

### BABY SHOWERS

# at the kedleston

#### Celebrate Your Little One's Arrival in Style

Your baby shower deserves a setting as special as the occasion. Nestled in the Derbyshire countryside, The Kedleston Country House offers a stunning backdrop for gatherings of all sizes.

With charming English interiors and breathtaking views from our lightfilled Orangery, your celebration will be unforgettable. Both the Dining Room and the Orangery are available for your exclusive use, providing the perfect blank canvas to decorate and make truly your own.

To make your day even smoother, we offer ample on-site parking and direct disabled access to the Orangery.







## ROOM HIRE

#### Exclusive Room Hire

The Orangery

Maximum seated capacity - 80 50+ guests - free of charge Under 50 guests - £250

#### The Dining Room

Maximum seated capacity - 50 25+ guests - free of charge Under 25 guests - £150

#### **INCLUDES:**

- Unlimited Tea & coffee
- Access from 9am with guest arrival from 10am
- Stork cake stands & vintage china
- Cake stand & knife if required







### BRUNCH

Our champagne brunch includes a glass of fizz (or non-alcoholic alternative), your choice of two courses, unlimited tea and filter coffee, and a selection of mini pastries for £28 per person.

Served from 10am-2pm

#### Mains

#### Full English

Pork & sage sausage, streaky bacon, fried egg, mushroom, tomato, baked beans, black pudding, hash brown and toast

#### Veggie Full English (V) (Ve)

Plant-based sausage, avocado, grilled halloumi, mushroom, tomato, fried egg, baked beans, hash brown and toast

#### Steak & Eggs

Dry aged flat iron of beef, with fried eggs, jalapeño chimichurri, hash brown

#### Chicken & Waffles

Panko crumbed chicken breast, Belgian waffle, streaky bacon, maple syrup

#### Eggs Benedict

Poached egg over marmalade glazed ham hock, toasted English muffins and brown butter hollandaise

#### Eggs Royale

Poached eggs and smoked salmon on a toasted English muffin with brown butter hollandaise

#### Avocado & Eggs

Poached eggs and smashed avocado on toasted English muffins with jalapeño chimichuri

#### Bacon & eggs

Smoked streaky bacon and fried eggs on a toasted English muffins



#### To Finish

#### French toast

Brioche soaked in vanilla custard and fried in brown butter, finished with barrel aged maple syrup

#### Buttermilk pancakes

Served with blueberry compote and finished with barrel aged maple syrup (Smoked streaky bacon + £3)

#### Homemade granola (V)

Served with live cultured yoghurt and seasonal fruits

#### Cinnamon roll (V)

Freshly baked cinnamon roll from The loaf bakery in Crich

### BUFFET

Bronze • £16.50pp includes 5 choices

Silver • £21.50pp includes 7 choices Gold • £26.50pp includes 9 choices

Additional dishes available at £3 per person Served 11am-3pm

#### Buffet Options:

Selection of sandwiches (V/VE/GFO) Selection of salad (V/VE/GFO) Quiche (V/VE) Pork pie Sausage rolls Ham hock terrine Heritage tomato bruschetta (V/VE/GFO) Wild mushroom & ricotta arancini Ham hock terrine Pork chorizo glazed in honey Hot honey and chipotle chicken wings Triple cooked Patatas Bravas (V/VE) Fried chicken with mango habanero sauce Spring rolls (V/VE) Halloumi fries (V/GF) Mixed olives and rustic breads Selection of cold meats Choice of fries (plain, parmesan & rosemary truffle, aioli or herb)

#### Dessert Buffet Options:

Seasonal Cheesecake (V/VE/GFO)
Scones with clotted cream & jam
Victoria sponge cake
Triple chocolate brownie (VE/GFO)

### AFTERMON TEA

#### Available on Saturday's only

Our Afternoon Tea Buffet is served on a buffet table using cake stands and vintage China. It includes a selection of sandwiches, cakes and scones, with unlimited tea & coffee provided as a self-serve station.

£25pp £30pp - includes a glass of Prosecco or Nosecco Served from 11am-3pm

