



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 light-filled 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:

- 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)

AFTERNOON 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



Contact us: events@kedlestoncountryhouse.co.uk

Images thanks to Foyetography, with styling by Roome Hanson Styling