

MEETINGS, INCENTIVES, CONFERENCES & EVENTS MENUS



Ashdown Park

HOTEL & COUNTRY CLUB



DAILY BUFFET LUNCH MENUS

2 Course £20.00, 3 Course £24.50

MONDAY

SALADS

Fruity Moroccan
Couscous Salad
Greek Salad
Tomato, Red Onion
Marinated Olive
Mixed Green Salad

HOT FOOD

Chicken, Leek
and Mushroom Pie
Thai Green Vegetable
Curry and Rice
Spiced Salmon
Brochettes with
Yoghurt and Dill Dip

DESSERT

Double Chocolate
Cheese Cake
Fresh Fruit Salad with
Passion Fruit Syrup

TUESDAY

SALADS

Three Bean Salad with
Roasted Vegetables
Caesar Salad
Coleslaw
Potato, Bacon and
Cheese Salad

HOT FOOD

Lasagne al Forno
Lemon and Black Pepper
Marinated Tuna
Tuna Niçoise Salad
Vegetarian Chilli
and Jacket Potato

DESSERT

Apple and Blackberry
Crumble
Fresh Fruit Salad with
Passion Fruit Syrup

WEDNESDAY

SALADS

Chicken Biryani Rice Salad
Roquette Leaves
with Pesto, Parmesan
Shavings
Cucumber Mint
and Yoghurt

HOT FOOD

Steak and
Mushroom Pie
Salmon and
Leek en Croute
Ricotta and Spinach
Cannelloni

DESSERT

White Chocolate
and Lime Delice
Fresh Fruit Salad with
Passion Fruit Syrup

THURSDAY

SALADS

Seafood Rice Salad
French Vinaigrette
Mixed Green Salad
Coleslaw
Thai Noodle Salad

HOT FOOD

Pork Stroganoff
and Pilaf Rice
Roast Vegetable
and Goats Cheese Tart
Smoked Haddock
Fish Cakes

DESSERT

Chocolate and Banana
Brownie with Ice Cream
Fresh Fruit Salad with
Passion Fruit Syrup

FRIDAY

SALADS

Greek Salad
Three Bean Salad with
Roasted Mediterranean
Vegetables
Potato, Bacon
and Cheese Salad

HOT FOOD

Beer Battered Cod Fillet
with Chips and Mushy Peas
Wok Fried Tofu
with Coriander and
Egg Noodles
Pork and Leek Sausage
Mash

DESSERT

Strawberry Cheese Cake
Fresh Fruit Salad with
Passion Fruit Syrup

SATURDAY

SALADS

Fruity Moroccan
Couscous Salad
Caesar Salad
Potato Spring
Onion Salad
Apple Coleslaw

HOT FOOD

Chicken Supreme
Roast Mediterranean
Vegetables with
Napoli Sauce
Gnocchi With Spinach
and Blue Cheese
Seafood Pasta Graffure

DESSERT

Classic Crème Brûlée
Fresh Fruit Salad with
Passion Fruit Syrup

SUNDAY

SALADS

Potato Salad with Peas
and Gherkins, Roquette
Leaves and Pesto
Thai Noodle Salad
Cucumber with
Mint Yoghurt

HOT FOOD

Navarin of Lamb
Salmon Coulibiac
Roast Vegetable
Goats Cheese
Crumble

DESSERT

Glazed Lemon Tart
Fresh Fruit Salad with
Passion Fruit Syrup

Wych Cross, Nr Forest Row, East Sussex RH18 5JR

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LUNCH MENU SELECTOR

2 Course £17.50, 3 Course £24.50

Available to delegates on inclusive rates

STARTERS

Salmon Gravavlax with Red Onion Marmalade
and Parmesan Shavings

Roast Tomato and Thyme Soup

Ashdown Classic Seafood Chowder

Ballotine of Confit Duck with Fig and
Apricot Chutney and Melba Toast

Ashdown Terrine of Ham Hock
with Fine Leaves and Pickled Vegetables

Vegetarian Alternatives

Pesto and Marinated Mediterranean Vegetables
with Roquette and Toasted Pine Nuts

Bread Crumbed Goats Cheese,
Spiced Pear and Onion Chutney

MAIN COURSES

Confit Shoulder of South Down Lamb
with Scented Creamed Potatoes, Roast Root
Vegetables and French Beans

