



CELEBRATIONS

at the kedleston

Celebrate with your loved ones.

Our beautiful country house offers the perfect backdrop for gatherings of every size. With timeless English décor and sweeping views from the Orangery, it's a setting your guests are sure to love.

Step through the patio doors onto the terrace and gardens for a sun-soaked summer celebration, or enjoy the cosy charm of the fire in the Snug during the winter months.

For your convenience, we also provide ample on-site parking and direct disabled access to the Orangery.

Contact us: info@kedlestoncountryhouse.co.uk

Images thanks to Foyetography

EVENING CELEBRATION

Make your evening celebration one to remember at The Kedleston Country House. Whether it's a birthday, anniversary or a private dinner party, our elegant country house offers the perfect backdrop for every occasion.

With exceptional service, delicious seasonal menus, and a warm, welcoming atmosphere, The Kedleston Country House is the ideal place to celebrate life's special moments into the night.

Exclusive Room Hire

The Orangery

Maximum seated capacity - 80

Monday-Thursday: £250

Friday-Saturday: £500

The Dining Room

Maximum seated capacity - 50

Monday-Thursday: £200

Friday-Saturday: £300

Includes:

- Access from 5pm with guest arrival from 7pm
- Cake stand & knife if required
- Bedroom discount of 10% upon request

STREET FOOD

£12.75 per person

Please choose one choice for all.

Dietaries & allergy requirements will be catered for accordingly.

Dry aged Derbyshire beef sliders, smoked cheddar, lettuce, sea salt seasoned tomato, bone marrow mayonnaise, herbed fries

Fried chicken thigh sliders, slow roast garlic mayo, lettuce, herbed French fries

Lamb shoulder kofta, grilled flatbread brushed in garlic and herb butter, sumac pickled onions, minted yoghurt, jalapeño chimichurri, lettuce

Grilled halloumi, grilled flatbread brushed in garlic and herb butter, sumac pickled onions, minted yoghurt, jalapeño chimichurri, lettuce (V)

Panko crumbed goujons of loin of haddock, herbed French fries, tartare sauce, minted mushy peas, lemon wedge, salt and vinegar batter scraps

Wild boar hot dog, caramelised onion compote, mustard and ketchup, crispy onions and fresh chives, herbed French fries

A selection of pizzas with various toppings (V) (Veo) (GFO)

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

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)

FLOATING TAPAS

SAMPLE SPRING / SUMMER MENU

Autumn / winter available on request

5 Dishes - £35.00 // 6 Dishes - £42.00

Pork chorizo glazed in honey and seasoned with smoked sea salt (GF)

Triple cooked Patatas Bravas topped with tomato sauce, roast garlic aioli, crispy onions and chives (V) (Ve) (GFO)

Hot whole chicken wings glazed in hot honey and chipotle buffalo sauce (GF)

Padron peppers seasoned with smoked paprika, flaky sea salt and lemon (V) (Ve) (GF)

Pork Albondigas gently spiced and sage meatballs served in a merlot tomato sauce
Spiced shoulder of lamb skewers, minted yoghurt

Heritage tomato bruschetta with freshly baked sea salt and rosemary focaccia
topped with heritage tomatoes dressed in cold pressed rapeseed oil, fresh basil
and barrel aged balsamic vinegar

Wild mushroom and ricotta arancini seasoned with garlic sea salt and fresh herbs

Calamari and slow roast garlic aioli and lemon

Cod goujons served with tartare sauce

Dry aged Derbyshire beef sliders, smoked cheddar, butter lettuce, sea salt
seasoned tomato, bone marrow mayonnaise and herbed fries

~ SOMETHING SWEET ~

Lemon tart with vanilla Chantilly

Triple chocolate and smoked sea salt brownie (GFO)

Carrot and golden raisin cake with mascarpone
frosting (GFO)

Baked white chocolate and raspberry cheesecake (V) (Ve) (GFO)

SERVED MEAL

SAMPLE SPRING / SUMMER MENU

Autumn / winter available on request

2 Courses - £35.00 // 3 Courses - £40.00

STARTERS

Smoked tomato and crab bisque, brown butter glazed crab roll (GFO)

Chicken liver parfait, peach compote, brioche crisps (GFO)

Heritage tomato tart dressed in sea salt and smoked rapeseed oil, fresh garden herbs and stracciatella (V)(VEO)

MAIN

Pan roast chicken supreme, charred baby gem with Caesar dressing and pancetta crumble, roast shallot, smoked sea salt baked potato mash, chicken and Madeira jus (GFO)

Summer herb risotto, IPA battered courgette flower stuffed with whipped feta and lemon, smoked extra virgin olive oil (V) (VEO) (GFO)

Baked cod, smoked baby potatoes, sauce bouillabaise, baby fennel, green olive tapenade, fresh parsley, roast heritage tomatoes (GF)

Slow braised short rib of Derbyshire beef, honey and marmalade glazed carrot, creamed potato spiked with Tahitian vanilla, caramelised onion jam, sauce bordelaise (GF) (+£5.00 supplement)

DESSERT

Sticky toffee pudding, toasted vanilla ice cream, smoked sea salt (GFO)

Chocolate and cherry tart of buttered chocolate ganache, sea salted chocolate mousse, cherry and amaretto Chantilly cream (V)

Apricot cheesecake, lemon thyme sable biscuit base, apricot sorbet (V) (GFO)