



Pennyhill Park  
Celebratory food menu

**Please note all menus you are viewing below are sample menus and will be subject to change seasonally.**

**Allergies, intolerances and special dietary needs**

It is essential we are advised in advance about any and all guests' special dietary needs so we can ensure we are fully prepared to cater for them.

When requested our chefs work hard to create dishes without using the 14 unique allergens or ingredients to meet the special needs of people's diets such as vegan, pregnancy, low fat or no carbohydrate. Sometimes the dishes are variants of the original dish and other times they are a brand new creation. They are always as tasty and beautiful as all their dishes. Menus with a full list of allergens demonstrated are available on request.

**Our menus**

Our chefs have created a selection of dishes using the best local produce and seasonal ingredients. We offer lunches, afternoon teas, dinners, barbecues and buffets! However if you have a favourite dish that brings you happiness please do discuss this with us and we will see if Chef can re-create that nostalgia for you.

**Set Menus**

@ £85 per person

As the host of the event, we invite you to select one starter, one main course and one dessert on behalf of the entire party.

We will be delighted to discuss variations or alternative options to your chosen dishes for any of your guests with specific dietary requirements.

**Amuse Bouche**

Start the event with something special to tantalise the tastebuds  
Please select one on behalf of the whole group, with Chef's compliments

Celeriac velouté with apple

Jerusalem artichoke with artichoke crisp

Carrot soup with toasted seeds and curry oil

## **Starters**

**Beetroot cured salmon**  
Citrus crème fraiche, dill and fennel salad (GF)

**Caramelised red onion tarte tatin**  
Crumbled goat's cheese and thyme (V)\*

**Pickled torched mackerel**  
Celeriac remoulade, horseradish crème, elderflower dressing (GF)

**Ham hock and pork belly terrine**  
Prune and date chutney, chicory, toasted brioche

**Seasonal squash risotto**  
Feta croquette, sage crisps, toasted pumpkin seeds (GF)(V)\*

**Beef tartar**  
Confit egg yolk, horseradish crème, pickled shimeji mushroom, rocket

## **Main Courses**

**British free range chicken breast**  
Boulangère potato, cauliflower puree, variegated kale, hen of the woods, chicken and mushroom jus

**Braised daube of beef**  
Beef dripping potato terrine, parsnip puree, glazed baby carrots, cavolo nero, red wine jus

**Maple glaze pork belly**  
Scratching crisp, carrot puree, chorizo mashed potato, braised hispi cabbage, red wine jus

**Pan seared sea bass**  
Crushed potato with capers and shallot, grilled tenderstem, rainbow chard tomato and chive beurre Blanc

**Roasted hake**  
British mussels, curried velouté, roasted cauliflower new potatoes, sea herbs

**Ravioli**  
Spinach and ricotta ravioli, garden pesto, pea-shoots, toasted pine nuts (V)

**Heritage carrot and mushroom Wellington**  
carrot puree, Cavolo nero, grilled Tenderstem, vegan peppercorn sauce (PB)

**Surrey beef Wellington**  
mashed potato, parsnips puree, baby turnips, red wine jus

**Roasted duck breast**  
duck fat fondant, duck leg croquette, carrot puree, sesame bok choy, pickled plum

Enhance your dining experience by selecting one of the following pre-dessert to cleanse the palette...

**Pre-dessert**

Sea buckthorn parfait

Lemon sorbet

Raspberry sorbet

(£2.50 supplement per person)

**Desserts**

**Pumpkin spice**

Spiced maple mousse, caramelized pumpkin, streusel, cardamom ice cream

**Pear & honey**

Pear mousse, Pennyhill Park honey crème brûlée, pear compote, caramel ice cream

**Pecan tart**

Milk chocolate ganache, pecan dacquoise, caramelized pecans, salted pecan ice cream

**Textures of chocolate**

Malted milk chocolate mousse, chocolate brownie, cocoa nibs, white chocolate sorbet (GF) \*

**Apple and blackberry**

Vanilla mousse, caramelized apple, green apple jelly, spiced whole wheat biscuit, blackberry sorbet

~oOo~

Tea, coffee and sweet treats

**Selection of Cheese**

A selection of British artisan cheeses, celery, apple, chutney and crackers

Served individually

(£8.00 supplement per person instead of dessert or £16.00 as an additional course)

Served as a sharing platter for 10

(£160.00 per platter supplement as an additional course)

## **Choice menus**

@ £100 per person

If your event numbers are no more than 40 guests and you are having a served menu you can upgrade your package to a choice menu. Move through to take your seats and enjoy Chef's choice of amuse-bouche, followed by a pre-chosen starter, main course and dessert.

