

Ashdown Park

HOTEL AND COUNTRY CLUB



New Year's Eve Dinner Menu 2026

Anderida Restaurant & Harry Clarke

Selection of chef's gourmet canapes

Starters

Leek, truffle and artichoke soup (PB)

black truffle shavings, olive oil

or

Cured salmon pave (F, Su, Mu)

lightly smoked, spiced mayonnaise, pickled sultana, tarragon

Sorbet

Champagne and plum

Main Courses

Poached and roasted fillet of beef (M, Ce, Su)

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

or

Wild mushroom, lentil and spinach wellington (PB, G, So)

fondant potato, roasted fennel, Padron peppers

Desserts

Praline choux bun (G, E, M, N)

pistachio ice cream, salted caramel

or

Vegan and 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 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 & dairy

Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish

So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free

The menu and allergens are subject to change.