

WEDDING BREAKFAST MENUS

Nothing is too much trouble; great food, exclusive catering, complimentary menu tasting for couples, 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.

ASHDOWN PARK
HOTEL & COUNTRY
CLUB

Wych Cross, Nr Forest Row,
East Sussex, RH18 5JR
01342 824988
weddings@ashdownpark.com
www.ashdownpark.com

WEDDING BREAKFAST



STARTERS

Ballotine of Ham Hock, Lyonnaise Onion,
Mustard Mayonnaise and Air Dried Ham
Pressing of Corn Fed Chicken, Caesar Salad and
Crispy Parmesan Cheese
Smoked Salmon Tartar, Tomato and
Pickled Lemon Dressing
Butternut Squash and Ementhal Cheese Tart,
Chive Pesto and Baked Aubergine
Courgette, Garlic and Rosemary Soup and
Sundried Tomato Crouton

MAIN COURSES

Slow Cooked Duck Leg, Spiced Lentil Jus,
Fondant Potato and Buttered Fennel
Confit Shoulder of Lamb, Basil, Provencal
Vegetables and Parmesan Dauphinoise
Poached and Roasted Sirloin of Beef, Fondant
Potato, Baby Spinach and Wild Mushroom Fricassee
Roasted Supreme of Corn Fed Chicken, Cep
Butter, Glazed Cocotte Potatoes, Caramelised
Shallot and Truffle Carrot Puree
Smoked Haddock "En Croute" Spinach Mousse,
Parsley Creamed Potatoes and Green Beans
Pumpkin, Red Lentil and Sussex Blue Wellington,
Baby Spinach, Mushroom and Onion Fricassee
Tomato Risotto Cake, Filo, Feta Goujons
and Crispy Basil

DESSERTS

Lemon Tart, Cassis Coulis and Blackberry
Salad Dark Chocolate Terrine, Peanut Ice
Cream and
Toffee Glaze
Cinnamon Crème Brûlée, Apple and
Lime Sorbet, Ginger Tuile
Pear Bakewell Tart, Toasted Almond Chantilly
and Whisky Crème Anglais
Iced Tonka Bean Parfait, Raspberry and
Rosewater Eton Mess

Sample menu

2023 prices are correct at the time of going to print, but the hotel reserves the right to change the prices at any time. Price includes VAT at current rate.

MENU ENHANCEMENTS

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

STARTERS

Chicken Consommé, Confit Leg and
Black Summer Truffle
£5.50

Duck Leg and Truffle Bon-Bon,
Pickled Girolles and Beetroot
£6.95

Tian of South Coast Crab,
Lobster Mayonnaise and Caviar
£8.50

Cannelloni of Smoked Salmon,
Pickled Lemon and Cucumber Noodles
£8.00

Pressing of Vine Tomato and Black Olive

MAIN COURSES

Loin of Lamb Chive Crust, Braised Shoulder,
Crispy Potato Cake and Buttered Kale
£8.50

Fillet of Beef Wellington, Dauphinoise Potato,
Wild Mushrooms, Roasted Shallots and Cep Puree
£10.50

Pave of Brill, Crab Butter Crust, Pancetta Glazed
Potatoes, Peas and Carrot Puree
£10.00

Poached Fillet of Halibut, Gnocchi and Mussel
Fricassee, Baby Spinach and Jus Pointu
£9.50

Assiette of Vegetables, Sussex Cheddar Bon-Bon,
Baked Vine Tomato, Spiced Cous Cous, Aubergine
En croute and Caramelised Parsnip Puree
£7.50

Toffee and Emmental Fondue
£6.50

MENU ENHANCEMENTS

INTERMEDIATES

All charged at £6.50

Pigeon Faggot, Horseradish Mash and
Mustard Filo Crisp

Baked Seabass Mozzarella Crust,
Baby Spinach and Shallot Butter

Lobster Salad, Watercress
and Hollandaise

Baked Crottin, Walnut Crust
and Poached Grapes

Poached and Baked Globe Artichoke,
Roquefort Mousse and Golden Raisin

DESSERTS

All charged at £6.00

Dark Valrhona Chocolate Fondant,
Poached Clementine's and Pistachio Ice Cream
(please allow 10 minutes cooking time)

Apple Tartin, Cardamom Caramel and
Fromage Blanc Sorbet

Salted Peanut Parfait, Butterscotch
Doughnuts and Peanut Croutons
White Chocolate Sphere "Black Forest"

(Collection of the above desserts
in miniatures charged at £8.50)

SORBETS

All charged at £4.50
Strawberry and White Wine

Blueberry

Clementine and Lime

CHEESE COURSE

Selection of Seasonal British Cheeses to include
Four Different Cheeses plus Quince Jelly,
Grapes, Fruit Chutney, Biscuits and Celery
£9.00 per person

Cheese Boards to Share to include
Four Different Cheeses plus Quince Jelly,
Grapes, Fruit Chutney, Biscuits and Celery
(Per table of 10 people)
£9.00

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Sample menu



HOTEL AND COUNTRY CLUB



EVENING RECEPTION OPTIONS

A minimum of 80% of guests must be catered for.

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MAINS

Selection of Sandwiches
Goats Cheese, Red Onion Marmalade and Roquette Wrap
Coronation Chicken Wrap
Roast Beef, Artichoke, Baby Spinach and Dijon Mayonnaise Wrap
Plaice Goujons with Lime Tartar Sauce and Pickled Onions
Vegetable Samosa, Mango Chutney and Raita
Maple and Shallot Glazed New Potatoes
Apple and Honey Cumberland Sausage Rolls
Sticky Barbeque Chicken Drum Sticks and Bourbon Mayonnaise
Coriander and Pumpkin Seed Lamb Burgers and Onion Relishes

DESSERTS

Mini Raspberry Pavlovas
Individual Dark Chocolate
Tarts
with Espresso Chantilly
Fresh Fruit Salad Pots with Passion Fruit Syrup

Please select 8 items from Mains and Dessert for £22.50 per person

EVENING RECEPTION



Please select any one from below for an additional charge at £2.50 per person per canapé

Rare Poached Sirloin of Beef,
Pickled Ginger and Spring Onion
Ox Cheek Pithivier
Cornish Crab "Shot Glass"
Avocado Mousse and Olive Oil
Lobster En Croute
Poached and Baked Globe Artichoke, Roquefort Mousse and Golden Raisin
Scallop Won Ton
Pickled Lime and Bok Choy
Potato, Lentil and Artichoke Filo Burgers
New Potato Summer Truffles and Sea Salt
Goats Cheese and Praline
Honey Truffle Glaze

5 Canapés from the following list are included in your wedding package

Poppyseed, Parmesan and Shallot Straws and Smoked Bacon Hummus
Parma Ham and Pesto Palmiers
Hoi Sin Duck Spring Rolls, Ginger and Coriander Syrup
Smoked Salmon and Crème Fraiche Tart and Chives
Caesar Mayonnaise with Anchovy Goujons
Confit Plum Tomato, Curried Pesto and Naan Crumb
Blacksticks Blue Cheese and Red Onion Marmalade
Spiced Mozzarella Goujon and Onion Chutney

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