As the host of the event, we invite you to select your choice of accompaniment to the main course for all your guests. We will be delighted to discuss variations or alternative options to your chosen dishes for any of your guests with specific dietary requirements.

A Vegetarian selection should be incorporated within the chosen dishes. A table plan and place cards will be needed to ensure the right dish is given to the right person! Chef will require the choices two weeks before your event. Choosing this option will cost more.

Special dietary needs will be catered for separately.

## **Amuse-bouche**

Start the event with something special to tantalise the tastebuds and awaken the palate. As the organiser, please select one of Chefs recommendations below and surprise your guests.

Celeriac velouté with apple

Jerusalem artichoke with artichoke crisp

Carrot soup with toasted seeds and curry oil

Share the following three course menu with your guests so they can pre-order their chosen dishes for each course. We require completed pre-orders at least 7 days prior to your arrival.

## **Starters**

Caramelised red onion tarte tatin

Crumbled goat's cheese and thyme (V)\*

Pickled torched mackerel

Celeriac remoulade, horseradish crème, elderflower dressing (GF)

Ham hock and pork belly terrine

Prune and date chutney, chicory, toasted brioche

## **Main Course**

British free range chicken breast

Braised daube of beef

Pan seared sea bass

Heritage carrot and mushroom Wellington

## Sides to accompany the main course

As the host, we invite you to select a vegetable accompaniment to your guest's main course,  
which will be taken by the whole party.

Each dish has its own complimenting sauce.

OPTION 1: Boulangère potato, cauliflower purée, variegated kale, hen-of-the-woods  
or

OPTION 2: Creamed potato, parsnip purée, glazed baby carrots, cavolo nero  
or

OPTION 3: Crushed potato with capers and shallot, grilled Tenderstem, rainbow chard

## Pre-dessert

Enhance your dining experience further and select one of our pre-desserts to cleanse the  
palette

£2.50 supplement per person

Sea buckthorn parfait

Lemon sorbet

Raspberry sorbet

## Desserts

Textures of chocolate

Malted milk chocolate mousse, chocolate brownie, cocoa nibs, white chocolate sorbet (GF) \*

Apple and blackberry

Vanilla mousse, caramelised apple, green apple jelly, spiced whole wheat biscuit,  
blackberry sorbet

Pear and honey

Pear mousse, Pennyhill Park honey crème Brûlée, pear compote, caramel ice cream

~oOo~

Tea, coffee and sweet treats

## Selection of Cheese

A selection of British artisan cheeses, celery, apple, chutney and crackers

Served individually

(£8.00 supplement per person instead of dessert or £18.00 as an additional course)

Served as a sharing platter for 10

(£180.00 per platter supplement as an additional course)

## CANAPÉ MENU

If you are not on our choice menu but wish to add canapés for your groups of 10 guests and over please choose your selection from the below.

For smaller numbers, chef will offer his daily selection.

£18 per person for a selection of 3

£22 per person for a selection of 4

£26 per person for a selection of 5

### Meat

BBQ pork belly bites

Buttermilk chicken, tarragon

Jacobs ladder beef cone with truffle hollandaise

Duck leg croquette, spiced orange

### Fish

Smoked salmon blini

Cured ChalkStream trout croustade

Breaded king prawns, sweet chilli

Crab crumpet, dill

### Vegetarian

Tomato mozzarella arancini

Potato and herb rosti, siracha

Beetroot and goat's cheese mousse, candied walnut

Three cheese gougère

### Plant-based and free-from

Confit potato, superstraccia, black garlic purée

Pulled jackfruit slider, gochujang

Spiced chickpea bon bon, mint yoghurt

## **CHILDREN'S MENUS**

Our Chefs have created some home favourites that will please your younger guests.  
For children aged three to twelve years

