



ENJOY SEASONAL FAYRE

Festive
DINING

Ashdown Park
HOTEL AND COUNTRY CLUB

★★★★



Festive Dining

This December, indulge in our delicious seasonal fayre, perfect for bringing festive cheer to every occasion. From a pre-Christmas celebration with colleagues and a cosy afternoon tea with friends to a special Christmas Day lunch with family, we'll take care of everything – so you can relax, celebrate, and enjoy the magic of the season.

**SCAN QR CODE FOR
FULL FESTIVE DINING
MENUS, ALLERGEN
INFORMATION AND
TO BOOK**



3RD - 21ST DECEMBER

Anderida Restaurant

FESTIVE DINING

Join us in the 2 AA Rosette Anderida Restaurant for a truly festive experience. Whether you are looking for a seasonal gathering with friends, a Sunday luncheon with your family, or a table for two, we have a tantalising selection of festive dining delights for every occasion.

Festive Luncheon

Three courses from £38.00 per person
(Wednesday - Saturday)

Festive Sunday Luncheon

Three courses from £42.50 per person

Festive Dinner À La Carte

Three courses from £55.00 per person
(Wednesday - Saturday)

1ST - 24TH DECEMBER

Forest Brasserie

FESTIVE LUNCHEON

The Forest Brasserie offers a relaxed festive experience. With spectacular views overlooking the parkland, indulge in a locally sourced seasonally inspired à la carte menu to enjoy with family, friends, or colleagues this festive period.

Three courses from £30.00 per person
(Daily 12.00pm until 5.00pm)

1ST - 23RD DECEMBER

Festive Afternoon Tea

Relax and get into the Christmas spirit next to a roaring log fire. Our skilled pastry chef creates inspired culinary delights this December for our special Festive Afternoon Tea. Add a glass of Champagne for £15.00 per adult.

£36.00 per person / £68.00 per couple
(Monday to Friday)

£38.00 per person / £72.00 per couple
(Saturday & Sunday)

Children's Afternoon Tea ~ £16.00 per person



25TH DECEMBER

Christmas Day Luncheon

ANDERIDA RESTAURANT

Delight in a sumptuous Christmas Day luncheon, brimming with all your festive favourites. Commence your feast with a Champagne and canapé reception in the Cocktail Bar, followed by a four-course luncheon, culminating with coffee and festive petit fours, all accompanied by the melodious tunes of our resident pianist.

£150.00 per person

£105.00 per child (up to the age of 16)

26TH DECEMBER

Boxing Day Luncheon

ANDERIDA RESTAURANT

Join us in the Anderida Restaurant for a delicious three-course luncheon, complete with Bucks Fizz and canapés on arrival. Includes a selection of wine throughout the meal.

£99.00 per person

£72.00 per child (up to the age of 16)



25TH DECEMBER

Christmas Day Luncheon Menu

AMUSE BOUCHE

Compte Choux Bun (G,E,M)

Cauliflower cheese, chive

STARTERS

Velouté of Pumpkin & Rosemary (G,Ce)

Smoky roasted pumpkin seeds, focaccia croutons

Goat's Cheese "Hummus" (G,Se,E,Su)

Fried onions, truffle honey pastry, pickled figs

Marmalade & Whisky Glazed Smoked Duck

(E,M,Ce,Mu)

Horseradish mayo, blue cheese, tarragon, celeriac

Smoked Salmon Pave (F,Me)

Caviar, lemon crème fraîche, dill potato salad, pickled lemon

MAIN COURSE

Roasted Crown of Bronze Turkey (Ce,G,M,Su)

Pigs in blankets, roasted potatoes, seasonal vegetables, maple-glazed chestnuts, apricot stuffing, port jus

Rolled Porchetta & Truffle Honey (M,Ce,Su)

Roasted roots, confit garlic & cream cheese mash, red wine jus

Roasted Seabass (F,M,Sh)

Herb & crème fraîche crushed potatoes, baby spinach, lobster bisque

Beetroot, Lentil & Kale Wellington (G,PB)

Creamed potato, roasted roots, baby spinach, vegetable gravy

DESSERTS

Traditional Christmas Pudding (G,M,E,N)

