



Exquisite Fine Dining

*Taking the natural beauty of the Estate produce
& transforming it into innovative & contemporary
culinary delights*

At KUDOS, our philosophy is “*great food starts with fantastic produce.*”

We love nothing more than using fresh, locally sourced ingredients from quality suppliers, which we strongly believe celebrates Kent’s fabulously seasonal bounties, combined with Penshurst Place’s home-grown delights.

Our menus are bursting with ingredients from the estate’s collection of produce, which includes; mushrooms, blackberries, apples, pears, herbs and duck.

Our team of experts are ready and waiting to help you plan your dream day, ensuring every element is tailored to your needs - from bespoke menu design to elegant tableware. Please note that all our prices include staff, tableware and linen. However, if you have any special requirements regarding tableware or styling, please speak to a member of our team who will be more than happy to accommodate your needs. Similarly, if you have any specific allergen or dietary requests, please notify a member of our team and our chef will create a bespoke menu for you.

Penshurst Place - the most charming venue, steeped in history and character, is just waiting to host your dream event.



Canapés

Filo king prawns
with sweet chilli dip

Smoked salmon blini
with keta caviar

Baby cottage pie
with real gravy dip

Cheeseburger crostini
with dill pickles

Roast beef
with Yorkshire pudding & horseradish

Fish & chips
with mushy peas & tartare sauce

Mac “n” cheese
bites (v)

Falafel bites
with a hummus dip (vegan)

Goats’ cheese & olive tapenade
served on crostini (v)

Spanish tortilla
with spicy tomato dip (v)

Balsamic tomato & pesto tartlet (v)

Glazed cauliflower wings
with orange & sriracha glaze (vegan)



Starters

SOUPS

Curried parsnip soup
with local pickled apples (vegan)

Asparagus soup
with spiced crème fraîche, grilled cheese sarnie (v)

MEAT

Belly of pork & ham hock terrine
with pineapple & ginger relish, sourdough crisps

Potted duck pâté
with figs, balsamic reduction, toasted sourdough

Serrano ham
with halloumi chips, fig salad



Starters (continued)

FISH

Smoked haddock fishcake
with pea pureé, tomato foam

Beetroot cured smoked salmon
with pickled cucumber & dill weed salsa,
horseradish compôte

Trio of fish
potted crab, rolled smoked salmon, seared
mackerel, served with selection of breads

VEGETARIAN

Asparagus salad
with crispy quails' egg, hollandaise sauce

Wood roasted artichoke hearts
with oven dried tomatoes, confit of baby fennel
(vegan)

Baby leek tart
with woodland mushroom, Cashel Blue cheese,
toasted pine nut pesto, chilli oil

Beetroot carpaccio
with goats' cheese, rocket, olive oil dressing

Mains

MEAT

Pan-fried corn fed chicken
with creamed celeriac & Maris Piper purée, honey glazed roasted roots, blackcurrant jus

Slow-cooked beef
with braised carrots with beef dripping gratin potatoes, horseradish Yorkshire puddings

Slow-roasted duck leg
with port & sour cherry sauce, sauté potatoes, French beans & peas

Slow-cooked belly of pork
with sweet potato gratin, carrot purée, seasonal greens, pork scratchings, cider jus

Rump of lamb
with gratin potatoes, grilled carrot, wilted greens, mint & redcurrant jus

Roasted loin of pork
with butter mash, spiced red cabbage, Kentish apple sauce

Turkey breast roulade
with wrapped in Speldhurst bacon, roasted potatoes, sage & onion stuffing, seasonal vegetables

Pan-fried duck breast
with green beans, potato terrine, Grand Marnier jus



Mains (continued)

FISH

Scottish salmon en croûte

with chargrilled baby gem, braised saffron potatoes, broad beans, lobster oil

Pan-fried loin of cod

with pearl barley lemon infused vegetable broth, blanched greens, crushed potato cake

Roasted hake

with harissa peppers, croquette potato, braised leeks, salsa verde

VEGETARIAN

Thai green vegetable curry

with jasmine rice, prawn crackers, Thai asparagus

Aubergine parmigana

with garlic ciabatta, Parmesan crisp, green salad

Cheddar & leek tart

with sprouting broccoli, baby parsley potatoes

Seasonal vegetarian risotto

Quorn shepherd's pie

with minted peas

Desserts

Blackberry & apple cinnamon crumble
with salted caramel ice cream

Chocolate truffle tart
with praline ice cream

Salted caramel cheesecake
with vanilla ice cream

Tiramisu slice
with honeycomb crunch, amaretti biscuits

Summer pudding
with clotted cream ice cream

Sticky toffee pudding
with honeycomb ice cream

Lemon tart
with soft caramelized meringue mousse (gluten free)



Children's menu

STARTERS

Seasonal vegetable soup
with crusty artisan bread (v)

Melon
on its own or with cured ham

Smoked salmon
with bread & butter

MAINS

Local Speldhurst sausages
with onion gravy, mashed potatoes & garden peas

Roasted breast of free-range chicken
with roasted baby potatoes & seasonal vegetables

Breaded fish goujons
with potato wedges & dipping sauces

Penne pasta
with tomato sauce, basil & Parmesan cheese (v)

DESSERTS

Mini doughnuts
with chocolate dipping sauce & whipped cream

Penshurst apple & blackberry crumble
with custard or ice cream

Seasonal fruit salad
with fruit sorbet

Selection of local ice cream
strawberry, chocolate or vanilla

Evening buffet selection

Kentish sausage rolls
with apple sauce

Corned beef Scotch egg
with grain mustard gribiche

BBQ pulled pork
Asian slaw wrap

Mini "Marrakesh"
spiced lamb pitta breads

Bacon & Speldhurst sausage baps
with brown sauce & tomato sauce

Bite-sized burger
with tomato relish

Mustard seasoned potato wedges
with sour cream & chive dip & tomato sauce (v)

Spiced sweet potato chips
with sour cream & chive dip & tomato sauce (v)

Goats' cheese tart
with roasted cherry tomatoes (v)

Hog roasts & BBQs

Hog roasts and BBQs are available for both the main course or as an evening buffet. The hog roast can be booked for a minimum of 100 guests; please enquire for further details.



