



PENSHURST PLACE
AND GARDENS

Wedding Dining Packages and Menu

Dining Packages

The Rose

£99 per person (2023), £104 per person (2024)

3 glasses of your chosen drinks for your reception

4 canapés per person

3 course fine dining meal

Tea and coffee with cob nut inspired petit fours

½ bottle of house wine per person

Jugs of water for the table

1 glass of prosecco per person for the toast drink

Cash or account bar

The Peony

£149 per person (2023), £154 per person (2024)

Unlimited glasses of your chosen drinks for your drinks reception

Canapés served throughout your drinks reception

3 course fine dining meal

Tea and coffee with cob nut inspired petit fours

Unlimited house wine per person during your wedding breakfast

Jugs of water for the table

1 glass of Champagne for the toast drink

Evening buffet of homemade sausage and vegetarian rolls

Cash or account bar



Upgrade Your Package

Purchase unlimited drinks from our fully stocked evening bar:

includes bottled beer, house red and white wine, soft drinks, single house spirits and mixer

£50 (2023), £55 (2024) per person

available at the end of your wedding breakfast

Build Your Own Package

Our dining packages are designed to ensure that you and your guests have plenty of refreshments throughout your special day.

If, for any reason, you have other requirements, we are more than happy to create a package just for you.



Canapés

We recommend with any package to include a couple of vegetarian friendly canapés. With the Peony package we suggest choosing up to 7 options

Additional canapés are charged at £3.50 (2023), £3.65 (2024) per person

Cold Options

Irish potato cakes with smoked salmon
& cream cheese

Mini crab & crayfish baps

Spiced paneer with quick pickled cucumber (v, gf)

Prawn toast scotch egg

Balsamic tomato & pesto puffs (ve)

Pickled beetroot & sheep's cheese salad (v, gf)

Ploughman's on toast (v)

Hot Options

Buttermilk chicken with real mayonnaise

Steamed mussels with Kentish cider (gf)

Fish & chips

Slow cooked belly of pork with apple slaw (gf)

Confit of rabbit with wholegrain mustard on a shard
of toast

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

Onion bhajis with mango chutney and minty
cucumber (ve)

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.



Wedding Reception Drinks

Choose up to 3 options to be served, 1 must be a non-alcoholic option

Bubbles

Prosecco Bel Canto NV

Fiammetta Prosecco Rosé DOC (2020)

Paul Drouet Brut NV (£6.50 per glass surcharge)

Cocktails

Bellini

Prosecco with peach

Royale

Prosecco with Crème de Cassis, lemon juice and blueberries

Kentish garden - (£5 per glass surcharge)

Prosecco with gin, elderflower cordial, cucumber and mint

Classic Pimm's

served with strawberries, oranges, cucumber and mint

Rum punch

Golden rum, orange and lime juice, bitters and sugar syrup

Bottled Beer and Cider

Peroni

Corona

Bishop's finger

Kentish cider

Non – Alcoholic

Elderflower spritz

Raspberry & lemon cooler

Fruit punch

Orange juice

Jugs of water will also be
provided throughout your
drinks reception



Wedding Breakfast

For each course please choose the following:

Starters - 1 meat or fish & 1 vegetarian or vegan option

Mains - 1 meat or fish & 1 vegetarian or vegan option

Desserts - 1 option

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. Gluten free bread is available



Starters

Charred asparagus, hot smoked salmon, shrimp and rye crumb

Ham hock & pistachio roll, cider dressing, homemade pork scratching crumb

Garden pea, pear and watercress soup, lemon crème fraiche (v,gf)

Chicken liver & green peppercorn pâté, toasted local bread, homemade chutney

Smoked haddock fish cake, watercress chermoula dressing

Beetroot and pink gin gravlax, pickled summer vegetables, celeriac roulade (gf)

Poached pear salad, blue cheese, walnuts, baby leaves, champagne dressing. (v,gf)

