

Ashdown Park

HOTEL AND COUNTRY CLUB



Christmas Party Night Menu 2026

Starters

Butternut squash and basil soup (PB, N)

chestnuts, sage

Chicken and herb pressing (Su)

truffle mayo, pickled artichokes, baby watercress

Beetroot gravadlax (F, G, Mu, Su)

lemon ricotta, sourdough croutons, tarragon potato salad

Main Courses

Roasted turkey crown (G, Ce, M, Su, N)

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

Fillet of sea trout (F, M)

pancetta, crushed herb potatoes, spinach, dill butter sauce

Miso and maple glazed aubergine (PB, So)

roasted roots, baby spinach, spiced coconut yoghurt

Desserts

Cinnamon crème brûlée (G, E, M)

plum compote, clotted cream ice cream

Chocolate and orange tart (G, N, PB)

vanilla Chantilly, roasted hazelnut crumb

Christmas pudding (G, E, M)

brandy anglaise, cinnamon pastry

Coffee & mince pies (E, G, M, N, Su)



If you have a food allergy or intolerance, please let us know when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian