

WEDDING BREAKFAST MENUS

These dishes are included in your Package price. Please select one starter, one main course and one dessert for your party.

MENU ENHANCEMENTS

You may wish to choose one of these dishes to enhance your event. These are charged per person at the supplement shown.

Please contact our Event Co-ordinators on +44 (0)1342 824988 for further details and prices.



Ashdown Park

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STARTERS

- Roast Plum Tomato Tart with Pesto Dressing and Herb Salad (v)
- Smoked Haddock and Champ Terrine with Lemon Wrap
- Cream of Mushroom Soup with Croûtons (v)
- Parfait of Chicken Livers with Toasted Brioche and Chutney
- Home Marinated Salmon with Parmesan Shavings and Red Onion Marmalade
- Layers of Mediterranean Vegetables with Olive Tapenade (v)

MAIN COURSES

- Roast Canon of Lamb with Apricot Chutney, Dauphinoise Potatoes and a Pressing of Vegetables
- Suprême of Chicken topped with Mediterranean Vegetables, Cabbage and Smoked Bacon Gâteau, Rosti Potato
- Braised Duck Leg with Stir Fried Vegetables and Chilli Mash
- Fillet of Salmon with a Herb Soufflé and Puff Pastry, Pan-fried Spinach Leaves, Mustard Scented Creamed Potatoes
- Suprême of Guinea Fowl with Spinach Fritter and Herb Potato Roesti
- Roast Loin of Pork with Apple Scented Roesti, Braised Bacon and Greens Tian
- Twice Baked Soufflé of Goat's Cheese, Young Leaves with Chive Butter Sauce, Truffle Dressing and Tempura Peppers (v)
- Tartlet of Mediterranean Vegetables with Red Pepper Coulis (v)
- Open Lasagne of Wild Mushrooms and Asparagus with Glazed Mascarpone Cheese (v)

DESSERTS

- Chocolate Delice laced with Rum
- Plum and Almond Tart with Elderflower Sorbet
- Bread and Butter Pudding with Marmalade Ice Cream
- Classic Vanilla Crème Brûlée with Shortbread Biscuit
- Sharp Lemon Tart with Raspberry Sorbet and Coulis
- Pavlova with Fruits and Vanilla Ice Cream
- Cornish Yarg, Brie, Stilton and Cheddar with Quince Jelly, Celery and Grapes.
- Walnut Bread and Crackers
- *
- Coffee or Tea with Treats

STARTERS

- Foie Gras and Confit Duck Terrine with Foie Gras Ice Cream
£10.00
- Ravioli of Lobster with Leeks and Pan-Fried Prawns
£8.00
- Mascarpone and Mushroom Terrine wrapped in Aubergine
£4.00
- Salad of Citrus Fruits with Smoked and Marinated Salmon
£5.00
- Salad of Mediterranean Vegetables with Olive Tapenade Crouton
£3.00
- Pasta Parcel of Herb Purée with Poached Egg and Black Truffle Sauce
£5.00
- Smoked Haddock Soup with Oyster and Lemon Sabayon
£3.50

INTERMEDIATES

- Goats Cheese Soufflé with Red Pepper Dressing
£8.50
- Fillet of Lemon Sole with Hollandaise Sauce
£9.50
- Dartois of Salmon and Turbot
£11.25
- Double Consommé of Mushrooms with Pastry Lid
£8.50
- Baked Courgette with Rocket Leaves
£6.00
- Tomato and Mozzarella Galette
£7.50

SORBETS

- Sharp Lemon Sorbet
- Grand Marnier and Orange Sorbet
- Champagne Sorbet
£4.50

MAIN COURSES

- Saddle of Lamb with Apricot Chutney, Garlic and Grain Mustard Potatoes, Mediterranean Vegetables
£7.00
- Fillet of Scotch Beef with Wild Mushrooms Puff Pastry, Steamed Baby Green Vegetables, Garlic and Herb Cream Baked Potatoes
£10.50
- Loin and Cutlet of Lamb with Madeira Sauce, Fondant Potato and Ratatouille Pressing and Sweetbread Beignet
£8.00
- Roast Fillet of Sea Bass with a Spring Onion Potato Cake and Green Vegetables
£5.00
- Lemon Gras marinated Duck Breast and Leg with Roast Root Vegetables
£5.00

DESSERTS

- Banana Caramel Tart with Coconut Ice Cream and Chocolate Sauce
£3.25
- Ashdown Collection including:- Chocolate Mousse, Lemon Tart, Warm Apple Sponge and Raspberry Sorbet
£8.00
- Apricot Mousse with Basil Ice Cream
£3.00
- White Chocolate and Pistachio Mousse
£3.00
- Grand Marnier Parfait
£3.00
- AS AN EXTRA COURSE**
- Platter of Cheese, to include 4 different Cheeses, Fruits and Biscuits (Per Table of 10)
£80.00
- Chocolates with your Coffee
£3.00

EVENING CELEBRATIONS

PREFERRED ACCOMMODATION RATES

For family or friends wishing to stay overnight, we can offer preferential accommodation rates.



