



SUNDAY LUNCHEON

Three Course Luncheon

Starter

Kitchen Soup of the Day

with freshly baked bread (*daily allergens*)

Market Terrine (Su, G, Mu)

apple & plum chutney, seasonal leaves & toasted sourdough

Smoked Salmon (F, G, M)

lemon cream cheese, blinis, watercress

Roasted Butternut Squash (PB)

chimichurri, coconut yoghurt, pomegranate

Main Course

Ashdown Park Roasts of the Day*

Beef Sirloin, Roasted Chicken Supreme or Roasted Pork Loin (M, Ce, Su, G)
all served with seasonal vegetables, roast potatoes, Yorkshire pudding & red wine jus

Market Fish of the Day*

(*Please ask your waiter for daily allergens*)

Wild Mushroom Linguine (PB, G)

spinach, truffle oil, artichokes & crispy onions

Desserts

Passion Fruit Meringue Tart (G, M, E)

with mango sorbet

Strawberries & Cream Pavlova (M, E)

with strawberry sorbet

Baked Cookie (M, E, G, So)

with vanilla ice cream

Kitchen Cheese Selection (G, M)

a fine selection of cheeses from Kent & Sussex served with grapes, celery & quince jelly

Coffee & Petit Fours



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:

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 PB – plant based V – vegetarian

*can be adapted to gluten free