

Your wedding at
PENSURST PLACE & GARDENS



PENSURST PLACE
AND GARDENS

Drinks

Memorable welcome sips.

We have included several suggestions to wet the whistles of your guests on arrival, but we would love to chat further to find out more about their tastes.

Sparkling wine reception

Philippe Dublanc Blanc de Blancs, NV, France 11.5%

Pale lemon yellow with a fine, shimmering mousse. The nose is an invigorating symphony of golden apple, citrus zest & subtle biscuit aromas.

or

Prosecco reception

Prosecco Corte Alta, DOC, Italy, NV 11.0%

Delicate and aromatic with a light body and fine bubbles. This wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish

or

Champagne reception

Mumm Cordon Rouge Brut, France 12.0%

Intense fruity taste with notes of peaches, pears, green apples complement its fresh after taste





Non alcoholic cocktails

Choose one cocktail to accompany your drinks reception...

Cucu gingers

cucumber slices topped with ginger beer & finished with a basil leaf

Rosemary peach lemonade

peach purée with homemade lemonade, crowned with a sprig of rosemary

Cool Seasoned Collins

A virgin version of a classic, Sicilian lemon, blossom honey syrup topped off with soda

Lavender lemonade

Homemade lemonade made special with a hint of lavender

Innocent strawberry Woowoo

Cranberry juice, swirled with peach & strawberry puree

Our bar classics

Fresh orange juice

for guests looking to play it safe

British 'Life' water

original & ethical British still & sparkling spring water

Canapés

Tantalising bites...

Our smiling staff will carry trays, platters, smoking trugs or even mini greenhouses to take your chosen canapés among your chatting guests.





Cold canapés

Bruschetta topped with avocado purée,
maple syrup, roasted cashew nut crumb (vg)

Lemon zested courgette,
red pepper hummus, crispy carrot (vg)

Oregano baked polenta,
smoked aubergine purée, shredded piquillo pepper (vg)

Cucumber macaroon
filled with cream cheese & compressed cucumber (v)

Beetroot glazed goats' cheese bonbon lollies
in toasted nut dip dab bowls (v)

Minted pea pâté on toast
with torn mozzarella, basil & lemon oil (v)

Basil infused goats' cheese wrapped in courgette,
black olive & Parmesan wafer (v)

Truffled Mascarpone with asparagus & baked
Parmesan on brioche (v)

Moroccan roasted lamb,
beetroot tzatziki, mint jelly

“Ploughman’s” Granary toast topped with ham hock,
piccalilli gel, Parmesan slither

Harissa spiced confit chicken,
compressed watermelon

Cold canapés

Bresaola & pickled pear on focaccia
topped with rocket verde

Sesame seed mustard macaroon,
beef carpaccio, tomato jam, Parmesan slither

Rare roast beef, Yorkshire
baby watercress, horseradish cream

Serrano wrapped chicken, pepper salsa

Chorizo & chicken ravioli,
tarragon burnt butter

Confit duck, savoury cone,
wasabi mayo, crispy mouli salad

Ham hock with minted pea purée on toast

Fillet of beef, gremolata,
rosemary 'carrot tops'

Ceviche of sea bass,
coriander leaves & pineapple salsa on sesame seed tuille

Ginger tuna tartare on compressed cucumber,
nori flake sprinkle

Pumpernickel, avocado salsa,
marinated crayfish, spicy mayo





Cold canapés

Whipped salmon mousse & keta pearls
on black charcoal toasts

Lime cured salmon,
shaved salt cod, pickled baby cucumber

Scottish smoked salmon blini,
soft cheese & keta pearls

Sea trout mousse, lemon scented rösti cake,
lemon crème fraîche

Seared sea bass spoon,
minted pea, punchy pepper powder

Hot canapés

Asian vegetable Gyoza & chilli jam (vg)

Feta, pepper & quinoa cakes,
pickled cucumber, black olives, lemon & dill aioli dollops (v)

Beetroot & feta samosas, apple chutney (v)

Twice-baked smoked Applewood cheese
topped herb crème fraîche, crispy onion ring (v)