£37 per child

### **Starters**

Homemade tomato soup

Vegetable crudities, grilled flat bread & hummus

Cheesy garlic bread served with a small side salad

### **Mains**

All served with peas

Free range chicken goujons and chunky chips

Penne pasta with tomato sauce

Breaded fish goujons and chunky chips

Sausage and mash

Macaroni cheese

### **Desserts**

Vanilla raspberry sundae

Chocolate brownie, vanilla ice cream



## **TASTING MENU**

Our Executive Chef will create a bespoke seven-course tasting menu for your celebration using the very best seasonal ingredients which are bound to wow your guests. Below is a sample menu to give you an idea of the style of tasting menus. Any guests with dietary requirements will be catered for individually provided we have these in advance.

Dietary requirements will be catered for with advanced notice – please just ask

From £125 per person (recommended maximum numbers 30)

## BBQ MENU

Get outside for lunch in the summer time...

When the weather turns warmer we serve barbecues on our lily pond terrace overlooking the beautiful hotel grounds. With the British weather so unpredictable, we always make sure there is a wet weather plan.

For a minimum of 20 guests

Barbecues include a dedicated Chef to man the grill

Choosing 3 items from the grill and two desserts

Choosing 4 items from the grill and two desserts

Choosing 5 items from the grill and two desserts

From the grill – choose 3, 4 or 5:

Teriyaki pork belly, spring onion, coriander and chilli

Pork and apple sausages, caramelised onions thyme and rosemary (vegetarian alternatives available if required)

Shawarma chicken thighs – tzatziki and lemon

6oz British beef burgers, brioche bun (vegetarian alternatives available if required)

Minted lamb skewers

Chalk-stream Trout En Papillote, lemon and dill

Skewered sardines, lemon and tartar sauce

BBQ sea bass, tomato and olive dressing

King prawns skewer, garlic and chilli

Stuffed Portobello mushrooms, feta

Grilled halloumi, wood smoked aubergine and courgetti skewer, garden pesto

*Vegetarian burgers and sausages can be available upon request*

Spoil yourselves – if you fancy a little something special why not substitute one of the above for....

6oz sirloin steak £16 per person

8oz rib-eye steak £31 per person

Whole Lobster £68 per lobster (serving 2 people)

Salads – please select three

Macerated Isle of Wight heritage tomatoes

Rainbow slaw

Roasted chickpea garden salad

Cob salad

Summer cous-cous salad (chard broccoli, tomato and onion, spinach, pomegranate)

Dessert – choose two:

Strawberry and elderflower pavlova

Raspberry and white chocolate burnt cream

Chocolate and garden mint verrine

Seasonal macaroons

Served with all your favourite accompaniments included

Chard corn on the cob, butter and chives

Crushed new potatoes, garlic and herb butter

Cos lettuce and bitter leaves, sliced tomato, sliced cheese, gherkins

Selection of condiments: mayonnaise, barbecue sauce, ketchup, English mustard

## HOT BUFFET

For something a bit more informal and relaxed, with plenty of time to socialise, Chef has created a buffet menu. A great way to give guests a choice too.

£60.00 per person

Soup & starters

Selection of bread from our bakery

Chilled gazpacho soup

Watermelon and halloumi salad

Greek salad

Chickpea salad

Grilled pitta & hummus

Mint yoghurt

Chicken

Chicken & vegetable skewers

Lamb

Slow cooked Moroccan spiced pulled shoulder of lamb

Fish

Catch of the day with tomato bean stew and spinach

Vegetarian

Pea and asparagus risotto

On the side

Roasted Mediterranean vegetables

Warm giant cous cous

Desserts

Raspberry & vanilla crème Brûlée

Chocolate & hazelnut brownie, white whipped ganache

Strawberry tart

Duo of seasonal macaroons

Tea and coffee