PRIVATE EVENT MENUS



ENHANCED MENU OPTIONS

STARTERS

Chicken & Smoked Ham Terrine, Crispy Pancetta, Turmeric Hollandaise (M, E)

Hot Smoked Salmon Roulade, Plum & Tomato Salsa, Rye Bread (F, G)

Burrata, Blood Orange Gel, Crispy Baby Capers, Rocket, Watercress, Radicchio, Honey & Hazelnut Dressing (M, Su, N)

Each at a supplement of £6.00 per person

SORBET COURSE

Lemon & Mint, Elderflower, Blood Orange, Bitter Apple Supplement £7.00 per person

MAINS

Fillet of Beef Wellington, Chive Creamed Potatoes, Chestnut Mushroom, Sauteed Spinach, Red Wine Jus (G, M, Ce, Su, E)

Supplement £10.00 per person

Rack of Lamb, Broad Bean & Wild Mushroom Pearl Barley, Smoked Cauliflower Puree, Calvados & Mint Jus (M, Ce, Su)

Supplement £7.00 per person

Baked Halibut, Lemon & Chive Crumble, Steamed Baby Vegetables, Pea Mousse, Sauce Vierge (F, G, M, Su)

Supplement £7.00 per person

DESSERTS

Peach & Raspberry Mille-Feuille, Citrus Cream, Champagne Jelly (G, M, E, Su)

Elderflower Parfait, Strawberry, Basil Sponge, Toasted Almond Crumb (E, M, N, G) – can be made gluten-free on request

Dulche de Leche Cheesecake, Pecan Tuille, Caramelised Pineapple Sorbet (G, M, E, N)

Each at a supplement of £5.00 per person

CHEESE COURSE

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

Supplement £13.00 per person

Please select a menu of one starter, one main course and one dessert for all guests. Alternative dishes can be provided for dietary requirements. A choice menu, consisting of three starters, three main courses and three desserts is available at a supplement of £7.50 per person. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event. A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

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.

 $\begin{array}{l} Ce-celery \mid C-crustaceans \mid E-egg \mid F-fish \mid G-cereals \ containing \ gluten \mid L-lupin \\ M-milk \ \& \ dairy \mid Mo-molluscs \mid Mu-mustard \mid N-tree \ nuts \mid P-peanuts \mid Se-sesame \\ Sh-shellfish \mid So-soybeans \mid Su-sulphur \ dioxide \ \& \ sulphites \mid V-vegetarian \mid PB-plant \ based \\ \end{array}$

