



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**

@ £77 per person

You are required to select one starter, one main course and one dessert for the entire party with the exception of those with dietary requirements.

Our Chefs have created a variety of different menus to suit all appetites. We have plant based and other dishes available to cater for dietary requirements and allergies.

### **Choice menus**

@ £92 per person

If your event numbers are no more than 40 guests and you are having a served menu you can pre-select three dishes for each course and ask your family and friends to choose before the event. 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.

For groups of over 40 people you will need to select one dish for each course for everyone to enjoy.

Special dietary needs will be catered for separately.

## CANAPÉ MENU

Canapés are ordered for the whole party. Groups of 10 and over please choose your selection from the below.

For smaller numbers Chef will offer his daily selection.

£16 per person for a selection of 3

£20 per person for a selection of 4

£24 per person for a selection of 5

### Meat

Slow cooked brisket, charcoal cone and truffle hollandaise  
Braised duck croquette and plum purée  
Maple glazed pork belly bite and apple purée  
Lemon, thyme and garlic chicken arancini with chicken mayo

### Fish

Smoked salmon cannelloni, citrus crème fraiche and blini  
Trout paté, lemon gel, pumpernickel and dill  
Cured salmon tart and pickled beetroot  
White crab, pea espuma, pear and fennel

### Vegetarian

Nori polenta  
Beetroot and goat's cheese quiche  
Poached pear and stilton mousse  
Old Winchester & truffle gougère

### Plant based and free from:

Pennyhill Park Gin-cured watermelon  
Heritage pickled carrot, cucumber, and superstraccia  
Butternut and rosemary arancini  
Wood-smoked vegetable bruschetta with gluten free cruet

## 3-COURSE MENUS

A three-course set menu from £77 per person

A three-course pre ordered choice menu from £92 per person

### AMUSE BOUCHE

Please choose one of the following as a complimentary pre-starter:

Jerusalem artichoke velouté

Butternut squash and sage crisp

Cream of mushroom with crème fraîche

Broccoli and bean with brioche croutons

Celeriac velouté with crispy onions

### STARTERS

Chicken and ham hock terrine with dressed seasonal leaves, Pennyhill Park sourdough crisp

Wild boar Scotch egg with apple and fennel slaw

Smoked trout paté, celeriac rémoulade, pickled cucumber, and autumn pear

Haddock and burnt leek tart, poached Chapel Farm egg and hollandaise sauce

Parsnip and winter vegetable risotto with superstraccia and pea shoots (PB)

Winter pickled beetroot salad with Stilton, charred orange, and toasted pine nuts (V)

Surrey beef tartar, garlic aioli, cured egg yolk and pickled vegetables

King prawn and panzanella with dill emulsion, watercress and fennel salad

Picked crab, brown crab mayo, kohlrabi, apple jelly and sea herbs

## MAIN COURSES

Braised Jacob's ladder, smoked beef bonbon, served with Dauphinoise potatoes, Cavolo nero and caramelised shallot

British free range chicken breast, roasted garlic mash, artichoke puree and baby carrot

Confit duck leg, plum purée, duck fat potato fondant, carrot, fennel and Savoy cabbage

Pan seared stone bass with buttered kale, brown shrimp and potato chowder, and warm tartar sauce

Pan seared sea bream, spiced lentils and butterbeans with capers, celeriac purée and sea vegetables

Miso cauliflower steak served with broccoli purée, spiced lentils and coconut yogurt (PB)

Portobello mushroom and truffle Wellington with baby spinach, Jerusalem artichoke purée, baby carrot and kale (PB)

British venison Wellington, artichoke purée, cavolo nero, salsify, with red currant sauce

Surrey beef fillet, potato and pancetta terrine, braised beef stuffed shallot, BBQ leek purée and seasonal foraged mushrooms

Pan seared rolled cod with romanesco cauliflower, fennel and broad bean salad, and sea vegetables

Roasted salmon fillet and hand dived scallop with nori potato terrine, tenderstem broccoli and beurre blanc