Roasted summer vegetable pie topped
with sun-blushed tomato mash (v)

Sweet potato cheesecake topped
with tomato & red pepper jam (v)

Summer squash & goat's cheese ravioli topped with
microplaned Parmesan (v)

Pulled BBQ lamb shoulder
with beetroot crème fraîche on summer new potatoes & feta crumble

Spiced puri bread with lime & Cajun chicken
topped with mango purée

Steak 'n' chips: sweet potato skinny fry bunch
wrapped in fillet steak, béarnaise dipping sauce

The sausage bloomer: minted lamb & Lincolnshire sausages,
raspberry ketchup





Hot canapés

Chorizo & chicken ballontine,
Cajun mayonnaise, pistachio dust

Beef croquettes, grilled corn, rum purée

Lemon thyme chicken,
pomegranate crème fraîche

Beef croquettes, grilled corn, rum purée

Lemon thyme chicken,
pomegranate crème fraîche

The sausage bloomer:
minted lamb & Lincolnshire sausages, raspberry ketchup

Smoked haddock croquette,
caper mayo, crunchy gherkin

Lemongrass & chilli salmon skewer,
cool lime dip

Scallop & pancetta pop,
grilled corn purée

Haddock soufflé, horseradish foam

Thai tuna tartar edible cone,
coriander jelly, crispy shallot ring

Posh fish & chips: battered fish on a crispy potato cube,
tartar sauce



Three course menus

Delicious menus...

Three course menus are often our favourite because you can play around so much with the colours on the plate. Plus, with each course we can tell a new tale of the season.

Please choose one starter, and a vegetarian alternative, one main and a vegetarian alternative, and one dessert.

We have a number of dishes on our menu that can also cover other dietary requirements, such as vegan, or our chefs would be delighted to design something specific.

We are committed to the environment, personal health and well-being. This is why we have designed specific **vegan** dishes to encourage our clients to choose a course that is vegan. The impact on the environment of animal agriculture is huge, not just the methane gas produced by cows but meat production itself requires vast amounts of energy. Veganism is also believed to have many personal health benefits from protecting your heart, improving kidney function and general weight management.

Summer Menu

Starters

Chargrilled artichoke, oyster mushroom & courgette pressed terrine,
red pepper mousse, gremolata dressing, ciabatta toast (vg)

Trio of tomato: heritage tomato & red pepper mousse,
Thai basil set tomato, sun-dried tomato & black olive shortbread with
tomato & peach tartare (vg)

Pea & mint Scotch egg, pea mouse, grilled asparagus,
feta crumble, truffle & lemon drizzle (v)

Gazpacho velouté, basil infused baby mozzarella,
air-dried tomato crisps, balsamic infused tomatoes (v)

Thyme dusted baby beets in toasted cashew crumb
with goats' curd mousse, candy stripe carpaccio, black olive soil (v)

Cod & English pea terrine,
purple potato crisps, tartar sauce, scattered cocktail gherkins

Beetroot & gin cured sea trout,
shaved breakfast radish & horseradish yoghurt, sourdough toast,
matchstick apples, cucumber pearls

Blow-torched fresh mackerel, smoked mackerel
& dill mousse, grilled asparagus spears, compressed fennel, horseradish
purée





Summer Menu

Starters

Fennel crusted farmed sea trout with crispy skin, cauliflower & almond purée, pickled cauliflower & cucumber jelly

Slow-cooked Old Spot ham pea velouté, pea salad topped with truffle & lemon dressing

Gressingham duck & goji berry roulade, apple remoulade, sourdough tuille, fig gel, fig jelly

Matcha tea smoked chicken, avocado purée, Parma ham crisp, asparagus & lemon salad

Slow-cooked Tamworth ham & chicken terrine, piccalilli gel, mustard & goat's cheese macaroon, pancetta powder, brioche toast

Parma ham wrapped cod fillet, tartar foam, purple potato crisps, squid ink powder, lemon dressing
Supplement £5.50 per person