Vegan cheese croquettes, aioli (ve)

Plum tomato tart, garlic confit, red onion jam, chilli oil (ve)

Pea & mint scotch egg, pea mousse, grilled asparagus, feta crumb, lemon dressing (v)

Cauliflower cheese, smokey bacon and rocket tart, honey and mustard dressing

Prawn cocktail, baby granary loaf, bloody Mary shot (gf)



Mains

Confit of duck leg, celeriac and potato gratin, spiced parsnip puree, red cabbage, port wine reduction (gf)

Duo of lamb, roast lamb rump with lemon and thyme, mini spring lamb stew, dauphinoise potatoes, baby vegetable, pea puree, minty jus (gf)

Roast fillet of cod, chorizo and cannellini bean cassoulet, green bean, parsley pesto (gf)

Pan fried gnocchi, grilled vegetables, bocconcini, black olive tapenade (gf)

Corn-fed chicken wrapped in smokey bacon, filled with garlic and wild mushrooms, lemon and thyme potato terrine, roasted heritage carrots (gf)

Slow cooked beef feather blade, gratin potatoes, roasted vegetables, red wine & blackberry jus, chargrilled shallots (gf)

Saffron roasted monkfish, crab and potato pastie, crushed herby new potatoes, sautéed green vegetables, sauce vierge

Spiced cauliflower korma, pita and cumin samosa, pilau rice, mint dressing, compressed cucumber (ve)



Desserts

Coffee mocha mousse, cinnamon doughnuts, and chocolate coffee bean

Chocolate brownie, salted caramel ice-cream, caramel sauce (gf)

Vanilla cheesecake pots, flapjack crumble and raspberries, mini Bakewell tart

Layers of dark chocolate and mint mousse, After Eight shards, rich chocolate sauce (gf)

Caramelized pineapple piña colada brûlée, coconut sable biscuits

Pear Tarte Tatin, pear sorbet, apple crisps, honeycomb crumb (ve)

Chocolate and raspberry mousse, air dried raspberry crumb, flapjack crumb (ve)

Blueberry and almond tart, clotted cream ice-cream

Glazed lemon tart, orange sorbet, summer flowers (gf)

Summer pudding, clotted cream, fruits of the forest gel



Children's Menu (up to 11)

2 courses for £15 (2023), £18 (2024)

Please choose either the fun box or plated meal for all children

Fun box meals

Cheeseburger, french fries and onion rings

Chicken popcorn, curly fries and coleslaw

Fish or vegetarian fingers, potato wedges and mushy peas (v)

Mini doughnuts, vanilla ice-cream with chocolate sauce,
marshmallow kebabs

Plated meals

Sausage and mash potato, onion gravy (gf)

Beef or vegetarian lasagne, salad and garlic bread (v)

Eton mess, strawberry sauce

Young Adult (12 - 17)

Half the price of your chosen package

Our young adult package provides all the same food options as your chosen adult package, but all with no alcoholic options.

Soft drinks will be provided in replacement for all alcoholic options



Wines

Choose 1 white and 1 red for your wedding breakfast, and to be served on your evening bar

House White Wines

Price included in our packages, or £25 (2023), £26 (2024)
per bottle if you are building your own package

Bel Canto Pinot Grigio Catarratto, *Italy 2020*

Viertalo Sauvignon Blanc, Airen, *Spain 2020*

Hillville Road Chardonnay, *Australia 2021*

House Red Wines

Price included in our packages, or £25 (2023), £26 (2024)
per bottle if you are building your own package

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 (2023), £26 (2024) per bottle

Gufetto White Zinfandel Rosé, *Italy 2020*
£31 (2023), £32 (2024) per bottle

Nicolas Rouzet, Coteaux d'Aix en Provence,
South of France 2020
£37 (2023), £39 (2024) per bottle

Bubbles

Prosecco Bel Canto NV
£37 (2023), £39 (2024) per bottle

Fiammetta Prosecco Rosé DOC 2020
£37 (2023), £39 (2024) per bottle

Paul Drouet Brut NV
£50 (2023), £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. Both packages will be reduced by:

£12.50 per person if you are providing the wines for dinner

or

£18.50 if you are providing the reception drink and dinner wines

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.



