



Ashdown Park Hotel Boxing Day Lunch

Amuse Bouche

Spinach & Asparagus Broth, Chive Puff (G,M)

Starters

Roasted Plum Tomato & Basil Soup

with garlic croutons & basil oil (Ce,G,PB)

Corn-fed Chicken and CEP Terrine

apple & date chutney, toasted brioche (M,G,E,Su)

John Ross Smoked Salmon, Ricotta & Horseradish Mousse

caper berries & toasted rye bread (F,M,E,Mu,Su,G)

Main Courses

Beef Wellington

chive mash, truffled carrot purée, savoy cabbage, red wine jus (G,M,E,Ce,Su)

Pan Roasted Guineafowl

thyme & confit garlic fondant potato, roasted root vegetables, cep jus (Ce,Su)

Pumpkin Gnocchi

spinach purée, roasted butternut squash & watercress (G,PB)

Desserts

Baked Apple & Raspberry Crumble

vanilla ice-cream (G,E,M)

Orange Crème Brûlée

gingerbread ice-cream (G,E,M)

Vegan Gluten Free Chocolate Brownie

raspberry sorbet (N,So,PB)

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

and note the following menu content abbreviations for your information:

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 PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free