Summer Menu

Main Courses

Roasted fennel & chargrilled asparagus,
butternut squash filled shallot petals, rosemary turned potatoes,
rainbow Swiss chard & gremolata dressing (vg)

Layers of flat mushrooms & creamed leeks,
potato terrine, wild mushrooms, minted pea velouté, crispy fried leeks
(vg)

Summer squash, asparagus & mozzarella pithivier,
spinach & basil purée, lemon zested courgette ribbons, broad bean &
pea salad (VG)

English pea & Norfolk asparagus risotto cake, asparagus,
confit lemon zested fennel, rocket, tomato & oregano salad, tomato &
basil velouté to pour (v)

Crispy-fried spinach & Ricotta pacchetto, herb polenta,
grilled baby aubergines, slow-roasted cherry tomatoes, tomato & basil
sauce to pour (v)

Slow-cooked beef short ribs with grilled corn purée,
rosemary potato gratin, baby heritage carrots, topped with oxtail
bonbon

Orange zested duck breast, confit leg bonbon,
confit of fennel, truffle potato fondant. peach purée

14-hour cooked belly of pork, grilled pork tenderloin,
pickled ginger & carrot purée, rosemary dusted turned potatoes, grilled
asparagus, cider jus





Summer Menu

Main Courses

Roasted guinea fowl breast, confit leg beignet, sweet potato purée, lemon thyme potato cake, galette of sun-blushed tomato & grilled summer vegetables

Seared fillet of sea bass, mixed beans, pancetta & chorizo cassoulet, baby carrots, merlot wine jus

Pan-seared North Atlantic cod fillet, minted pea purée, Parma ham crisp, fennel & smoked Applewood croquette, lemon dressed broad bean & pea salad

Crispy-fried sea bream, potato & saffron terrine, tomato & caper salsa, squash purée & sautéed radish, sea samphire butter

Slow-cooked lamb shoulder, grilled lamb cutlet, rosemary potato terrine, asparagus, rainbow chard, roasted radish, gremolata *Supplement £1.95 per person*

Slow-roasted lamb noisette, minted lamb cutlet, beetroot layered terrine, squash purée, heritage carrots
Supplement £6.75 per person

Grilled Hereford fillet of beef with shallot purée, sautéed baby vegetables, burnt onion powder, red wine foam
Supplement £9.50 per person



The Ultimate Dessert Station

Why not treat your guests to a delicious selection of the best puddings ever all put together on our fantastic pudding ladder.

Brownie squares with sparkling chocolate

Rhubarb & custard tea fools

Lemon curd choux buns with iced tops & edible flowers

Summer consommé bottles with “drink me” tags

Selection of macaroons with gold dust

Plus add to your station with one of the below:

Mini fruit tarts

Fresh fruit platters

Fourth course

Amuse Bouches

Pumpkin shot, smoked pumpkin
with a truffle & lemon dressing

Poached quail's egg
with a pouring pea & mint soup

Bloody Mary gazpacho soup sip
with a black olive croûte

Rosemary macaroon with sun-blushed tomato
& Mascarpone

Lobster consommé with a crab & lobster wonton dumpling

Smoked goats' cheese filled profiterole
topped with black olive gel

Minted cucumber soup sip
& compressed cucumber





Fourth course

Sorbet

Green apple sorbet
topped with matchstick apples

Tomato & black pepper sorbet
topped with heritage tomato crisp

Gin & lemon sorbet
topped with a Kalamata olive

Prosecco & lime sorbet
topped with lime crisp

Rhubarb & elderflower sorbet
topped with rhubarb crisps

Fourth course

Cheese Course

Please select four cheeses from either of the collections below:

British cheese selection
Stilton
Somerset Brie
Mull of Kintyre mature Cheddar
Bath soft cheese
Cornish Yarg cheese
Ash coated goats' cheese

Your selection will be served with the following:

Celery, green tomato chutney, quince jelly, cheese biscuits,
apple & walnut bread, sultana bread





Children's wedding breakfast menu

Please choose **two** courses and one option per course from the below.
All courses include juice, coke, lemonade, still and sparkling mineral water