Supreme of Chicken Fillet with a Cheese Mousse,
Red Pepper Sauce and Aubergine
and Potato Gateau

Pink Duck Breast with Mushroom and Pulse Bean
Cassoulet and Braised Pak Choi

Parma Ham wrapped Fillet of Cod with Cured Crushed
New Marinated Potato, Mange-Tout and Confit Tomato

Pork Cutlet with Creamed Potato,
Savoy Cabbage and Caramelised Apple

Supreme of Guinea Fowl with Fondant Potatoes,
French Beans and Mustard Cream Sauce

Vegetarian Alternatives

Roast Pumpkin and Goats Cheese Crêpe,
Glazed with Parmesan Cream Sauce

Mediterranean Vegetable Risotto
with Parmesan Wafers and Tempura of Roquette

DESSERTS

Nougat Parfait with Mango Salsa
and Almond Tuille

Lime Pannacotta with Lime Compote
and Orange Tuille

Nutmeg Custard Tart with Mint Cream
and Strawberry Sauce

Baked Vanilla Cheese Cake with
a Fresh Berry Compote

Plum and Apple Crumble with Clotted Cream

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WORKING LUNCHES

£19.50 per person

Available to delegates on inclusive rates for a minimum of 10 people

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Your choice of Soup and Freshly Baked Bread	Your choice of Soup and Freshly Baked Bread	Your choice of Soup and Freshly Baked Bread	Your choice of Soup and Freshly Baked Bread	Your choice of Soup and Freshly Baked Bread	Your choice of Soup and Freshly Baked Bread	Your choice of Soup and Freshly Baked Bread
Chicken Salsa Wrap	Smoked Haddock Pastry Tarts	Greek Salad	Sirloin Flat Bread with Onion Chutney and Roquette	Fish and Chips in a Cone with Lemon	Chilli con Carne filled Potato with Guacamole and Soured Cream	Lime and Coriander Monk Fish and Salmon Skewers
Broccoli and Stilton Quiche	Caesar Salad	Cheese, Tomato and Olive Tart	Mixed Seafood Dim Sums	Goats Cheese and Sun – blushed Tomato lattice	Duck Spring Rolls	Vegetable Samosa
Selection of Sandwiches	Selection of Sandwiches	Selection of Sandwiches	Selection of Sandwiches	Selection of Sandwiches	Selection of Sandwiches	Selection of Sandwiches
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	DESSERT
Crème Brûlée	Classic Eton Mess	Rhubarb and Apple Crumble with Custard	Glazed Lemon Tart	Light Chocolate Mousse with Armagnac	Warm Chocolate Brownie with Vanilla Ice Cream	Classic Gooseberry Fool
Freshly Cut Fruit Platters	Freshly Cut Fruit Platters	Freshly Cut Fruit Platters	Freshly Cut Fruit Platters	Freshly Cut Fruit Platters	Freshly Cut Fruit Platters	Freshly Cut Fruit Platters

Chef's Selection of Soups

Cream of Tomato with Basil Dumplings
 Classic Minestrone Soup
 Cream of Mushroom Soup
 Cream of Leek and Potato Soup

Cream of Celeriac and Porcini Mushroom
 Pea and Ham Velouté
 Seafood Chowder

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BANQUETING MENUS

3 Course £38.50, 4 Course £43.00

Available to delegates on inclusive rates

STARTERS

Roast Vegetables and Goats 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 Parmesan

Thinly Sliced Parma Ham
with Artichoke Hearts and Roquette Leaves

Vegetarian Alternatives

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 Carrots

Pink Duck Breast with Mushroom and Pulse Bean Cassoulet
and Braised Pack Choi

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

Supreme of Guinea Fowl Stuffed with Sweet Corn and Leek
Mousseline, Sweet Potato Fondant and Madeira Cream Sauce

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

Vegetarian Alternatives

Stuffed Aubergine with Mediterranean Vegetables,
Farce Pomme Fondant and Cherry Tomato

Roast Pumpkin and Goats 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

Selection of Poached Fruit: Plum, Pear,
Apple with White Wine Sabayon
and Raspberry Sorbet

Chilled Rhubarb Soup with Apricot Sorbet,
Crisp Amaretto Crunch and Fresh Mint

Sharp Lemon Tart with
Raspberry Sorbet and Coulis

Caramelised Banana Bavaois
with Chocolate Ice Cream

*

Coffee and Petits Fours

Serving canapés with aperitifs prior to dinner, or the addition of further courses such as soup, sorbet, fish or cheese, can turn an excellent meal into a very special occasion. Please see 'Finishing Touches' for options. Vegetarian alternatives are also included.