## PRE DESSERT

£3.50 additional

Please choose one for your party

Sea buckthorn parfait

Lemon sorbet

Raspberry sorbet

Do you have a favourite? Create your own palate cleanser with our head pastry chef

## DESSERTS

### Dark Chocolate Mousse

Hazelnut ganache, pear compôte, and chocolate sablé served with praline ice cream

### Apple Crumble Tart

Caramelised apple compôte, almond frangipane and brown butter streusel

### Coffee and Cream

Mascarpone mousse, coffee-soaked sponge and chocolate crèmeux served with coffee ice cream

### Blackberry Cheesecake

Blackberry compôte and lemon sorbet

### Textures of Chocolate

Malted milk chocolate mousse, chocolate sablé, aerated dark chocolate and a white chocolate sorbet

## A SELECTION OF CHEESES

### Cheese plate

Selection of British and French artisan cheese, grapes, chutney and biscuits

£14 additional extra course

£140 sharing platter for 10 people

## TEA, COFFEE & PETITS FOURS

Included with dinner

## CHILDREN'S MENUS

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

£33 per child

### STARTERS

Melon fans with raspberry sauce  
Homemade tomato soup  
Vegetable crudities, grilled flat bread & hummus  
Cheesy garlic bread served with a small side salad

### MAINS

Free range chicken goujons and chunky chips  
Locally produced sausages and mashed potato  
Penne pasta with tomato sauce  
Breaded fish goujons and chunky chips  
All served with peas

### 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 £115 per person (recommended maximum numbers 30)

## Sample tasting menu

Artichoke velouté, wild mushroom and truffle ravioli

Smoked salmon, handpicked white crab meat, avocado, fennel and radish

Ham hock, poached chicken and spinach terrine, plum chutney, cress salad, sourdough crisp

Pan seared fillet of stone bass, seared scallop, grilled courgette, wilted chard, tomato beurre blanc

Venison, butternut purée, spinach, stem broccoli, grilled oyster mushroom, blackberry, red wine jus

Baked brie in filo, apricot chutney and celery  
or

Coconut panna cotta, roasted pineapple and passion fruit with tropical sorbet

Chocolate lemon delice, chocolate custard, lemon marmalade, praline dacquoise, lemon olive oil sorbet

Tea, Coffee and petit fours



## BBQ MENU

Get outside for dinner 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

### Barbecue

Barbecues include a dedicated Chef to man the grill

Choosing 3 items from the grill and two desserts £48.00 per person

Choosing 4 items from the grill and two desserts £60.00 per person

Choosing 5 items from the grill and two desserts £70.00 per person

From the grill – choose 3, 4 or 5:

Cajun marinated chicken thighs

British beef steak burgers

BBQ marinated pork belly

Pork and apple sausages

Minted lamb skewers

Black garlic sirloin skewers

Garlic marinated black headed prawns

Spiced monkfish skewers

Halloumi and vegetable skewers

*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 £14 per person

8oz rib-eye steak £29 per person

Whole Lobster £66 per lobster (serving 2 people)

From the buffet:

Selection of breads & rolls

Cheese and gherkins

Green salad

Heirloom tomato salad

Home-made coleslaw

Wood roast vegetables

Baked new potatoes with herb butter

Buttered corn on the cob

Selection of condiments and sauces

Dessert – choose two:

British berries Eton mess

Strawberry and vanilla choux bun

Trio chocolate tart

Cambridge burnt cream

## 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.

£55.00 per person

Selection of cured meats

Tomato and mozzarella salad with fresh basil, olive oil and balsamic

Butternut squash, spinach, cranberry, goats' cheese and walnut

Marinated king prawn, chilli and avocado salad, baby gem leaves, roasted red peppers, fresh dill

Grilled tuna niçoise

Soup of the day

Roast chicken, pancetta, mushroom and onions, tarragon jus

Steamed fillet of sea bass, grilled fennel, vine tomatoes, caper and herb dressing

Carrot and lentil 'Shepherd's pie' sweet potato topping

Creamed mashed potato

Honey roast roots

Glazed green vegetables

Cheeseboard

Selection of sweets and treats from our pastry kitchen

Tea, Coffee & Petits Fours

£5.50 per person