



FESTIVE *Dining*

ENJOY SEASONAL FAYRE

Ashdown Park
HOTEL AND COUNTRY CLUB

★★★★

A WARM

Festive Welcome

Festive Celebrations at Ashdown Park

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**



FESTIVE FAYRE

Enjoy Seasonal Dining

Throughout December we have delicious seasonal fayre to get you and your guests into that festive spirit.

2ND - 23RD 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, your family or a table for two, we have a tantalising selection of festive dining delights for every occasion.

Festive Lunch

Three courses - £49.00 per person

(Wednesday - Saturday)

Festive Dinner

**Three courses - Festive à la carte menu
individually priced**

1ST - 23RD DECEMBER

Forest Brasserie

FESTIVE LUNCH

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.

Festive Lunch

Three courses - £35.00 per person

(Daily 12.00pm until 5.00pm)

1ST - 22ND 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.

Traditional Afternoon Tea

£38.00 per person

Champagne Afternoon Tea

£55.00 per person



20TH DECEMBER

Afternoon Tea With Father Christmas

RICHARD TOWNELEY SUITE

Join us for a magical afternoon as we host Father Christmas at our festive afternoon tea. Arrive at the Richard Towneley Suite from 1pm where you will feast on sweet and savoury treats with a festive twist.

Throughout the afternoon, we will invite each group to visit the Grotto. Those who have made it onto the nice list will be thrilled to receive a special gift from Father Christmas himself.

£47.00 per adult

£30.00 per child (children up to the age of 12)

25TH DECEMBER

Christmas Day Lunch

The anticipation is finally at its end. Delight in a sumptuous Christmas Day lunch, brimming with all your festive favourites, in the Anderida Restaurant.

The pinnacle of indulgence awaits as you commence your feast with a Champagne and canapé reception in the Cocktail Bar, followed by a delectable four-course lunch, culminating with coffee and festive petit fours, all accompanied by the melodious tunes of our resident pianist.

£155.00 per adult

£110.00 per child (children up to the age of 16)



25TH DECEMBER

Christmas Day Lunch Menu

STARTER

Goat's Cheese Tart (G,Se,E,Su)
figs, orange vinaigrette, celeriac & honey

Marmalade and Whisky Glazed Duck
(E,M,Ce,Mu)
horseradish mayo, blue cheese, tarragon, celeriac

Smoked Salmon Pavé (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

Roasted Seabass (F,M,Sh)
herb and crème fraîche crushed potatoes, baby
spinach, lobster bisque, caviar

Beetroot, Lentil and Kale Wellington (G,PB)
creamed potato, roasted roots, baby spinach,
vegetable gravy

DESSERT

Traditional Christmas Pudding (G,M,E,N)
brandy anglaise, cinnamon pastry

Chocolate and Raspberry Choux Bun
(G,So,E,M,N)
raspberry ripple ice cream, roasted peanuts,
70% crèmeux

Warm Blackberry & Apple Vegan Crumble
(G,N,PB)
baked almonds, vegan vanilla ice cream

Selection of Fine Cheese 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 Brunch

Relax this Boxing Day and join us in the Anderida Restaurant for a delightful brunch experience. Enjoy a delicious spread featuring a choice of hot, cold, sweet and savoury dishes.

£36.00 per person

Boxing Day Brunch Menu

Glass of bubbles on arrival

BUFFET

Cured Meats (Mu,Su,G)
relish, pickles and warm breads

All-butter Brioche (E,M,G)
preserves

Selection of Cheese (Mu,Su,M)
seasonal chutney and biscuits

Spinach and Parmesan Scones (G,M,F,E)
smoked salmon and crème fraîche

Fresh Fruit and Yoghurt (M)

HOT ITEMS

Christmas Spiced French Toast (G,E,M)
maple syrup, bacon, yoghurt and seeds

Shakshuka with Poached Eggs (E,G,Mu)
crusty bread and spiced mayonnaise

Eggs Benedict (E,G,M,F)
smoked salmon and hollandaise sauce

**Fresh Juices, Tea, Coffee or a Festive
Hot Chocolate**

*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 / Se - sesame / Sh - shellfish / So - soybeans /
Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based*

The menu and allergens are subject to change.



CELEBRATE THIS FESTIVE
SEASON

Christmas Party Nights

There is no better way to kick-off the festive season than with a Christmas Party in the magnificent Richard Towneley Suite. Whether it's the office party or getting a group of friends together, the Richard Towneley Suite hosts Christmas parties that will provide a night to remember.

4TH, 11TH & 18TH DECEMBER

Richard Towneley Suite

Feel the festive spirit from the moment you walk through the doors. Celebrate in style with friends, family or colleagues in our beautiful converted Chapel.

Each guest will receive an arrival drink, followed by a three course festive dinner, served with coffee and mince pies. There will also be table crackers and novelties with dancing to our resident DJ until midnight.

£74.00 per person

£90.00 per person (inc. half a bottle of wine)

Book an overnight stay and enjoy bed and breakfast, starting at £185.00 for a Classic Room for up to two adults.

Christmas Party Night Menu

STARTER

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 COURSE

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

DESSERT

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)

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

*We reserve the right to amend any information contained in
this brochure without prior notice.*