



PENSHURST PLACE
AND GARDENS

Wedding Dining Packages and Menu



Dining Packages

The Lavender

£86 per person (2025), £87.50 per person (2026)

- 1 glass of your chosen drink for your reception
- 1 glass of non-alcoholic reception drink
- 3 course fine dining meal
- Tea and coffee
- 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 Wisteria

£91 per person (2025), £93 per person (2026)

- 2 glasses of your chosen drink for your reception
- 1 glass of non-alcoholic reception drink
- Full hog roast & dessert (for minimum 50 guests)
- Tea and coffee
- A choice of 2 beers, or ½ bottle of wine per person
- Jugs of water for the table
- 1 glass of prosecco for the toast drink
- One meat and one vegetarian option from our evening buffet menu
- Cash or account bar

The Rose

£109 per person (2025), £111 per person (2026)

- 2 glasses of your chosen drink for your reception
- 1 glass of non-alcoholic reception drink
- 4 canapés per person
- 3 course fine dining meal
- Tea and coffee with 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

£159 per person (2025), £163 per person (2026)

- Unlimited glasses of your chosen drinks for your drinks reception (up to 3 options)
- 5 canapés per person
- 3 course fine dining meal
- Tea and coffee with 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
- One meat and one vegetarian option from our evening buffet menu
- Cash or account bar

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

Additional canapés are charged at £3.95 (2025), £4.00 (2026) per canapé, per person

Cold Options

Irish soda bread with smoked salmon & cream cheese

Spiced paneer with quick pickled cucumber (v, gf)

Prawn toast scotch egg

Balsamic tomato & pesto puffs (ve)

Ploughman's on toast (v)

Prawn cocktail tartelette

Ratatouille tartelette, parmesan crisp (v)

Hot Options

Chicken satay with a peanut sauce

Mini Yorkshire pudding with beef and horseradish

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

All served to your guests on trays. Prices shown are for additional drinks not included in your chosen package

Bubbles

£6.75 (2025), £6.95 (2026)

Prosecco Bel Canto NV

Fiammetta Prosecco Rosé DOC (2020)

Paul Drouet Brut NV (£6.50 per glass surcharge)

Bottled Beer and Cider

£6.00 (2025) £6.25 (2026)

Peroni | Corona

Doombar | Brew dog Punk IPA | Old Speckled Hen

Henney's Dry Cider | Aspull Draught

Cocktails

£6.75 (2025), £6.95 (2026)

Bellini

Prosecco with peach

Royale

Prosecco with Crème de Cassis

Kentish garden (£5 per glass surcharge)

Prosecco with gin, elderflower cordial, cucumber and mint

Classic Pimm's

served with strawberries, oranges, cucumber and mint

Non – alcoholic

£4.00 (2025), £4.25 (2026)

Elderflower spritz

Raspberry & lemon cooler

Fruit punch

Orange juice

Jugs of water will also be provided throughout your drinks reception

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 mixers

£60 (2025), £65 (2026) per person

available at the end of your wedding breakfast



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

Starters

Charred asparagus, hot smoked salmon, shrimp and rye crumb

Ham hock & pea terrine, 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

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

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

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 and rocket tart, honey and mustard dressing (v)
(can add smokey bacon or smoked haddock)

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

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



Wedding Breakfast

Mains

Confit of duck leg, orange and caraway roulade, port wine reduction (gf)

Duo of lamb, roast lamb rump, minted lamb rissoles, lamb jus

Roast fillet of cod, mini fish pie, parsley sauce (gf)

Garlic roasted supreme of chicken, smoked bacon wrapped sage and onion roulade, madeira sauce(gf)

Slow cooked beef feather blade, Guinness dumpling, red wine & blackberry jus (gf)

Honey roasted salmon, crab and potato pasty, dill and butter sauce

All dishes above served with your choice of dauphinoise potatoes or crushed new potatoes, seasonal vegetables, butternut squash purée

Vegetarian and vegan mains

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

Beetroot wellington, sage and balsamic gravy (ve)

Goats cheese, squash & mushroom pithivier (v)

Cauliflower cheese filo pie, summer leaf salad (v)

“Toad in the hole” Quorn Cumberland sausages baked in Yorkshire pudding, roasted onion gravy (v)

Filo parcel of wild mushroom in a cream sauce (v)

Some of the above options can be made into a vegan friendly alternative with slight adjustments, please speak to a member of our team for further information.



