

# Platinum Menu

## STARTERS

Chicken Pressing, Truffle Puree, Artichokes, Herb Oil  
(E, Mu, G) (may contain Su)

Smoked Duck, Apple Dressing, Endive,  
Pickled Mushrooms  
(Mu) (may contain Su)

Venison and Beef Shin Terrine, Gherkin,  
Poached Pear, Mustard Puree  
(Mu, G, E) (may contain Su)

Cold Smoked Salmon Pave, Aioli,  
Pickled Shallots, Radish  
(F, E, Mu) (may contain Su)

Crayfish Cocktail, Avocado, Chilli Jam, Roquette,  
Sundried Tomato, Pumpkin Seeds  
(Sh, E, Mu) (may contain Su)

## MAIN COURSES

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

Rolled 38-Day Aged Sirloin of Beef,  
Wild Mushrooms and Red Wine Jus  
(M) (may contain Su)

Fennel Seed, Rosemary and Garlic Confit Lamb  
Shoulder, Red Wine Jus (M) (may contain Su)

Corn-Fed Chicken Supreme, Black Truffle,  
Red Wine Jus (M) (may contain Su)

Roasted Seabass, Confit Garlic and Dill Sauce (F, M)

Baked Salmon Fillet, Herb Panko Crumb,  
Herb Butter Sauce (F, M, G) (may contain Su)

Cod & Pancetta, Fennel and Herb Butter Sauce  
(F, M) (may contain Su)

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

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

Roasted Lamb Rump, Caramelised Shallots,  
Wild Mushroom Jus  
*£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, N, 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



Pickled Beetroot, Artichokes, Courgettes,  
Feta, Sourdough  
(PB, G, M)

Courgette and Rosemary Soup,  
Roasted Garlic Oil  
(PB)

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

## MAIN COURSES



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

Roasted Aubergine, Vegan Feta, Hummus,  
Fennel Confit, Beetroot  
(PB, Se)

Wild Mushroom "Vol au Vent", Courgette Dressing,  
Baby Spinach, Garlic Sauce  
(PB, G)

Baked Feta, Fig & Prune Chutney, Courgette Slaw,  
Tomato & Coriander Salsa  
(G)

## DESSERTS



Salted Caramel & 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*

## TEA, COFFEE & PETIT FOURS

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