



Ashdown Park

HOTEL AND COUNTRY CLUB



## WEDDING BREAKFAST MENUS

Nothing is too much trouble, great food, exclusive catering, complimentary menu tastings for all bride & grooms, local ingredients and special dietary requirements catered for. These dishes are included in your package price. Please select one starter, one main course and one dessert for your party.



Please contact our Wedding Co-ordinators on 01342 824988 for further details and prices.



### STARTERS

Roast Vegetable and Goat's Cheese Tart with Red Pesto Dressing

Roast Tomato Soup with Basil

Chicken, Roast Red Pepper and Asparagus Terrine with Toasted Brioche and Estate Chutney

Cured Scottish Salmon with Avocado, Lemon Oil and Horseradish

Thinly Sliced Parma Ham with Artichoke Hearts and Roquette Leaves, Olive Puree and Balsamic Dressing

### VEGETARIAN STARTERS

Leek and Sun-Blushed Tomato Terrine with Red Pepper Dressing

Pesto Marinated Vegetable, Roquette Salad and Toasted Pine Nuts

### MAIN COURSES

Confit Shoulder of South Down Lamb, Dauphinoise Potatoes and Roast Root Vegetables

Supreme of Chicken with Mediterranean Vegetables, Cocotte Potatoes and Chantenay Carrot

Ballotine of Duck, Apricot and Smoked Bacon Farce, Pickled Red Cabbage and Lentil Jus

Fillet of Salmon Coulibiac with Mange Tout, Roasted Fennel and Dill Cream Sauce

Supreme of Guinea Fowl stuffed with Sweetcorn and Leek Mousseline, Sweet Potato Fondant and Madeira Cream Sauce

Pancetta wrapped Fillet of Pork with Parsley Mashed Potato, Savoy Cabbage and Caramelised Parsnip

### VEGETARIAN MAIN COURSES

Stuffed Aubergine with Mediterranean Vegetable Farce Pomme Fondant and Cherry Tomato

Roast Pumpkin and Goat's Cheese Crêpe glazed with Parmesan Cream Sauce

Open Lasagne of Wild Mushroom and Asparagus with Glazed Mascarpone Cheese

### DESSERTS

Pear, Cinnamon and Chocolate Tart with Apricot Sauce and Chantilly Cream

Vanilla Crème Brulee, Strawberry Compote and Ginger Shortbread

Chocolate and Pecan Tart with Orange Chantilly

Sharp Lemon Tart with Raspberry Sorbet and Coulis

Caramelised Banana Bavarois with Chocolate Ice Cream

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Coffee and Petit Fours

Prices are correct at the time of going to print, but the hotel reserves the right to change the menu and prices at any time  
Price includes VAT at 20%



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## MENU ENHANCEMENTS

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



Ashdown Park Hotel & Country Club  
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### STARTERS

Marinated Lobster Salad and Smoked Salmon Mousse and Pickled Lemon  
£7.50

Mascarpone and Mushroom Terrine wrapped in Aubergine  
£4.00

Asian Cured Salmon with Yoghurt, Mint and Cucumber  
£7.50

Asparagus and Quail Egg Mizuna Salad with Parmesan Crisp  
£7.50

Tomato Consommé with Basil Ravioli  
£5.00

### INTERMEDIATES

St Agur Soufflé with Grape and Caraway Seed Chutney  
£9.00

Fillet of Lemon Sole with Hollandaise Sauce  
£9.00

Classic Lobster Thermidor  
£8.50

Pumpkin and Wild Mushroom Tart, Parmesan Crumble and Baby Spinach  
£6.50

Tomato and Mozzarella Galette  
£7.50

### MAIN COURSES

Loin of Venison with Grain Mustard Creamed Potatoes, Savoy Cabbage and Baby Carrots  
£9.00

Traditional Beef Wellington with Gratin Dauphinoise, French Bean, and Chantenay Carrot with Wild Mushroom and Madeira Jus  
£10.00

Loin and Cutlet of Lamb with Shallot Jus, Fondant Potato, Ratatouille and Sweetbread Beignet  
£8.50

