



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 • £17.50pp
includes:
4 cold + 1 dessert choice

Silver • £22.50pp
includes:
4 cold + 2 hot + 1 dessert choice

Gold • £26.50pp
includes:
4 cold + 3 hot + 2 dessert choices

Additional dishes available at £3 per person

Served 11am-3pm

NOTE: Gluten Free and Vegan alternatives are available for every dish.

Cold Options:

Selection of sandwiches: *ham, egg mayonnaise, cheese & pickle, tuna mayonnaise*

Selection of Salad: *House Salad (mixed leaves, tomato & cucumber) + Rocket & Parmesan + Coleslaw*

Mixed Olives & Breads

Sausage Roll

Quiche: *Lorraine + Mediterranean*

Pork Pie

Chefs Pâté and Crostini

Heritage Tomato Bruschetta

Hot Options:

Mini Sausages in Maple Syrup

Chicken Tikka Skewers

Spring Rolls

Halloumi Fries

Sea Salt Baked Potatoes

Choice of Fries: *plain, parmesan, Italian seasoning or herb*

Dessert Options:

Seasonal Cheesecake

Scones with Clotted Cream & Jam

Victoria Sponge

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)