Starters

Sharing - Bread sticks, mini pots of mixed crudités,
dipping sauces & cheese straws {v}

Tomato soup & mini bread rolls {v}

Main courses

Tricolour pasta, tomato & basil sauce with garlic herb bread {v}

Simply chicken - roast free range chicken,
new potatoes & seasonal vegetables

Macaroni cheese & garlic dough balls {v}

Mini Cumberland sausages & mash potatoes
with baked beans or peas & gravy

Margarita pizza with skinny fries {v}

Mini fish pie topped with cheesy mash

Classic burger & chips

Desserts

His or hers cupcake (blueberry or strawberry) topped with sweeties

Balls of either chocolate, strawberry or vanilla ice-cream
topped with chocolate sauce

Trio of desserts - kids favourite "99 ice-cream", marshmallow lollipop
dipped in hundreds & thousands, & a raspberry filled doughnut

Mixed fruit salad topped with vanilla ice-cream

Evening Food Menu

Please select **one** meat or fish option & **one** vegetarian option

Meat

- Mini cheese burger with pickles
- Hot dog with sauerkraut & sweet mustard
- Mini pots of Cajun chicken pops
- Bacon roll with brown sauce
- Full English mini muffin
- Piggy Scotch egg
- Duck spring roll with plum sauce
- Smokey pulled pork bun with chipotle sauce
- Classic steak sandwich finger with red onion marmalade

Fish

- Retro fish finger sandwich with tartare mayo
- Mini fish cake with sweet chilli dipping sauce
- Crispy prawn & vegetable dim sum selection

Vegetarian

- Pulled Jackfruit burger with crushed cumin aioli (vg)
- Beetroot burger filled with lettuce & homemade vegan mayo (vg)
- Veggie burgers with cheese & pickles salsa {v}
- Tubs of spicy wedges with guacamole {v}
- Minted pea scotch eggs {v}
- Mini tomato, spinach & mozzarella calzone {v}





Looking for something a little different?
Why not consider a sharing menu?

Best of British Sharing Menu

Just a sample of what we can offer you and your guests for a more informal and relaxed dining experience. Ask us for more ideas or challenge our chef to come up with your ultimate sharing ideas.

Sharing platter to include

- Broad bean & minted pea scotch egg
- Lemon thyme salmon scotch egg
- Chorizo & pork scotch egg, cajun BBQ sauce
- Chicken & pork terrine, crispy crackling
- Woodland mushroom loaf, sage pesto
- Artisan breads, flavoured butters, herb oils

Family style service mains

- Slow-cooked pork, sautéed wild mushrooms, cider cream sauce
- King prawn & cramer crab cakes, truffle mayonnaise
- Baked polenta, grilled baby aubergine, shredded red peppers, tomato & basil sauce

Sides

- Layers of potato & beetroot
- Green beans & balsamic caramelised onions
- Cucumber, radish & black pepper with broad beans (vegan)

Dessert station

- White chocolate & raspberry swirl cheesecake
- Rhubarb & elderflower layers with peach cream tops
- Lemon curd choux buns with iced tops, edible flowers
- Rhubarb & custard macaroons
- Eton mess nest with english strawberries

Wines

Fabulous wines to pair...

Life is often about finding the perfect partner! We have included some of our sommelier's favourites on the following page.

Please choose one white wine and one red wine from the following list—this is included in the package we have quoted. If you have any personal favourites, just let us know and we can source it for you.

