



Ring in the New Year at Ashdown Park with a celebration to remember. Enjoy first-class entertainment and a vibrant party atmosphere as we welcome the start of a brand new year in style. There are two delightful choices for guests staying with us on New Year's Eve.

SCAN THE QR CODE TO VIEW OUR ENTIRE CHRISTMAS AND NEW YEAR PROGRAMME



Anderida Restaurant

NEW YEAR'S EVE CELEBRATIONS

The evening starts with a Champagne and canapé reception in the Cocktail Bar followed by a delicious four course dinner in the Anderida Restaurant whilst our pianist gently tinkles the ivories. Champagne is served at midnight for all who wish to stay up with friends and family to see in the New Year

The following morning enjoy a hearty breakfast in the Anderida Restaurant and we then bid you a fond farewell and best wishes for 2026

Alternatively, stay another night or two to fully relax and enjoy the peaceful surroundings.

ANDERIDA RESTAURANT NEW YEAR'S EVE CELEBRATIONS

Classic Bedroom	£305.00
Classic Bedroom with Parkland View	£335.00
Superior Classic Bedroom	£365.00
Junior Suites	£395.00
Fairway Junior & Suite	£420.00
Studio & Fairway Studio Suite	£440.00
Master Suite	£465.00

Children

2 years and under	Complimentary
3 to 12 years (sharing parents'	room) £94.00
13 to 16 years (sharing parents'	room) £142.00
Children up to 16 years (own re	oom) £267.00

Prices are per person, based on two people sharing the room type selected and including the



Richard Towneley Suite

NEW YEAR'S EVE MUSICAL EVENING

The evening begins with a Champagne and canapé reception accompanied by a little light jazz, followed by a sumptuous dinner in the magnificent Richard Towneley Suite. Entertainment follows with a live band and singers who will bring in the New Year with style, accompanied by Champagne for all at Midnight.

The next morning, savour a satisfying breakfast in the Anderida Restaurant before we bid you a warm farewell with our best wishes for 2026

Or, if you prefer, extend your stay by a night or two to fully unwind and soak in the tranquil surroundings.

RICHARD TOWNELEY SUITE NEW YEAR'S EVE MUSICAL EVENING

Classic Bedroom	£349.00
Classic Bedroom with Parkland View	£379.00
Superior Classic Bedroom	£409.00
Junior Suites	£439.00
Fairway Junior & Suite	£464.00
Studio Suite & Fairway Studio Suite	£484.00
Master Suite	£509.00

Children

13 to 16 years (sharing parents' room)	£224.00
Children up to 16 years (own room)	£344.00

Prices are per person, based on two people sharing the room type selected and including the programme specified and VAT.



31ST DECEMBER 2025

New Year's Eve Menu Available in the Anderida Restaurant & Richard Towneley Suite

AMUSE BOUCHE

Selection of Chef's Gourmet Canapes

STARTERS

Leek, Truffle & Artichoke Soup (PB)

Black truffle shavings, olive oil

Cured Salmon Pave (F,Su,Mu)

Lightly smoked, spiced mayonnaise, pickled sultana, tarragon

Maple Glazed Duck (N,M)

Fennel seed potato salad, baked pecans, black pepper yoghurt

SORBET

Champagne & Apple

MAIN COURSE

Poached & Roasted Fillet of Beef (M,Ce,Su)

Roasted celeriac purée, truffle dauphinoise, wild mushrooms, peppercorn jus

Roasted Monkfish Tail (F.M.Su)

Squash purée, crushed potatoes, pancetta, spinach, Nantais sauce

Wild Mushroom, Lentil & Spinach Wellington (PB.G.So)

Fondant potato, roasted fennel, Padron peppers

DESSERTS

Chocolate & Raspberry Mille Feuille (G,E,M,N)

Cremeux, raspberry purée, roasted hazelnuts

Praline Choux Bun (G,E,M,N)

Pistachio ice cream, salted caramel

Vegan & Gluten Free Brownie (PB)

Raspberry textures, sorbet, purée, compote

Coffee, Mince Pies & Petit Fours (E,G,M,N,Su)

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. 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:

 $\label{eq:containing_gluten} \begin{tabular}{ll} C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk & dairy / Mo - molluscs / Mu - mustard N - tree nuts / P - peanuts / Se - sesame / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based \begin{tabular}{ll} A - tree nuts / P - peanuts / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based \begin{tabular}{ll} A - tree nuts / P - peanuts / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based \begin{tabular}{ll} A - tree nuts / P - peanuts / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based \begin{tabular}{ll} A - tree nuts / P - peanuts / Sh - shellfish / So - soybeans / Sh - shellfish / Sh - shellfis$

The menu and allergens are subject to change.





