PRIVATE LUNCH MENU

3 COURSES £36.00 PER PERSON

STARTERS

Hot Smoked Salmon Mousse
Baby Leaf Salad, Crispy Capers,
Burnt Lemon Dressing, Toasted Rye Bread
(F, M, Su)

Roasted Bell Pepper & Fennel Soup
Chive Crème Fraiche
(M, Ce)

Prawn Cocktail
Tarragon Marie Rose Sauce, Wild Rocket
(C, Su, Mu)

Poached Chicken & Smoked Apple Ballotine
Beetroot Gel, Micro Mixed Leaves
(Ce)

Lavender Poached Pear
Gorgonzola, Wild Roquette, Yoghurt Dressing, Walnut Crumble
(M, N)

Grilled Asparagus
Heirloom Tomato Salad, Pickled Beetroot, Watercress Dressing
(PB, Su)

MAINS

Poached Sea Trout
Samphire, Dill Creamed Potatoes, Caper Beurre Blanc
(F, M, Su)

Baked Salmon
Fennel, Cucumber, Watercress, Dill Salad,
New Potatoes, Lemon & Saffron Oil
(F)

Roasted Guinea Fowl Supreme
Roasted Cocotte Potatoes, Spinach, Cep Jus
(Ce, Su, M)

Pressed Pork Belly
Course Grain Mustard Mash, Chard Hispi Cabbage,
Apple Cider Jus
(Mu, Ce, Su)

Chestnut Mushroom,
Spinach & Baby Leek Wellington
(PB, G)

Honey, Spiced Roasted Sweet Potato, Green Lentils,
Kale, Saffron Coconut Yoghurt
(PB)

DESSERT

Orange Blossom Crème Brûlée
Orange Mascarpone, Amaretto Biscotti
(M, G, E)

Fruits of the Forest Eton Mess
(E, M)

Passion Fruit, Chocolate Choux Bun
(G, M)

Rice Pudding Tartlet
Strawberry Jam
(M, G, E)

Dark Chocolate Brownie
Coffee Buttercream
(PB, G)

Apple Tart
Cinnamon Chantilly
(G, E, M)

ADD ONS

Cheese Course: Selection of Sussex and Kent's Finest Cheeses, Quince Jelly, Grapes, Celery, Cheese Biscuits (M, Su, Ce, G) £13.00pp

Sorbet Course: Lemon & Mint, Elderflower, Blood Orange, Bitter Apple £7.00pp

Ashdown Park Hotel, Wych Cross, Nr Forest Row, East Sussex, RH18 5JR
T +44 (0)1342 824988
events@ashdownpark.com
www.ashdownpark.com

If you are affected by a food allergy or intolerance, please advise a member of staff who will be happy to assist you with your choices.

Ce – celery | **C** – crustaceans | **E** – egg | **F** – fish | **G** – cereals containing gluten | **L** – lupin
M – milk & dairy | **Mo** – molluscs | **Mu** – mustard | **N** – tree nuts | **P** – peanuts | **Se** – sesame
Sh – shellfish | **So** – soybeans | **Su** – sulphur dioxide & sulphites | **V** – vegetarian | **PB** – plant based

Elite HOTELS
DISTINCTIVE EXPERIENCES