Wedding Breakfast

Desserts

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

Praline & chocolate mousse, Ferrero Rocher, rich chocolate sauce

Caramelized pineapple piña colada brûlée, coconut sable biscuits

Pear tarte Tatin, pear sorbet, honeycomb crumb (ve)

White chocolate and raspberry mousse, air dried raspberry crumb, flapjack crumb (ve)

Lemon meringue pie, lemon posset

Strawberry sweetheart shortcake, raspberry coulis

Individual trio of cheese (stilton, brie, cheddar), grapes, chutney, biscuits

Children's Menu (up to 11)

3 courses for £20 (2025), £22 (2026)

Please choose one option per course for all children

Starters

Carrot sticks with hoummous (v,gf)

Melon balls (v,gf)

Mains

Pork or vegetarian sausage and mash potato, onion gravy (v,gf)

Beef or vegetarian lasagne, garlic bread (v)

Desserts

Eton mess, strawberry sauce (v, gf)

Chocolate mousse with baby marshmallows (v, gf)

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 beverages. Soft drinks will be substituted for alcoholic options



Wine List

Please choose 1 white, 1 rosé and 1 red for your wedding breakfast, and to be served on your evening bar

House White Wines

Price included in our packages, or
£27 (2025), £27.50 (2026) per bottle

Bello Tramonto Pinot Grigio, *Italy*

Vina Palomeras Blanco, *Spain*

Central Monte Chardonnay, *Chile*

Speciality White Wines

£6 per bottle upgrade charge:

Inkosi Chenin Blanc, *South Africa*

Organic Union Verdejo, *Spain*

Autantique Viognier IGP Pays d'Oc, *France*

£12 per bottle upgrade charge:

Domaine De La Baume Viognier, *France*

Antario Gavi DOCG, *Italy*

Te Aka Marlborough Sauvignon Blanc, *New Zealand*

Rosé Wines

Bello Tramonto Pinot Grigio Rose, *Italy*

£27 (2025), £27.50 (2026) per bottle

White Rose Zinfandel Rose, *USA*

£33 (2025), £33.50 (2026) per bottle

Quinson Provence Rose,
South of France

£41 (2025), £41.50 (2026) per bottle



Wine List

House Red Wines

Price included in our packages, or
£27 (2025), £27.50 (2026) per bottle

Vina Palomeras Tinto, *Spain*

Luna Azul Merlot, *Chile*

Umbala Shiraz, *South Africa*

Speciality Red Wines

£6 per bottle upgrade charge:

Balauri Pinot Noir, *Romania*

Inkosi Pinotage, *South Africa*

Reserve De L'Herre Malbec, *France*

£12 per bottle upgrade charge:

Victor Berard Cotes Du Rhone, *Rhone*

Maestro Primitivo Puglia IGT, *Italy*

Mirano Reserva, *Spain*

Bubbles

Famiglia Botter Prosecco
£41 (2025), £41.50 (2026) per bottle

Famiglia Botter Prosecco Rose
£41 (2025), £41.50 (2026) per bottle

Champagne Charles Joubert NV
£54 (2025), £55 (2026) per bottle

Our wine list has been chosen with the expert help of our selected 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 your own, we would be happy to take delivery, chill and serve your wine.

Corkage will be charged for this service and based on consumption at the below rates:

£10 any still bottle of wine, £15 any sparkling bottle of wine for standard size bottles

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



Evening Extras

Priced per person (2025, 2026)

Homemade sausage rolls	£6.00, £6.25
Bacon baps	£6.00, £6.25
Sausage baps	£6.00, £6.25
Halloumi baps (v)	£6.00, £6.25
Pulled pork baps	£6.50, £6.75
Falafel sliders (ve)	£5.75, £6.00
Cheese board	£9.00, £9.25

*Are you considering using a different caterer for your evening food offer?
Please speak to one of our hospitality coordinators who will provide further details*

Evening Extras by Blue Egg Catering

Hog & Spit Roasts

£15 (2025), £16 (2026) per person
each item serves a minimum of 50 guests

Full hog with crackling, apple sauce
Braised brisket of beef with house pickles
Leg of lamb with minty mustard
Whole chicken with lemon and thyme

all served with floured baps, crunchy French bread, pitta bread

£18.50 (2025), £19.50 (2026) per person
minimum 80 guests

Whole Romney Marsh lamb

Served with rosemary focaccia, minty mustard and red current jelly

Please do ask about allergen information when choosing your menu.
Gluten free bread is available, vegetarian alternatives to hog roast available on request



Evening Extras

Traditional BBQ Party

£1,275 (2025), £1,375 (2026)

Hot dogs made with local butcher's sausages, French bread and onions

Handmade beef burgers (with cheese – optional) served in a brioche bun
optional 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 £12.75 (2025), £13.75 (2026) per person)

Gourmet BBQ Party

£1,750 (2025), £1,850 (2026)

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
optional 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)

Choice of 4 of the side dishes listed below

(Up to 100 people, any additional guests above 100 will be charged at £17.50 (2025), £18.50 (2026) per person)

Side Dishes

£5, £6 per person (2025, 2026)

Choose 3 options from the list below

Crunchy coleslaw with toasted pine nuts | Mixed leaves with asparagus and avocado

Cherry vine tomato, bocconcini and basil | Caesar salad

5 Bean salad with vinaigrette | Fennel and apple slaw, chives and grainy mustard

Heritage tomato salad with basil oil | Roast new potatoes with rosemary and garlic

Giant Israeli couscous, roast Mediterranean vegetables | Potato salad with chives

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



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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