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FINISHING TOUCHES

You may wish to choose one of the following dishes to enhance your event. These are charged at a supplement as individually shown.

STARTERS

- Foie Gras and Duck Confit with Salsify
Caramelized Baby Onion Terrine
£7.50
- Lobster Crab Brûlée and Smoked Salmon
with Star Anis Dressing
£7.50
- Mascarpone and Mushroom Terrine
wrapped in Aubergine
£4.00
- Asian Cured Marinated Salmon
with Yoghurt, Mint and Cucumber
£7.50
- Asparagus, Quail Egg Mazuna 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
- Trio of Crêpes filled with:
Creamed Asparagus
Roast Pumpkin and Spinach
Wild Mushroom glazed with
Parmesan Cheese Sauce
£6.50
- Tomato and Mozzarella Galette
£7.50

SORBETS

- Sharp Lemon Sorbet
£4.25
- Grand Marnier
and Orange Sorbet
£4.25
- Champagne Sorbet
£5.25

MAIN COURSES

- Loin of Venison with Garlic Grain
Mustard Creamed Potatoes, Savoy Cabbage
and Baby Carrots
£9.00
- Traditional Beef Wellington
with Pomme Cocotte, French Bean
and Chantenay Carrot with Madeira Jus
£10.00
- Loin and Cutlet of Lamb with Madeira Jus,
Fondant Potato, Ratatouille and
Sweetbread Beignet
£8.50
- Roast Fillet of Wild Sea Bass
with Tomato Ragoût, Carrot and
Panache of Green Vegetables
£7.50
- Lemon Grass marinated Duck Breast
and Leg with Roast Root Vegetables
£8.50

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 Crème Chantilly
with 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

CHEESE

- Cornish Yarg, Brie, Stilton and Cheddar
with Quince Jelly, Celery and Grapes.
Walnut Bread and Crackers
£8.00
- Platter of Cheese to include
Four different Cheeses, Fruits and Biscuits
(Per table of 10)
As extra course £90.00

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SUMMER BARBECUE MENUS

BBQ Lunch £24.50 per person: BBQ Dinner £38.50 per person

BBQ LUNCH

Tuna and Courgette Kebab Marinated in Olive Oil, Chilli and Herbs

Thai Spiced Marlin Fillet

Ashdown Park's Beef Burger

Bourbon & Maple Syrup Pork and Pepper Brochette

Halloumi and Mediterranean Vegetable Kebab

Cajun Corn-on-the-cob

*

Baked Potatoes

Selection of Summer Leaves

Tomato, Cucumber, Feta and Red Onion Salad

Potato, Spring Onion and Herb Salad

Apple Coleslaw

Accompaniments & Dressings

(sliced gherkin/tomato/cheese/jalapenos/chiffonade of iceberg)

(house dressing/Caesar/hummous/mayo/ketchup/English mustard/French dressing)

*

Hot Rum Pineapple Parcel with Vanilla Cream

Summer Berry Pavlova

BBQ DINNER

Salmon & Prawn Brochette marinated in Orange and Cinnamon

Truffled Monkfish and Chorizo Skewer

Ashdown Park's Beef Burger

Hoi-sin marinated Pork Ribs

Halloumi and Aubergine Skewer with Oregano and Black Pepper

Corn-on-the-cob with Maldon Salt

*

Baked Potatoes

Selection of Summer Leaves

Tomato, Cucumber, Feta and Red Onion Salad

Potato and Crayfish with Dill Mayonnaise

Fennel Slaw

Accompaniments & Dressings

(sliced gherkin/tomato/cheese/jalapenos/chiffonade of iceberg)

(house dressing/Caesar/hummous/mayo/ketchup/English mustard/French dressing)

*

Caribbean Bananas with Vanilla Cream

Baked Lime Cheesecake

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BANQUETING CANAPÉ MENU SELECTOR

These are pre dinner canapés and would not be recommended as cocktail party accompaniments.

