

Evening Menu

FINGER BUFFET



Please choose three items, plus one dessert.

Mini fish goujons with chips & tartar sauce (F, G, E, Mu)

Grilled bacon potato buns

Baked sausage rolls with fig relish (G, E, Su, Mu)

Salt beef, cream cheese & chutney scones (M, E, Su, Mu)

Warm croque monsieur (Mu, G, M, E)

Potato wedges with sour cream & salsa (M)

Chicken burrito wraps (G, M)

DESSERTS



Mini chocolate & raspberry tarts (G, M, E)

Dunking doughnuts with chocolate sauce (G, E, M)

GRAZING TABLES



Please choose a Grazing Table, plus one dessert.

CHEESE

Selection of British cheeses with grapes, chutney, quince jelly and crackers (G, M, Su, Mu)

CHARCUTERIE & PATES

Selection of cured meats & pates with baked breads, pickles and hummus (G, Se, Su, Mu) (may contain dairy)

MIXTURE OF THE ABOVE

DESSERTS



Mini chocolate & raspberry tarts (G, E, M)

Dunking doughnuts with chocolate sauce (G, E, M)

Working with one of our trusted partners, a range of bespoke offerings are available. Please ask for details.
Street Food | Fish & Chips | Mexican | Hog Roasts | Burgers & Artisan Pizzas | Alternative Themed Options

CATERING IS REQUIRED FOR ALL EVENING GUESTS

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

Ashdown Park
HOTEL AND COUNTRY CLUB

★★★★