

Classic Menu

STARTERS



Ham Hock, Carrot and Mustard Terrine,
Plum & Apple Chutney, Watercress, Rye Bread
(Mu, G, Su)

Chicken Caesar Salad, Garlic, Parmesan, Anchovies
(E, F, Mu, M, G)

Chicken Liver and Brandy Parfait, Fig Relish,
Toasted Rye, Beetroot
(G, E, M)

Salmon Gravavlax, Crème Fraiche, Capers,
Watercress, Lemon, Blinis
(F, G, M, E)

Roasted Tomato and Basil Soup, Pesto
(may contain N, Ce)

Char-Grilled Vegetable Salad, Roquette,
Sundried Tomato, Goat's Cheese Dressing
(M) (may contain Su)

MAIN COURSES



*All main courses served with seasonal
vegetables and potato garnish*

Confit Duck Leg, Roasted Plum and Red Wine Jus
(M) (may contain Su)

Marmalade Pressed Pork Belly, Red Wine Jus
(M) (may contain Su)

Roasted Guinea Fowl Supreme, Smoked Pancetta,
Red Wine Jus (M) (may contain Su)

Roasted Fillet of Hake, Red Pesto, Herb Butter Sauce
(F, M) (may contain N, Su)

Baked Seatrout, Baby Spinach, Herb Butter Sauce
(F, M) (may contain Su)

Baked Seabream, Shellfish Bisque (F, Sh, Mu, Mo, M)

Fillet of Beef Wellington, Mushroom Farce, Butter Puff Pastry,
Red Wine Jus (G, E, M) (may contain Su)
£12.00 supplement per person

Pave of Halibut, Shallot Butter Sauce, Caviar
(F, M) (may contain Su)
£8.00 supplement per person

Roasted Lamb Rump, Caramelised Shallots,
Wild Mushroom Jus (M) (may contain Su)
£9.50 supplement per person

DESSERTS



Mixed Berry Torte, Blackberry Puree,
Lemon Chantilly, Poppy Seed Tuile
(G, M, E)

Chocolate Mousse Delice, Cherry Chantilly, Chocolate Soil
(G, E, M)

Lemon Curd Tart, Whipped Mascarpone,
Crushed Nougatine, Raspberry Puree
(G, E, M) (may contain N)

Clotted Cream Crème Brûlée,
Chocolate Chip Cookie, Caramel Ice Cream
(G, E, M)

Passion Fruit Posset, Ginger Shortbread,
Raspberry Compote
(G, M, E)

Apple Tart, Poached Pear, Elderflower Sorbet
(G, M, E)

Selection of Fine British Cheeses, Grapes,
Celery, Chutney, Crackers
(G, M, Su, Ce)
£13.00 supplement per person

TEA, COFFEE & PETIT FOURS

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements.

Please refer to the following key for food allergens.

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

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Plant Based Options

STARTERS



Vegan Feta and Provencal Salad,
Chargrilled Vegetables, Roquette, Hummus
(PB, Se)

Tomato & Olive Terrine, Basil Oil,
Red Pepper Parfait, Baby Herbs
(PB)

Baked Tofu, Roasted Cauliflower,
Chimichurri, Smashed Avocado
(PB)

MAIN COURSES



*All main courses served with seasonal
vegetables and potato garnish*

Baked Beef Tomato, Green Tea and Apricot Couscous,
Baby Spinach, Hummus Sauce
(PB, Se, G)

Masala Spiced Cauliflower, Chilli and
Cauliflower Puree, Garlic Broccoli
(PB)

Tomato & Basil Risotto,
Plant Based Parmesan, Crispy Onion
(G)

DESSERTS



Salted Caramel and Chocolate Tart,
Whipped Coffee Chantilly
(PB, G)

Vanilla Cheesecake, Raspberry Compote,
Raspberry Sorbet
(PB, G)

Lemon Tart, Blackberry Puree,
Oat Milk Ice Cream
(PB, G)

Selection of Plant-Based Cheeses, Fruit Chutney, Grapes,
Crackers & Celery
(PB, G, Ce)
£13.00 supplement per person

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