White Wines

El Pico Sauvignon Blanc, Chile, 12.5%

Light and crisp, with refreshing zesty peach and citrus fruit flavours

Giotto Catarratto Pinot Grigio, Italy, 12.0%

Shows sweet, soft pineapple and citrus fruit. A smooth wine with a sleek finish

Mcguigan Cellar Select Chardonnay, South East Australia, 11.5%

Exhibits tropical fruit flavours complemented by a crisp, fresh citrus finish

Red Wines

El Mazo, Tempranillo, Spain, 13.0%

Bright and fruity with clean red fruit flavours

Rock Hopper Shiraz, Se Australia 13.0%

Ripe Fruit aromas with a plump, round and smooth palate bursting with juicy spicy forest fruit flavours

Punto de Vista Cabernet Sauvignon, Central Valley, Chile 13.0%

Aromas of classic blackcurrant, with hints of black pepper. The palate has flavours of concentrated dark fruits and plum with soft oak and supple tannins



After dinner bar package

Red wines
As chosen with dinner

White wine
As chosen with dinner

Bottled beers
Peroni
Becks
Soft drinks
Elderflower pressé
Fresh fruit juices

Sustainable water or still & sparkling english mineral water
(Seasoned will donate £0.50p pp to crown foundation from the money saved)

House spirits & mixers
To include unlimited house spirits:

Vodka
Gin
White rum
Whisky



Included in any dining selection you make

At Seasoned Events we believe that 'taste' is the most important element of a menu, but we also understand getting the look and feel of your wedding is important too.

We will supply our own glassware and tableware, comprising:

Linen tablecloths and napkins in brilliant white or warm buttercream

Linen to dress all tables and bars used during your wedding day

Mondial crystal glassware; champagne flutes, wine glasses and highball glasses

18/10 stainless steel Infinity cutlery

Fine white china coffee cups

All food served on a selection of round, rectangular or square plates

Trays, jugs, ice buckets and ice for your drinks service

Alternative linen and tableware can be arranged for a small supplement; please share your ideas with us...



Add some little extra touches to your day

There are so many ways you can tailor your day, these are just a few of our ideas:

A cocktail car (Classic VW Campervan converted into a cocktail bar)

Ice cream cab (vintage taxi transformed into an ice cream van)

Ice lolly and ice cream Vintage Renault

Crepe van

Tricycles:

Ice cream

Churros

Doughnuts

Pimm's

Popcorn

Sipsmith Gin

Waffles

Pizza van for evening food

Caravan gin bar

Boat / wheelbarrow bar

Sangria bar

Vintage large Kilner jars of variety of soft drinks or cocktails

Cavier girls



Responsible foodies

At Seasoned we work each day to try and further reduce our impact on the environment by adapting what we do, how we do it and what we use to deliver exceptional events.

These are just a few of the practical actions we take:

- We record our carbon emissions so that we can plant trees through the Woodland Trust to counter balance the emissions to zero.
- We encourage clients to choose a vegan dish for all guests at their event by offering a vegan menu from the start and at our tastings. This supports the environmental effort to reduce CO2 emissions but also promotes healthy eating for guests.
- We are signed up with Plan Zhero who are an organisation linking food companies with local charities that would benefit from any spare food from an event helping to reduce food wastage.
- We don't use any single use plastics at events and our current challenge we are working on is to reduce the amount of cling film that we use – to date we have invested in containers to transport food in so we don't have to multi wrap the trays with cling film
- We record our recycling tonnage and target to increase year on year what is being recycled which we continue to achieve.

Please ask us if you would like to know more





Our mission to push sustainability


Seasoned are committed to sustainability and do all we can to minimise our impact on the environment.

We always encourage our clients to come on this journey with us and would be delighted to talk to you about how we can work together to minimise the impact of your wedding day.

We also have some tools to support you should you want to offset those unavoidable impacts to produce a carbon neutral events. You can use the myclimate.org calculator to measure your CO2 emissions tonnage from your wedding.

There are then many great causes, focused on carbon reducing projects, which would be delighted to receive a donation. The one that Seasoned ourselves support is the Woodland Trust woodlandtrust.org.uk and they recommend a £15 per tonne donation to offset your emissions.

Please talk to us to find out more about how we can help support you

A photograph of a wedding couple walking away from the camera on a gravel path in a garden. The groom is wearing a blue suit and the bride is wearing a white dress and holding a bouquet. The garden features manicured hedges, a fountain in the background, and a stone wall with pink roses in the foreground.

Thank you for looking over
our menus, we would be
more than happy to discuss
any bespoke ideas you have
to make the menu perfect
for your day.

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