



Ashdown Park

HOTEL AND COUNTRY CLUB

★★★★

WEDDING BREAKFAST MENUS

Nothing is too much trouble, great food, exclusive catering, complimentary menu tastings for all bride & grooms, local ingredients and special dietary requirements catered for. These dishes are included in your package price. Please select one starter, one main course and one dessert for your party.



★★★★★

Please contact our Wedding Co-ordinators on 01342 824988 for further details and prices.



STARTERS

Ballotine of Ham Hock and Lyonnaise Onion, Mustard Mayonnaise, Air Dried Ham

Pressing of Corn Fed Chicken, Caesar Salad, Crispy Parmesan Cheese

Smoked Salmon Tartar, Tomato and Pickled Lemon Dressing

Butternut Squash and Ementhal Cheese Tart, Chive Pesto and Baked Aubergine

Courgette, Garlic and Rosemary Soup, Sundried Tomato Crouton

MAIN COURSES

Slow Cooked Duck Leg, Spiced Lentil Jus, Fondant Potato, Buttered Fennel

Confit Shoulder of Lamb, Basil, Provençal Vegetables and Parmesan Dauphinoise

Poached and Roasted Sirloin of Beef, Fondant Potato, Baby Spinach and Wild Mushroom Fricassee

Roasted Supreme of Corn Fed Chicken, Cep Butter, Glazed Cocotte Potatoes, Caramelised Shallot and Truffle Carrot Puree

Smoked Haddock "En Croute" Spinach Mousse, Parsley Creamed Potatoes and Green Beans

Pumpkin, Red Lentil and Sussex Blue Wellington, Baby Spinach, Mushroom and Onion Fricassee

Tomato Risotto Cake, Filo, Feta Goujons, Crispy Basil

DESSERTS

Lemon Tart, Cassis Coulis and Blackberry Salad

Dark Chocolate Terrine, Peanut Ice Cream, Toffee Glaze

Cinnamon Crème Brûlée, Apple and Lime Sorbet, Ginger Tuile

Pear Bakewell Tart, Toasted Almond Chantilly and Whisky Crème Anglais

Iced Tonka Bean Parfait, Raspberry and Rosewater Eton Mess

Prices are correct at the time of going to print, but the hotel reserves the right to change the menu and prices at any time
Price includes VAT at 20%



Ashdown Park

HOTEL AND COUNTRY CLUB

★★★★

MENU ENHANCEMENTS

You may wish to choose one of the following dishes to enhance your event. These are charged at a supplement as individually shown.



★★★★★

Ashdown Park Hotel & Country Club
Wych Cross, Nr Forest Row, East Sussex, RH18 5JR
Telephone: 01342 824988
Facsimile: 01342 826206
E-mail: weddings@ashdownpark.com
Website: www.ashdownpark.com



STARTERS

Chicken Consommé, Confit Leg,
Black Summer Truffle
£5.50

Duck Leg and Truffle Bon-Bon,
Pickled Girolles and Beetroot
£6.95

Tian of South Coast Crab,
Lobster Mayonnaise and Caviar
£8.50

Cannelloni of Smoked Salmon,
Pickled Lemon and Cucumber Noodles
£8.00

Pressing of Vine Tomato, Black Olive
Toffee and Emmental Fondue
£6.50

MAIN COURSES

Loin of Lamb Chive Crust,
Braised Shoulder, Crispy Potato Cake,
Buttered Kale
£8.50

Fillet of Beef Wellington,
Dauphinoise Potato, Wild Mushrooms,
Roasted Shallots and Cep Puree
£10.50

Pave of Brill, Crab Butter Crust,
Pancetta Glazed Potatoes,
Peas and Carrot Puree
£10.00

Poached Fillet of Halibut, Gnocchi and
Mussel Fricassee, Baby Spinach,
Jus Pointu
£9.50

Assiette of Vegetables,
Sussex Cheddar Bon-Bon, Baked Vine
Tomato, Spiced Cous Cous, Aubergine
En croute, Caramelised Parsnip Puree
£7.50

