



Christmas at Penshurst Place 2019

The Exclusive Place to Dine in Style

Unforgettable Events



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If you're looking for a special place to entertain colleagues or clients this Christmas, or simply want a superb festive celebration to remember with friends and family, join us for a fine dining experience at Penshurst Place.

Guests will arrive via the private entrance to Penshurst Place, with the option of a drinks reception in the medieval Baron's Hall, before dining exclusively in the historic Sunderland Room.

Choose your meal from our festive menu for 30 to 92 guests
for lunch or dinner, Monday to Friday from
November 2019 to January 2020
(excluding 20th December to 4th January)

A large variety of evening entertainment can be arranged for your party, please speak to our Banqueting Department who will be happy to advise on the perfect entertainment for your evening.

Festive Fayre



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Get Started

Mulled wine or local cider £5.75

Prosecco (with or without ginger & bitters) £7.95

Mulled spiced apple punch (non-alcoholic) £4.25

Drinks Packages

2 glasses of any arrival drink + half a bottle of house wine with dinner

£24.50 per person

Or

2 glasses of champagne + half a bottle of house wine with dinner

£32 per person

Canapés

Smoked mackerel with gooseberry relish & toasted sourdough

Kentish goats' cheese & redcurrant crostinis

Mini Welsh rarebit with bean salsa

Minted lamb kofte with sour cream & cucumber

£12 per person

Evening Drinks

Baileys over ice

Hot toddy

Nutmeg & orange coffee

£6.95 per glass

Your Christmas Feast



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Baron's Christmas

Starters

Beetroot gravadlax

Green bean & grilled asparagus salad, lemon oil

Chargrilled baby vegetables & slow baked fig (v)

Orange-braised red chicory & endive salad

Main Courses

Slow cooked beef blade steak

Buttered mashed potatoes, roasted root vegetables, horseradish Yorkshire pudding, port wine sauce

Pan-fried quinoa cake (ve)

Pomegranate-glazed beetroot compote, sautéed sprout tops, baby leaves

Desserts

Cherry & almond cheesecake

Butterscotch ice cream

£60 per person : Three course

£50 per person : Two course

Kentish Christmas

Starters

Terrine of cured smoked salmon

Crab mayonnaise, potato & chive salad, fennel salad

Twice baked Charcott cheese soufflé (v)

chive oil

Main Courses

Slow-roasted duck leg

Port & sour cherry sauce, sauté potatoes, French beans, peas

Wild mushroom & chestnut gnocchi (v)

With tarragon cream

Desserts

Sticky toffee & roasted banana pudding

Butterscotch sauce, ice cream

£55 per person : Three course

£45 per person : Two course

Penshurst Classic Christmas

Starters

Potted smoked mackerel

Spicy gooseberry relish, sourdough toast

Roasted butternut squash soup (v)

Chilli oil, toasted pine nuts, freshly baked artisan roll

Main Courses

Roasted Turkey wrapped in smoky bacon

Chestnut stuffing, pigs in blankets, duck fat roasted potatoes, carrots, parsnips, brussels and pan gravy

Roasted sweet potato, sage & onion tart (v)

Spicy roast cauliflower, balsamic sprouts & baby roast potatoes

Desserts

Christmas pudding

Brandy sauce & cranberry syrup

£50 per person: Three course

£40 per person : Two course

Entertainment & Extras



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SPECIAL REQUESTS

Our venue can accommodate a large variety of entertainment choices, from magicians to fireworks and Murder Mystery evenings to medieval performances. We are happy to recommend a supplier or entertainer from our selection of trusted associates, alternatively please feel free to bring along your own.

ACCOMMODATION AND TAXIS

Overnight accommodation in Penshurst village is available at the Leicester Arms Hotel, alternatively nearby Tunbridge Wells has a wealth of hotels for all budgets. We can also recommend taxi and mini bus companies to get you here and home.

Visit our website to see our list of recommended hotels and B&Bs.

TO BOOK or for further details
please call **01892 870307**

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