Ashdown Park

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ASHDOWN PARK HOTEL
AND COUNTRY CLUB

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EVENING RECEPTION MENUS

A Minimum of 85% of guests must be catered for

OPTION ONE

Display of Home Baked Ham and Beef with Chutneys
Basket of Freshly Baked Breads
Selection of Freshly Baked Quiches
Poached Scottish Salmon with Dill Sauce
*
Pasta, Fresh Tuna and Fine Bean Salad
Marinated Vegetables with Semi Dried Tomatoes
Finest Leaves Dressed with Grain Mustard and Honey
Roast Tomato and Thyme
*
Selection of the Finest British Cheeses with Breads and Biscuits
Traditional Bakewell Tart with Vanilla Sauce
£18 per person

OPTION TWO

Please choose three of the Hot Dishes which will be passed among your guests in the evening.
Chicken, Leek and Stilton Pie
Baked Salmon with a Parsley Crust
Braised Beef with Fondant Potatoes
Wild Mushroom Ravioli with Crème Fraîche Dressing
Salmon with Black Bean, Peanut and Ginger Crust
Creamy Thai Chicken with Cashew Nuts
Sweet and Sour Pork with Caramelised Pineapple
Chinese Vegetable Stir Fry
*
Section of Pastries from our Patisserie
£18 per person

OPTION THREE

Croque Monsieur
Vegetable Spring Rolls with a Plum Sauce
Cocktail Sweet Pastries
Goujons of Salmon with a Tartare Sauce
Deep-Fried Brie with a Cranberry Dip
Platter of Triple-Decker Sandwiches
Egg and Tuna Deli Wrapper
£18 per person

OPTION FOUR

Cheese Platter with Chutney, Fruit, Biscuits and Breads
£10.00 per person

WHY NOT ENHANCE YOUR BUFFET WITH SOME OF THE FOLLOWING:-

Mini Ham and Cheese Croissants
£1.50
Banana Fritter and Maple Syrup
£2.75
Selection of Savoy Tarts
£2.00
French Fries
£2.00
Chicken Sate with Peanut Sauce
£3.50
Fruit Display
£3.00
Selection of Open Sandwiches
£3.00

All prices are per person

CANAPES

MENU 2

Hazelnut and Berry Croustades with Mint Yoghurt (c)
Timbale of Salmon Tartare with Crème Fraîche (c)
Cornish Crab and Iceberg Rolls (c)
Truffled Lamb Tartare with Trumpet Mushrooms (c)
Peppered Tuna with Spicy Leeks (h)
Oriental Dim Sum (h)
Anchovy and Cornmeal Pizzas (h)
Brie and Sesame Fritters (h)
£12.00

MENU 3

Smoked Salmon Cheesecakes (c)
Steak Tartare (c)
Lobster Medallion and Mango (c)
Carpaccio of Scallops with Ginger (c)
Foie Gras and Fig Chutney (c)
Cornish Crab and Iceberg Rolls (c)
Tournedos of Beef Rossini (h)
Crab Fritters with Chilli Dip (h)
Beef and Wild Mushroom en Croûte (h)
Prosciutto Croissants (h)
Roquefort Cheese Tarts (h)
Oriental Dim Sum with Sweet and Sour Dip (h)
Champagne Sorbet in Dark Chocolate (s)
Fresh Fruit Mini Tarts with Vanilla Custard (s)
£25.00

(c) Cold Canapés; (h) Hot Canapés; (s) Sweet Canapés

MENU 1

Goat's Cheese and Red Onion Tartlets (c)
Melon and Berry Mini Skewers with Maple Dip (c)
Dill Flavoured Scones with Cream Cheese and Chorizo Sausages (c)
Smoked Haddock Risotto Cakes (h)
Turkey Sate with Cranberry Dip (h)