Brandy crème anglaise, cinnamon pastry

Chocolate & Raspberry Choux Bun (G,So,E,M,N)

Raspberry ripple ice cream, roasted peanuts, 70% Cremeux

Warm Seasonal Vegan Crumble (G,N,PB)

Baked almonds, vegan vanilla ice cream

Selection of Fine Cheeses from Sussex and Kent

(G,Ce,M,Su)

Spiced fig chutney, grapes, celery, crackers

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:

26TH DECEMBER

Boxing Day Luncheon *Menu*

STARTERS

Roasted Plum Tomato & Basil Soup (Ce,G,PB)

Garlic croutons, basil oil

Corn-fed Chicken “Caesar” (M,G,E,Su)

Caesar salad, toasted brioche, baked parmesan

Smoked Salmon & Emmental Cheese Tart

(F,M,E,Mu,Su,G)

Cream cheese, caper berries, pickled shallots,
baby herbs

MAIN COURSE

Roasted Beef Sirloin (G,M,E,Ce,Su)

Chive mash, glazed carrots, savoy cabbage,
Yorkshire pudding, red wine jus

Guinea fowl Supreme (Ce,Su)

Garlic fondant potato, roasted root vegetables,
truffle kale, cep jus

Pumpkin Gnocchi (G,PB)

Feta, beetroot, roasted butternut squash, watercress

DESSERTS

Baked Apple, Cinnamon & Pear Crumble (G,E,M)

Vanilla ice cream

Orange Crème Brûlée (G,E,M)

Chocolate ice cream, roasted hazelnuts

Vegan Gluten Free Chocolate Brownie (N,So,PB)

Raspberry textures

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

*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*

The menu and allergens are subject to change.

DECEMBER

Christmas Party Nights

Start the festive season in style with a Christmas party in the stunning converted Chapel. Whether it's a work celebration or a night with friends, the Richard Towneley Suite promises an unforgettable evening.

5TH, 6TH & 19TH DECEMBER

Richard Towneley Suite

Step into the festive spirit as soon as you arrive and celebrate with friends, family, or colleagues. Enjoy a welcome drink, followed by a three-course festive dinner with coffee and mince pies. With crackers, party novelties, and dancing to our resident DJ until midnight, it's certain to be a night to remember.

£72.00 per person

£89.50 per person (inc. half a bottle of wine)

Book an overnight stay in a Classic room, based on two adults sharing. Enjoy bed and breakfast starting at £92.50 per person. Single supplements apply.

Missed the fun? Celebrate in style this January with private party nights, a three-course meal, DJ, and dancing – £65.00pp (min. 60 guests).

Stay overnight from £80.00pp B&B.

CHRISTMAS PARTY NIGHT MENU

STARTERS

Spiced Parsnip Soup (PB,N)

Chestnuts, sage oil

Ham Hock Pressing (M,Mu,Su)

Beetroot, prune purée, yoghurt dressing

Beetroot Gravadlax (F,G,Mu,Su)

Lemon ricotta, sourdough croutons, tarragon potato salad

MAIN COURSE

Roasted Turkey Crown (G,Ce,M,Su,N)

Herb & apricot stuffing, pigs in blankets, savoy cabbage, roasted chestnuts, seasonal vegetables, cocotte potatoes, turkey jus

Fillet of Cod (F,M)

Pancetta, crushed herb potatoes, spinach, dill butter sauce

Miso & Maple Glazed Tofu (PB,Su)

Roasted roots, baby spinach, spiced coconut yoghurt

DESSERTS

Vanilla Creme Brûlée (G,E,M)

Plum compote, clotted cream ice cream

Chocolate & Orange Tart (G,N,PB)

Vanilla Chantilly, roasted hazelnut crumb

Christmas Pudding (G,E,M)

Brandy crème anglaise, cinnamon pastry

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

Allergen information available overleaf.

Ashdown Park

HOTEL AND COUNTRY CLUB

★★★★

Ashdown Park Hotel & Country Club
Wych Cross, Nr Forest Row, East Sussex RH18 5JR

ashdownpark.com