**Please select 5 different Canapés
for £9.50 per person**

Smoked Salmon and Crème Fraîche Roulade
Warm Goats 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

**Please select any one from below
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
Ballantine of Foie Gras with Sweet Fruit Chutney
Ceviche of Scallops
Classic Steak Tartar
Chorizo Croustades
Mini Cornets Filled with Goats Cheese and Red Onion Marmalade
Mini Cornets Filled with Chicken Liver and Foie Gras Parfait
Mini Burger with Brioche Sesame Bun
Tiger Prawns with Ginger and Spring Onion



SOMMELIER'S RECOMMENDATIONS

CHAMPAGNE

- 1 Louis Roederer, Brut Premier, NV** £62.75
A rich creamy, biscuity style is the hallmark of this excellent non-vintage. Two-thirds Pinot grapes, sourced mainly from their own vineyards, account for the typically full style.
- 130 Veuve Clicquot, Yellow Label NV** £80.00
The dominance of Pinot Noir gives this wine the strong structure typical of the House wines, whilst a slight touch of Pinot Meunier adds roundness. Chardonnay gives Brut Yellow Label the elegance and finesse it needs for perfect balance. It is assembled from about fifty crus and reserve wines which give it the inimitable Clicquot style.
- 110 Moët et Chandon, Rose Brut Imperial NV** £80.00
The rose expression of one of the most iconic champagnes, the aroma is dominated by wild strawberries. The character of the wine suggesting both a studied balance and capricious spontaneity, with artful decadence running through its fine bubbled veins.

ROSÉ

- 259 Chateau de Lancyre, Coteaux de Languedoc, Pic Saint-Loup** £33.75
This Rosé has captured all that of a classical style, intense strawberries are on the nose, juicy strawberries on the palate, and lingering strawberries on the finish.

SPARKLING WINE

- 131 Ridgeview Fitzrovia, Brut Rosé** £45.00
A Chardonnay dominated rosé, this is all about the elegance of brioche and wild strawberries. With bottle age this will develop much more toasty yeasty characters. But at present it is showing quite pure fruit aromas.
- 142 Cloudy Bay, Pelorus, NV** £42.75
From the famous Cloudy Bay Winery, Pelorus is a big wine, rich and creamy. It takes its name from a dolphin, "Pelorus Jack", who for many years protected the sea-farers around the Marlborough Sound.

WHITE WINE

- 305 Chablis, Domaine Des Malandes** £38.75
This wine has a delicious mineral quality, with a crisp mouth-feel and good length of flavour. The wine has no oak ageing at all.
- 467 Vouvray, Château de Valmer** £32.25
Off dry and quite delightful.
- 463 Ménéteau-Salon, Le Charney** £43.50
Fruity freshness and all of its aromas. This is a perfect wine that can be enjoyed all day.
- 661 Familia Zuccardi, Santa Julia, Torrontes** £26.25
Torrontes is the most exciting white varietal to come out of Argentina, it is an aromatic variety that is often likened to a cross between Sauvignon Blanc and Gewurztraminer, this has lovely floral and tropical fruit aromatics.

RED WINE

- 664 Familia Zuccardi, Santa Julia, Malbec** £28.50
Dark black and red berry fruit with an earthy core and full bodied palette. Malbec is Argentina's signature grape varietal, and this is an excellent example of it.
- 796 Mudhouse Winery, Pinot Noir** £41.75
Bright ruby in colour with a nose of sweet cherries and plums with a hint of currants and integrated savoury and toasty oak notes. Medium bodied on the palate. An easy drinking wine with a soft, full palate and balanced acidity. Cherry and savoury flavours dominate, supported by hints of plum and red currant, and a long finish.
- 232 Chateau Tabuteau** £36.75
Produced from 65% Merlot, 20% Cabernet Sauvignon and 15% Cabernet Franc. The vines have an average age of 30 years. Although soft and elegant, this wine is remarkably well structured with firm tannins backing up the classic rich fruit flavours, so typical of this vintage. It can be enjoyed with all red meats and cheeses.