INTERMEDIATES

All charged at £6.50

Pigeon Faggot, Horseradish Mash,
Mustard Filo Crisp

Baked Seabass Mozzarella Crust,
Baby Spinach, Shallot Butter

Lobster Salad, Watercress
and Hollandaise

Baked Crottin, Walnut Crust
and Poached Grapes

Poached and Baked Globe Artichoke,
Roquefort Mousse and Golden Raisin

DESSERTS

All charged at £6.00

Dark Valrhona Chocolate Fondant,
Poached Clementine's,
Pistachio Ice Cream
(please allow 10 minutes cooking time)

Apple Tartin, Cardamom Caramel,
Fromage Blanc Sorbet

Salted Peanut Parfait,
Butterscotch Doughnuts,
Peanut Croutons

White Chocolate Sphere "Black Forest"

*(Collection of the above desserts
in miniatures charged at £8.50)*

SORBETS

All charged at £4.50

Strawberry and White Wine

Blueberry

Clementine and Lime

CHEESE COURSE

Selection of Seasonal British Cheeses
to include Four Different Cheeses plus
Quince Jelly, Grapes, Fruit Chutney,
Biscuits and Celery
£9.00 per person

Cheese Boards to Share to include
Four Different Cheeses plus Quince
Jelly, Grapes, Fruit Chutney,
Biscuits and Celery
(Per table of 10 people)
£9.00



Ashdown Park

HOTEL AND COUNTRY CLUB

★★★★

EVENING RECEPTION OPTIONS

A minimum of 80% of guests must be catered for

CANAPÉS



★★★★★

Please contact our Wedding Co-ordinators on
01342 824988 for further details and prices.



MAINS

Selection of Sandwiches
Goats Cheese, Red Onion Marmalade
and Roquette Wrap
Coronation Chicken Wrap
Roast Beef, Artichoke, Baby Spinach
and Dijon Mayonnaise Wrap
Plaice Goujons with Lime Tartar Sauce
and Pickled Onions
Vegetable Samosa, Mango Chutney
and Raita

Maple and Shallot Glazed
New Potatoes
Apple and Honey Cumberland
Sausage Rolls
Sticky Barbeque Chicken Drum Sticks,
Bourbon Mayonnaise
Coriander and Pumpkin Seed Lamb
Burgers, Onion Relish

Please select 8 items from Mains and Dessert for £19.00 per person

DESSERTS

Mini Raspberry Pavlovas
Individual Dark Chocolate Tarts
with Espresso Chantilly
Fresh Fruit Salad Pots with
Passion Fruit Syrup

5 CANAPÉS FROM THE
FOLLOWING LIST ARE
INCLUDED IN YOUR
WEDDING PACKAGE

PLEASE SELECT ANY ONE FROM BELOW
FOR AN ADDITIONAL CHARGE AT
£2.50 PER PERSON PER CANAPE

Poppyseed, Parmesan and
Shallot Straws,
Smoked Bacon Hummus
Parma Ham & Pesto Palmiers
Hoi Sin Duck Spring Rolls,
Ginger and Coriander Syrup
Smoked Salmon and
Crème Fraiche Tart, Chives
Caesar Mayonnaise
with Anchovy Goujons
Confit Plum Tomato,
Curried Pesto and Naan Crumb
Blacksticks Blue Cheese,
Red Onion Marmalade
Spiced Mozzarella Goujon,
Onion Chutney

Rare Poached Sirloin of Beef,
Pickled Ginger and Spring Onion
Ox Cheek Pithivier
Cornish Crab "Shot Glass"
Avocado Mousse and Olive Oil
Lobster En Crouete

Scallop Won Ton,
Pickled Lime and Bok Choy
Potato, Lentil and
Artichoke Filo Burgers
New Potato Summer Truffles, Sea Salt
Goats Cheese and Praline
Honey Truffle Glaze