

THE GROVE 



*Jemima's
Kitchen Garden*



Plot-to-plate at Jemima's Kitchen Garden

Step into Jemima's Kitchen Garden for an exclusive plot-to-plate experience, where seasonal dining, private gatherings and hands-on masterclasses are shaped by what is growing, thriving and ready to harvest.





Plot-to-Plate dining

**From £115 per person, including
arrival drinks and canapés**

The plot-to-plate menu is guided by Jemima's Kitchen Garden's daily harvest, celebrating seasonal vegetables, herbs and freshly picked ingredients in every dish.

Designed for intimate outdoor dining, the experience centres on lighter, plant-led dishes, with thoughtfully chosen meat and fish options to complement the menu.

Dining capacity: 25 - 38 guests

Canapé and drinks: 40 - 70 guests



Plot-to-Plate menu

On arrival

A seasonal garden-inspired cocktail
Gildas with chilli, anchovy and green olive
Walled Garden tomato gazpacho
Broad bean and lovage tartlet, balsamic pearls

At the table

Charcoal-roasted aubergine purée
Trio of hummus
Garden crudité (seasonal vegetables from the garden)
Jemima's garden salad
Whipped goat's curd, chives, quince jelly
English cucumber, black pepper, Croxton sour cream
Globe artichokes, french vinaigrette
Heirloom tomato salad, red onion and basil
Wood-fired flatbreads and sourdough, Grove smoked butter

Choose two dishes from each of the following sections:

Plant-based dishes

Grilled green asparagus, soft herb vinaigrette
Charred hispi cabbage, smoked chilli oil, pickled shallots
Roasted heritage beetroot, whipped cashew yogurt, dill
Coal-roasted baby carrots, honey, lemon & thyme
Fire-roasted cauliflower, almond & parsley, fresh lemon
Blistered padrón peppers, garlic-infused olive oil, Maldon sea salt

Plant-led Fish dishes

Grilled bronze fennel, confit of sea trout, blood orange hollandaise
Charred leeks, Cornish mackerel, horseradish
Roasted romanesco, anchovy crumb, lemon & parsley
Garden peas & broad beans, house smoked salmon, herb butter
Ember baked violet potatoes, octopus, pimenton, extra virgin olive oil

Plant-led Meat dishes

Blistered cherry tomatoes, slow-roasted lamb shoulder, tomato vine emulsion
BBQ sweet potatoes, pulled beef brisket, spring onions
Wood-fired courgettes, local pancetta, smoked peppers
Whole roasted summer squash, wild boar sausage, English mustard glaze
Charred purple sprouting broccoli, grilled free-range chicken thighs, Walled Garden peri peri sauce

Sweets

Seasonal berry pavlova, rosehip coulis, lemon thyme cream
Grilled peach, lavender syrup, almond crumb
English strawberry & elderflower trifle
Lemon verbena posset, shortbread
Chocolate ganache tart, fresh raspberries
Local British cheese board, traditional garnish

Plot-to-Glass menu

From the vines

Wines

Bacchus, Chapel Down (Kent) – Dry, aromatic white
English Rosé, Chapel Down (Kent) – Soft summer fruit

From the hills

Sparkling

Nyetimber Classic Cuvée – Creamy, English bubbles
Nyetimber Rosé – Elegant, red berry, English sparkling

Wild garden cocktails

Lemon Verbena Spritz – Grove Gin, verbena, tonic, citrus cloud
Basil Gimlet – Grove Gin, lime, fresh basil cordial

Foraged and pressed (alcohol-free)

Thyme & apple orchard presse
Mint & lemon verbena cooler

Beers & cider

Grove Pale Ale
3 Brewers Golden Ale
Alchemist Lager (Tring)
Aspalls Suffolk Cider

From the still

Grove Gin
Ketel One
Don Julio Blanco
Flor de Caña 4yr
Glenfiddich 12yr

From the kitchen garden

Garden lemonade
Elderflower presse
Garden mint soda
Still / sparkling water
Glenfiddich 12yr







Plot-to-Plate masterclasses

8 - 12 guests | From £90 per person

Guided by our chefs, gardeners and mixologists, each masterclass celebrates seasonal produce and the journey from plot-to-plate.

Our masterclasses are an intimate, hands-on experiences for both guests and corporate groups, set within our private garden.

Masterclasses include:

- **Garden forage and fire-baked flatbread workshop**
Foraging and live-fire flatbread making with mystery ingredients.
- **Fermentation, preserves and pantry craft**
Create chutneys, ferments or quick pickles.
- **Garden-to-glass cocktail masterclass**
Herb foraging followed by a personalised cocktail masterclass.
- **Seasonal pasta masterclass**
A fresh pasta workshop making ravioli and tortellini.
- **Live-fire Robata experience**
Explore charcoal, fire control and Robata grilling.

Masterclasses are limited to 12 guests, with larger private bookings available on request.

Experiences are for guests aged 18 and over.







Get in touch

To discover more or arrange a private viewing, simply contact us by email or phone. Our dedicated team will be delighted to assist and schedule a time at your convenience.

Reservations

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Email our meeting and events team

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THE GROVE 

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