will then be charged corkage on consumption of:

£10 any still bottle of wine

£15 any sparkling bottle of wine

This will be counted for you at the end of the evening, and any unopened bottles will be returned to you.



Contact Us

We hope this will give you all the information you need, but if you require anything further please do not hesitate to contact a member of our hospitality team.

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