Roast Fillet of Wild Sea Bass with Tomato Risotto Cake, Aioli and Pesto  
£7.50

Marinated Duck Breast and Leg with Fig Tart and Artichoke Puree  
£8.50

### EVENING RECEPTION

Cheddar and Shallot Rarebit  
£1.75

Butternut Squash and Feta Cheese En-Croute  
£2.00

Mini Gratin Potato with Black Truffle  
£2.75

Ham Hock Beignets, Tarragon and Dijon Mustard  
£1.85

Selection of Crustini with Smoked Salmon and Butterbean Hummus  
£2.50

Jam Doughnuts (2 per person)  
£1.25

Fruit Display  
£3.00

Prices per person

### DESSERTS

Banana Tart Tatin with Caramel Ice Cream  
£6.00

Ashdown Collection including: Chocolate Mousse, Lemon Tart, Warm Apple Sponge and Raspberry Sorbet  
£6.50

Fruit Rum Baba with Crème Chantilly and Rum Anglaise  
£6.50

White Chocolate and Pistachio Mousse wrapped in Dark Chocolate  
£6.50

Grand Marnier Parfait with a Compote of Oranges and Tuille  
£6.50

### SORBETS

Sharp Lemon Sorbet  
£4.25

Grand Marnier and Orange Sorbet  
£4.25

Champagne Sorbet  
£5.25

### CHEESE

Platter of Cheese to include Four different Cheeses, Fruits and Biscuits (per table of 10)  
As extra course £90.00



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## EVENING RECEPTION OPTIONS

A minimum of 80% of guests must be catered for

## CANAPÉS



Please contact our Wedding Co-ordinators on  
01342 824988 for further details and prices.



### SELECT 8 FROM BELOW FOR £19.00 PER PERSON

- Selection of Sandwiches
- Chicken Caesar Wraps
- Rare Roast Beef, Roquette and Horseradish Wraps
- Mexican Vegetable Wraps
- Hummous, Roast Vegetable and Roquette Wrap
- Tandoori Chicken Drumstick, Red Onion and Cucumber Salad
- Deep Fried Camembert with a Cranberry Dip
- Mini Hot Dogs with Caramelised Onions
- Duck Spring Rolls
- Vegetable Samosa
- Oriental Seafood Dim Sum Selection
- Calamari Rings with Lemon and Tartare Dip
- Spicy Potato Wedges
- Selection of mini Cakes and Tartlets

### ENHANCE YOUR RECEPTION FROM THE ADDITIONAL ITEMS BELOW AT £4.50 PER PERSON

- Mini Traditional Prawn Cocktail
- Mini Chicken Korma and Rice
- Mini Lamb Rojan Josh with Pilaf Rice
- Mini Shepherd's Pie and Cheesy Mash
- Mini Fish and Chips with Tartare Sauce
- Selection of Cured Italian Hams and Spanish Salami
- Marinated Artichokes, Tomato and Olives, Mini Mozzarella Balls with Pesto

### 5 CANAPÉS FROM THE FOLLOWING LIST ARE INCLUDED IN YOUR WEDDING PACKAGE

- Smoked Salmon and Crème Fraîche Roulade
- Warm Goat's Cheese and Onion Tartlets
- Parma Ham and Parmesan Puff Rolls
- Oriental Dim Sum Selection
- Brie and Black Sesame Seed Fritters
- Roast Mediterranean Vegetable Tart
- Tempura of Sweet Peppers
- Taramasalata with Pickled Cucumber
- Mini Anchovy and Olive Pizzas

### ENHANCE YOUR EVENT WITH ANY OF THE FOLLOWING CANAPÉS FOR AN ADDITIONAL £2.00 PER PERSON PER CANAPÉ

- Stilton and Walnut Mousse
- Prawns in Spiced Cocktail Sauce
- Salmon Gravavlax Tartar
- Hummous with Sun-blushed Tomatoes and Olives
- Cornish Crab and Ice Berg Roll
- Lobster Medulum with Lemon Mayonnaise
- Ceviche of Scallops
- Classic Steak Tartar
- Chorizo Croustades
- Mini Cornets Filled with Goat's Cheese and Red Onion Marmalade
- Mini Burger with Brioche Sesame Bun
- Tiger Prawns with Ginger and Spring Onion