Evening Extras by Blue Egg Catering

Hog Roasts

The Basic Package - £1100 (2023), £1200 (2024)

50 kilo Hog Roast cooked carved and served on site

Bread rolls, crispy crackling

Homemade bramley apple sauce, grainy mustard
sage and onion stuffing

(Up to 100 people, any additional guests above 100 will be charged
at £11 (2023) £12 (2024) per person)

The Upgraded Package - £1400 (2023), £1500 (2024)

50 kilo Hog Roast cooked carved and served on site

Bread rolls, crispy crackling

Homemade Bramley apple sauce, grainy mustard
sage and onion Stuffing

New potatoes with mint butter

Choice of three salads*

(Up to 100 people, any additional guests above 100 will be charged
at £14 (2023), £15 (2024) per person)

The Full Hog - £1800 (2023), £1900 (2024)

50 kilo Hog Roast cooked carved and served on site

Bread rolls, crispy crackling

Homemade bramley apple sauce, grainy mustard
sage and onion stuffing

New potatoes with mint butter

Choice of three salads*

Dessert*

(Up to 100 people, any additional guests above 100 will be
charged at £18.00 (2023), £19 (2024) per person)

*Salad & dessert choices for the Upgraded Package
and the Full Hog are listed on the following page



Extras

Salads

Mixed baby leaf salad with asparagus and avocado

Crunchy coleslaw with toasted pine nuts

Vine cherry tomatoes with bocconcini and basil

Traditional Caesar Salad with croutons

Five Bean salad with vinaigrette dressing

Fennel and apple slaw with mustard, lemon and chives

Heritage tomatoes with basil olive oil

Roasted potatoes with rosemary and garlic

Vegetarian Alternatives to Hog Roast

£7.50 per person

Aubergine Parmigiana served in individual dishes

Portobello Mushrooms with homemade pesto

Haloumi and cherry tomato skewers

Falafels in spicy tomato sauce

Desserts

Meringue Kisses with whipped cream and red berry coulis

Chocolate brownies and blondies with whipped cream

Please do ask about allergen information when choosing your menu. Gluten free bread is available



Evening Extras by Blue Egg Catering

BBQs

*Traditional BBQ Party - £1075 (2023), £1175 (2024)

Hot dogs made with local butcher's sausages, French bread and onions
Handmade beef burgers (with cheese – optional) served in a brioche bun
add a pulled pork burger topping flavoured with soy, apple, and mustard
Chargrilled vegetables, spiced cauliflower, peppers, mushrooms,
courgettes (vegetarian option)

(Up to 100 people, any additional guests above 100 will be charged at
£10.75 (2023), £11.75 (2024) per person)

*Desserts are also available for a supplement
charge - £4.00 per person (see hog roast extras for
options)

*Gourmet BBQ Party - £1550 (2023), £1650 (2024)

Tandoori chicken skewers
Hot dogs made with local butcher's sausages,
French bread and onions
Handmade beef burgers (with applewood smoked cheddar cheese –
optional) served in a brioche bun
add a pulled pork burger topping flavoured with soy, apple, and mustard
Chargrilled vegetables, spiced cauliflower, peppers, mushrooms,
courgettes (vegetarian option)
Field mushrooms with homemade pesto (vegetarian option)
Mixed leaves with asparagus and avocado
Cherry vine tomato with bocconcini and basil
Crunchy coleslaw with toasted pinenuts
Five bean salad

(Up to 100 people, any additional guests above 100 will be charged at
£15.50 (2023), £16.50 (2024) per person)

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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 one of our hospitality team.

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