Wines

WHITE

El Molturo Sauvignon Blanc, Verdejo 2015, Spain
With flavours of white peach, elderflower & lime, this is a light, fresh & delightfully well balanced wine.

Fonte de Nico Vinho Branco 2015, Portugal
An aromatic white wine, displaying hints of white peach, grape & green apple pips. The finish is soft & supple.

Michel Servin Blanc 2014, France
With an up front nose of citrus fruit, this is a grassy & herbaceous blend with invigorating elderflower hints.

Five Foot Track Chardonnay 2014, Australia
This is a soft & rounded wine, with characteristics of cooked apple & underlying notes of vanilla.

Malandrino Pinot Grigio 2015, Italy
This is a clean & elegant wine with real finesse. Showing balanced flavours of pear, stone fruit & lime.

Camino Real Blanco Rioja 2014, Spain
Subtle flavours of cooked apple & peach. This wine has a generous mouthfeel with a soft & polished finish.

Picpoul Plo d'Isabelle, Picpoul de Pinet 2015, France
A snappy nose of lemon & lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.

Fathoms Sauvignon Blanc, Marlborough 2015, New Zealand
This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf & elderflower.

Chapel Down Bacchus England
Chapel Down, based near Tenterden (Kent) is the fourth most planted grape variety in England. Celebrating gooseberries & freshly cut grass with a nettley finish.

Sancerre Blanc, Berthier 2015, Loire, France
Aromas of grapefruit & gooseberry leap from the glass, along with hints of citrus lime.

Wines (continued)

RED

El Molturo Tempranillo Garnacha 2015, Spain
Aromas of ripe cherries & strawberries mingle with gentle pepper & spice. Smooth on the palate.

Fonte Do Nico Vinho Tinto 2014, Portugal
With aromas full of fresh red berries, this wine is supple in texture. A true rounded & fruit driven red.

Michel Servin Rouge 2015, France
Soft, ripe & jammy blackcurrant fruit alongside a muscular texture makes this a robust, well balanced wine.

La Tierra Rocosa Merlot 2015, Chile
Offers good concentration and depth of fruit, with a soft & plummy texture & hints of vanilla.

Baron de Baussac Carignan Vieilles Vignes 2015, France
This wine is crammed with concentrated & voluptuous black cherry fruit, with subtle vanilla providing a polished finish.

Capillo de Barro Malbec 2015, Argentina
An intense nose of plum and bramble. Fulsome on the palate, delivering a wave of ripe, fresh black fruit & mocha.

Fairhall Cliffs Pinot Noir 2014, New Zealand
Intense red cherry & cassis in addition to spice, earth, brambles & a touch of wood smoke.

Château Caronne Sainte Gemme, Haut-Médoc 2010, Bordeaux, France

A bright nose of red fruit with a perfumed edge follows onto the palate with added nuances of smoke, black pepper & subtle oak.

ROSÉ

Marques de Calado Rosé 2015, Spain
An intense pink wine with plenty of juicy berry fruit. Strawberry & raspberry flavours give this wine an expressive character.

Torre Alta Pinot Grigio Rosé 2015, Italy
A pale & delicate rosé with beautiful soft strawberry flavours, nuances of nectarine & perfumed floral notes.

Chapel Down Rosé
From vineyards around Tenterden & Aylesford in Kent & packed with English summer fruit character & crispy acidity, providing a mouth-watering lift.

Sparkling wines

Prosecco Corte Alta, Italy

Delicate & aromatic with fine bubbles. This wine carries lots of fresh peach, pear & an elegant zest.

Bouvet Ladubay Saumur NV, Loire, France

Fruity aromas & florals on the nose. Fine & persistent bubbles. Honeysuckle, acacia & bruised apples on the palate. Very elegant.

Chapel Down Brut NV, England

Maybe not possessing quite as much yeast character as Champagne, this refreshing, zesty & balanced sparkling wine has fine bubbles that wrap around all corners of the mouth.

Chapel Down English Rosé NV, England

Slight hints of rose petals & a soft strawberry character, this crisp, medium bodied sparkling wine has a citrus streak & fine, persistent bubbles.

Leslie's Reserve, Balfour NV, England

Beautifully balanced with crisp acidity & a touch of sweetness. Refreshing flavours of lime & redcurrant.

Champagne

J de Telmont Grande Réserve NV

A Chardonnay-Pinot Noir Pinot Meunier blend presenting complex richness & elegance with lifted toasty, yeasty, brioche notes & apple & honey touched flavours. Creamy, delightful fine mousse & bright acidity.

Oeil de Perdrix Rosé NV

Meaning 'eye of the partridge', this pale salmon pink rosé Champagne exhibits enticing complexity. Delicate in style, but with a perfect weight of fruit. A fantastic aperitif.

Laurent-Perrier Brut NV

A lighter house style. Subtle citrus, toast & spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.

Veuve Clicquot Brut NV

This Champagne is alluring, generous & vibrant. A well distinguished style with bright fruitiness on top of a cheesecake biscuit base.



Contact us

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KUDOS
WE BRING THE KNOW HOW





*"Where rustic foraging
meets modern day
gastronomic methods"*